

RM 168

每位/ per person

兔年好运到
(酥炸软壳蟹伴卤水流心蛋)
deep-fried soft shell crab with chilled braised egg

百花开锦绣
(蟹皇金勾翅)
braised coral shark's fin with crab roe

新春添喜悦
(剁椒蛋白蒸鳕鱼)
steamed cod fish
with sze chuan chopped chili & egg white

龙马壮精神
(红烧10头鲍鱼伴宝盒豆腐)
braised 10-head abalone with stuffed beancurd

好运陪着你
(香芋花菇腊鸭扣糯米饭)
steamed glutinous rice
with taro, cured duck & mushroom

新春百家兴
(金虫草桃胶炖万寿果)
double-boiled papaya soup
with cordyceps flower & peach resin

RM 218

每位/ per person

玉兔迎春至
(避风塘脆生蚝)
'typhoon shelter' style deep-fried oyster

突飛又猛進
(红烧鲜蟹肉金勾翅)
braised coral shark's fin with fresh crab meat

福兔齐迎福
(香煎澳洲羊扒)
pan-fried australian lamb cutlet

春来花气盛
(梅菜蒸鳕鱼伴脆鱼皮)
steamed cod fish with preserved vegetable
& deep-fried fish skin

阖家团幸福
(原粒鲍鱼福建烩饭)
hokkien style braised rice with whole abalone

春风迎新春
(椰子雪糕紫薯露)
chilled purple sweet potato sago
with coconut ice cream

RM 288

每位/ per person

兔来喜气浓
(葡式焗大扇贝)
portuguese style baked large scallop

福兔聚滿堂
(浓汤干贝炖中鲍翅)
double-boiled superior shark's fin & dried scallop
in teochew style broth

财源通四海
(煎封澳洲羊扒)
pan-fried australian lamb cutlet

财神跟着你
(原粒3头鲍伴鲜花胶冬菇)
braised whole 3-head abalone
with fresh fish maw & mushroom

好运天天来
(姜葱九节虾煎生面)
pan-fried egg noodles
with large prawn, spring onion & ginger

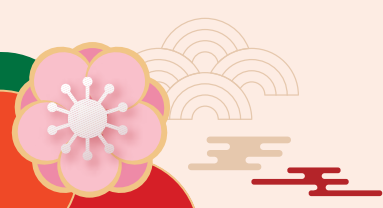
万事亨通年
(燕窝杨枝甘玉露)
chilled mango puree with bird's nest

• 由两位起 • Minimum 2 persons
• 不接受任何餐券和折扣 • Not applicable with vouchers & further discount
• 不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point • Prices subject to 6% SST & 10% Service Charge
• 以上菜肴会根据食材的供应情况进行更换 • Dishes may be substituted subject to availability of ingredients

G-243, Ground Floor, Riverview Entrance, The Gardens Mall Tel: 03 - 2202 2602



more info





春节佳肴套餐

CHINESE NEW YEAR CELEBRATION SETS

yu 御

RM 698

供四位用/ per table of 4 pax

玉兔贺新春
(三文鱼海蜇传统捞生)
salmon & jellyfish traditional yee sang

突飞又猛进
(泰式煲仔金勾翅)
claypot thai style coral shark's fin

百柳报春兆
(鲜竹云耳蒸深海龙趸)
steamed deep-fried garoupa
with fresh beancurd skin & black fungus

平安吉祥年
(煎封澳洲羊仔扒)
pan-fried australian lamb chop

财神跟着你
(鲍鱼福建海鲜烩饭)
hokkien style braised rice with abalone

年丰人增寿
(金虫草桃胶炖万寿果)
double-boiled papaya with cordyceps flower & peach resin

RM 1,288

供六位用/ per table of 6 pax

玉兔喜迎春
(三文鱼脆鱼皮传统捞生)
salmon & crispy fish skin traditional yee sang

生活乐陶陶
(浓汤鲜花胶干贝炖勾翅)
teochew style double-boiled coral shark's fin with dried scallop & fresh fish maw

