

LUCKY



APPETIZER

Delicious Sichuan shredded "Bang Bang
"chicken

川式棒棒鸡丝

Deep-fried prawn rolls coated with wasabi
dressing

芥末奶油虾卷

SOUP

Braised pumpkin cream soup with cod fish
Fillet

银鳕鱼南瓜羹

MAIN COURSE

Rainbow scallops with spicy chili sauce

琥珀彩虹炒澳带

Pan-fried beef short rib with onion in black
pepper sauce

黑椒汁煎封牛仔骨

Sweet and sour fish with honey pineapple

菠萝咕嚕鱼球

Sautéed mixed garden vegetables

四大天王

ACCOMPANIED WITH

Fried rice with assorted meat and egg yolk
sauce

金镶银炒饭

DESSERT

Tiramisu accompanied with chocolate
macadamia biscotti.

迪拉米苏

This menu is offer for 6 guests and above
Jia – Face

PROSPERITY



APPETIZER

Chilled prawns wasabi salad with fresh fruit
鲜虾杂果芥末沙律

Sautéed sea scallops with corn in golden cup
金盏七彩玉米澳带

SOUP

Hot and sour soup with fried wanton
云吞皇酸辣汤

MAIN COURSE

Sautéed diced chicken with macadamia nuts
and dried chili
夏果椒干炒鸡丁

Sautéed diced beef with broccoli and black
pepper sauce
西兰花黑椒牛柳粒

Deep-fried mandarin fish with sweet and
sour sauce and pine nuts
菘子桂花鱼

Sautéed minced pork with green beans and
preserved vegetables
榄菜肉碎四季豆

ACCOMPANIED WITH

Fried rice with cod fish fillet in abalone
gravy
鳕鱼鲍汁捞饭

DESSERT

Tiramisu accompanied with chocolate
macadamia biscotti.
迪拉米苏

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Jia – Face

FORTUNE



APPETIZER

Roasted Famous Beijing duck
北京片皮鸭

Baked crab shell stuffed with assorted
meat
秘制酿蟹盖

SOUP

Spinach soup with sea scallops and seaweed
紫香玉带波菜羹

MAIN COURSE

A La Chef three cup chicken
啫啫三杯鸡球

Pan-fried cod fish fillet flavored with soy
sauce
美极煎银鳕鱼

Sautéed prawns with snow beans in Sichuan
sauce
川汁炒虾球

Assorted fresh mushrooms in abalone gravy
瑶柱鲍汁野生什菌

ACCOMPANIED WITH

Fried rice with diced fish, shrimps and crab
meat
鱼虾蟹炒饭

DESSERT

Tiramisu accompanied with chocolate
macadamia biscotti.
迪拉米苏

This menu is offer for 6 guests and above
Jia – Face

LONGEVITY



APPETIZER

Roasted Famous Beijing duck

北京片皮鸭

Deep-fried shrimp balls stuffed with goose liver

鹅肝灌汤球

SOUP

Double boiled fish maw with spotted mushroom and Yunnan ham

花胶肘子炖北菇

MAIN COURSE

Lemon chicken Vietnamese style

越南西柠软鸡

Deep-fried sea grouper with soy and onion spring

油炸深海彩斑

Pan-fried lamb chop flavor with cumin

香煎孜然羊排

Wok Braised Bailing mushroom with dried scallops

瑶柱干烧百灵菇

ACCOMPANIED WITH

Hokkian fried rice with seafood

福建海鲜炒饭

DESSERT

Tiramisu accompanied with chocolate macadamia biscotti.

迪拉米苏

This menu is offer for 6 guests and above
Jia – Face