

金虎鸣春

农历新年菜单

LUNAR NEW YEAR'S FESTIVE MENU

\$1,198 (8-10PAX)

前菜

富贵有余 七彩三文鱼捞生

凤舞九天 北京片皮鸭

STARTERS

Chinese happiness yee sang

sashimi salmon roll, assorted pickled shredded vegetables

fruit wood-roasted Peking duck (N)

crispy duck skin roll, pancake, condiment (N)

主食

芙蓉玉液 金汤雪蟹素翅羹

SOUP

braised supreme seafood treasure soup

主食

八方来财 黑松露发菜炆鲍片花胶

祥龙戏水 金汤牛油龙虾球

风生水起 金色醋溜海上鲜

富贵盈门 富贵霸王鸡

牛气冲天 豉椒牛柳粒

春色满园 羊肚菌浸田园时蔬

金玉满堂 腊味榄菜炒饭

MAIN COURSE

wok-braised supreme abalone slices, fish maw, black moss, black truffle

wok-fried crayfish meat, butter, superior broth

Beijing style whole fish with light vinegar sauce

steamed free rang chicken, ginger, spring onion, light soy sauce

wok-fried New Zealand beef tenderloin with red chilli Sichuan pepper and black bean

superior broth, boiled seasonal vegetable, morel mushroom

wok-fried rice, cured meat, olive leaves

甜点

富顺绵绵 香煎椰丝年糕

阖家团圆 红豆沙圆子

DESSERT

pan-fried rice sticky cake

red bean paste rice ball

✂ | signature dish (N) contains nuts (S) spicy dish (V) vegetarian option
if you have any allergies or dietary requirements, please let us know

