

Hai Tien Lo Chinese New Year Prix Fixe Menus

一帆风顺宴 Fortune Menu

烟鸭鹅肝片皮鸭
Pan-fried Foie Gras with Sliced Barbecued Smoked Duck

糖心黑蒜鲍鱼海味盅
Double-boiled Abalone, Fish Maw,
Dried Scallops, Sea Cucumber and Fermented Black Garlic

碧绿藕香带子脆鱼皮
Sautéed Hokkaido Scallops and Crispy Fish Skin
with Lotus Root and Seasonal Green Vegetables

蜜椒酱香澳洲羊小排
Grilled Australian Rack of Lamb in Honey Pepper sauce

金汤龙虾松露酱焖稻庭面
Stewed Inaniwa Udon with Lobster and Truffles Sauce in Supreme stock

官燕柚子香芒甘露
Chilled Cream of Mango Sago with Imperial Swiftlet's Nest and Pomelo

旺来美点双辉
Petit Homemade Pineapple Tart and Nian Gao

\$168 per diner
(With minimum two diners)

All prices quoted are subject to service charge and prevailing government taxes

二燕呈祥宴
Happiness Menu

鲑鱼北崎贝捞起

Happiness Yu Sheng with Surf Clam and Norwegian Salmon

蟲草苞子炖佛跳墙

Double-boiled "Buddha Jump over the Wall" with Cordycep Flowers

琵琶鸭伴芥茉虾球

Roasted "Pipa" Duck in Barbecue sauce
with Deep-fried Prawns in Wasabi Mayonnaise

姜丝腊味蒸鲈鱼

Steamed Sea Perch Fillet with Preserved Meat and Shredded Ginger

发财好市原粒大吉鲍

Braised Whole Abalone with Dried Oyster and Black Moss

金沙蟹粉海鲜炒饭

Wok-fried Rice with Golden Flakes Rice Cracker, Seafood, Crab Meat and Roe

雀蛋雪蛤杏仁露

Double-boiled Cream of Almond with Hashima and Quail Egg

旺来美点双辉

Petit Homemade Pineapple Tart and Nian Gao

\$480 per table of 4 diners
\$600 per table of 5 diners
\$720 per table of 6 diners
(Additional diner at \$120 each)

All prices quoted are subject to service charge and prevailing government taxes

三羊开泰宴
Wealth Menu

鲑鱼北崎贝捞起
Happiness Yu Sheng with Surf Clam and Norwegian Salmon

红烧龙虾蟹肉鱼鳔羹
Lobster with Fish Maw and Crab Meat in Thick Broth

松菇帶子酱爆猪爽肉
Stir-fried Pork Shoulder with Hokkaido Scallops and Pine Mushrooms
in Chef's Signature Homemade XO Chili sauce

发财好市原粒大吉鲍
Braised Whole Abalone with Dried Oyster and Black Moss

广式清蒸笋壳鱼
Cantonese Steamed Soon Hock Fish in Superior Soya sauce

八宝莲子富贵鸡
Traditional Stewed Chicken with Eight Treasures and Lotus Seed

珍珠菇腊味盅仔饭
Fragrant Steamed Rice with Preserved Meat and Chinese Mushrooms

桂花桃胶四宝茶
Double-boiled Four Treasures Tea
with Maltose, Osmanthus, White Fungus and Lotus Seed

旺来美点双辉
Petit Homemade Pineapple Tart and Nian Gao

\$888 per table of 8 diners
\$988 per table of 9 diners
\$1088 per table of 10 diners
(Additional diner at \$110 each)

四海进宝宴 Luck Menu

鲑鱼北崎贝捞起

Happiness Yu Sheng with Surf Clam and Norwegian Salmon

蟲草苞子炖佛跳墙

Double-boiled "Buddha Jump over the Wall" with Cordycep Flowers

鲍汁海参金蚝三头鲍

Braised Whole Abalone with Sea Cucumber and Dried Oyster in Abalone sauce

姜丝腊味蒸鲈鱼

Steamed Sea Perch Fillet with Preserved Meat and Shredded Ginger

咸蛋黄金酱大虾皇

Stir-fried King Prawns with Salted Egg Yolk

八宝莲子富贵鸡

Traditional Stewed Chicken with Eight Treasures and Lotus Seed

樱花虾带子萝卜糕

Stir-fried Carrot Cake with Scallops and Sakura Shrimps
in Chef's Signature Homemade XO Chili sauce

桂花桃胶四宝茶

Double-boiled Four Treasure Tea
with Maltose, Osmanthus, White Fungus and Lotus Seed

旺来美点双辉

Petit Homemade Pineapple Tart and Nian Gao

\$1388 per table of 8 diners

\$1588 per table of 9 diners

\$1688 per table of 10 diners

(Additional diner at \$170 each)