圆满又如意
(酥炸上海小黄鱼)
deep-fried yellow corvina shanghainese style

春暖万人心
(原粒6头鲍鱼伴冬菇好事发财蔬)
braised whole 6-head abalone with mushroom, dried oyster & 'fatt choy'

人迎幸福春
(千岛奶油滋味九节虾)
large prawn with thousand island butter sauce

金鸡报吉祥
(盐蒸青姜茸菜园鸡饭)
steamed village chicken with salt & green ginger rice

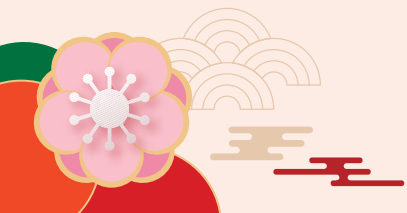
春满人世间
(杨枝甘玉露)
chilled mango puree with sago

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RM 1,488

每席供十位/ per table of 10 pax

兔年福气来

(三文鱼海蜇传统捞生)

salmon & jellyfish traditional yee sang

吉星来高照

(红烧蟹肉海味翅) (每人每)

braised shark's fin with dried seafood & crab meat
(individual serving)

揚眉又吐氣

(陈皮姜丝蒸龙趸鱼)

steamed deep-sea garoupa with ginger & tangerine peel

鸡迎锦绣春

(南乳酥炸沙田鸡)

deep-fried shatin chicken with preserved beancurd

财神跟着你

(原粒10头鲍鱼冬菇伴好事成)

braised whole 10-head abalone
with dried oyster, mushroom & 'fatt choy'

阖家团幸福

(香芋腊鸭鸡柳扣饭)

steamed rice with cured duck, chicken & taro

新春百家兴

(金虫草桃胶炖万寿果)

double-boiled papaya
with cordyceps flower & peach resin

年年庆有余

(花生蒸年糕伴杭式马蹄桂花糕)

steamed 'nian gao' with peanut
& water chestnut osmanthus jelly cake

RM 1,888

每席供十位/ per table of 10 pax

兔年万事顺

(三文鱼脆鱼皮传统捞生)

salmon & crispy fish skin traditional yee sang

百花开锦绣

(黑蒜螺头炖勾翅) (每人每)

braised coral shark's fin with black garlic & conch
(individual serving)

圆满又如意

(虫草花云耳蒸星斑)

steamed garoupa
with cordyceps flower & black fungus

平安吉祥年

(千岛奶油九节虾)

large prawn with thousand island butter sauce

年丰人增寿

(原粒8头鲍鱼伴沙井蚝发菜蔬)

braised whole 8-head abalone with dried oyster & 'fatt choy'

阖家团幸福

(盐蒸青姜茸菜园鸡饭)

steamed chicken with salt & green ginger rice

金玉福满堂

(杨枝甘玉露)

chilled mango puree with sago

新年庆团圆

(三色炸年糕伴桂花黑糖蜂巢)

deep-fried 'nian gao'
& osmanthus with gula melaka honeycomb cake

RM 2,688

每席供十位/ per table of 10 pax

兔来喜气浓

(白松露三文鱼软壳蟹传统捞生)

salmon, soft shell crab & white truffle traditional yee sang

财源通四海

(高汤炖中鲍翅) (每人每)

double-boiled superior shark's fin
with superior soup (individual serving)

百柳报春兆

(原粒4头鲍鱼伴鲜花胶玉环柱甫)

braised whole 4-head abalone
with fresh fish maw & dried scallop in melon ring

年年庆有余

(头抽蒸笋壳鱼)

steamed 'soon hock' with superior soy sauce hong kong style

富贵三春景

(烧烤西班牙乳羊腿)

roast spanish baby lamb leg

千花传欢乐

(波士顿龙虾煎生面)

pan-fried egg noodles with boston lobster

东风迎新岁

(燕窝莲子百合黄金露)

double sweetened bird's nest with lotus seed & lily bulb

新年庆团圆

(三色炸年糕伴桂花黑糖蜂巢)

deep-fried 'nian gao'
& osmanthus with gula melaka honeycomb cake

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