All prices quoted are subject to service charge and prevailing government taxes

五福贺岁宴
Abundance Menu

鲑鱼北崎贝捞起
Happiness Yu Sheng with Surf Clam and Norwegian Salmon

蟲草花官燕海中宝
Double-boiled Imperial Swiftlet's Nest with Dried Seafood and Cordycep Flowers

原粒三头鲍扣海参金蚝
Braised Whole Abalone with Sea Cucumber and Dried Oyster

极品酱爆虾球玉带子
Stir-fried Prawns and Scallops in Chef's Signature Homemade XO Chili sauce

清蒸大海星斑
Steamed Grouper Fish in Superior Soya sauce

咸蛋黄金大虾皇
Stir-fried King Prawns with Salted Egg Yolk

港式脆皮烧鸭
Cantonese Style Barbecued Crispy Duck with Plum sauce

珍珠菇腊味盅仔饭
Fragrant Steamed Rice with Preserved Meat and Chinese Mushrooms

桂花桃胶四宝茶
Double-boiled Four Treasure Tea
with Maltose, Osmanthus, White Fungus and Lotus Seed

旺来美点双辉
Petit Homemade Pineapple Tart and Nian Gao

\$1688 per table of 8 diners
\$1888 per table of 9 diners
\$2088 per table of 10 diners
(Additional diner at \$210 each)

All prices quoted are subject to service charge and prevailing government taxes

六六大顺宴 Harvest Menu

四喜临门齐捞起
(龙虾、阿拉斯加蟹肉、北崎贝、三文鱼)
Bountiful Harvest Yu Sheng
with Fresh Lobster, Alaska Crab, Surf Clam and Norwegian Salmon

鸿运片皮乳猪全体
Barbecued Crispy Whole Suckling Pig

金银贝竹笙黄鸡汤
Double-boiled Bamboo Piths with Fresh and Dried Scallops in Supreme Chicken stock

清蒸法国多宝鱼
Steamed French Turbot Fish in Superior Soya sauce

如意金装盆菜
Golden Opulence Pen Cai

鲍丝滑子蘑焖伊面
Stewed Ee-fu Noodles with Shredded Abalone and Pearl Mushrooms

美颜桃胶炖官燕
Double-boiled Imperial Swiftlet's Nest with Maltose

旺来美点双辉
Petit Homemade Pineapple Tart and Nian Gao

\$2288 per table of 8 diners
\$2488 per table of 9 diners
\$2688 per table of 10 diners
(Additional diner at \$270 each)

七星献瑞宴
Success Menu

六路大顺齐捞起

(龙虾、阿拉斯加蟹肉、北海道带子、三文鱼、鲑鱼子、昆布)

Flourishing Prosperity Yu Sheng with Fresh Lobster, Alaska Crab, Hokkaido Scallop,
Norwegian Salmon, Salmon Roe and Japanese Kelp

鸿运片皮乳猪全体

Barbecued Crispy Whole Suckling Pig

陈年花雕瑶柱花胶汤

Double-boiled Fish Maw and Dried Scallops in Premium Chinese Wine

清蒸大海东星斑

Steamed Grouper Fish in Superior Soya sauce

原粒澳洲十五头糖心干鲍

Braised Australian Classic Whole Dry Abalone

珍珠菇腊味盅仔饭

Fragrant Steamed Rice with Preserved Meat and Chinese Mushrooms

美颜桃胶炖官燕

Double-boiled Imperial Swiftlet's Nest with Maltose

旺来美点双辉

Petit Homemade Pineapple Tart and Nian Gao

\$4088 per table of 8 diners
\$4500 per table of 9 diners
\$5288 per table of 10 diners
(Additional diner at \$530 each)

八面风采宴
Treasures of the Earth Vegetarian Menu

野姜花昆布素丝捞起
Vegetarian Yu Sheng with Japanese Kelp and Wild Ginger Flower

功德素汤佛跳墙
Double-boiled Vegetarian Shark Fin
with Bamboo Piths, Assorted Mushrooms, Mock Chicken and Deep-fried Yam

金沙蜜椒斋虾仁
Sautéed Vegetarian Mock Shrimps
with Golden Flakes Rice Cracker in Honey Pepper sauce

发财三丝烩鲜芦笋
Stewed Asparagus with Assorted Mushrooms and Black Moss

毛豆松露斋火腿焖稻庭面
Stewed Inaniwa Udon with Vegetarian Ham, Okra Peas and Truffles

桂花桃胶四宝茶
Double-boiled Four Treasures Tea
with Maltose, Osmanthus, White Fungus and Lotus Seed

旺来美点双辉
Petit Homemade Pineapple Tart and Nian Gao

\$108 per diner