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GOLDEN DRAGON FEAST
CHINESE NEW YEAR MENU 2024



Set Menu A

套餐 A

Set Menu A
\$98⁺⁺ Per Pax
(Minimum 4 Pax to book)

STARTER

Smoked Salmon Yu Sheng
三文鱼齐捞起

SOUP

Double-boiled Collagen Soup with Fish Maw and Sea Cucumber
花胶海参胶原汤

MAIN COURSE

Signature Camphor Tea Smoked Duck
照牌佳肴樟茶鸭

Pan-fried King Prawn in Superior Soy Sauce
干煎头抽明虾王

Chef's Secret Recipe Crispy Cod Fish
秘制酱炸鳕鱼

Braised Pork Belly with Goose Feet
鹅掌遇见东波肉

Stir-fried Mee Sua with Green Capsicum and Pork
青龙肉丝炒面线

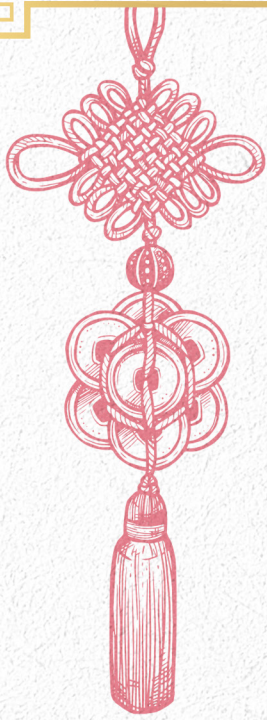
DESSERT

Complimentary Dessert of the day
赠送精美甜品



Delivery or Takeaway option is available*

All prices are subject to 10% service charge & GST.



Set Menu B

套餐 B

Set Menu B
\$118⁺⁺ Per Pax
(Minimum 4 Pax to book)

STARTER

Smoked Salmon Yu Sheng
三文鱼齐捞起

Steamed Chawanmushi with Bird Nest and Shredded Chicken
燕窝鸡丝茶碗蒸

MAIN COURSE

Signature Roast Platter - Camphor Tea Smoked Duck & Roasted Pork Belly
樟茶鸭拼化皮烧肉

Stir-fried Abalone with Dried Oyster
鲍您好事又发财

Steamed Cod Fish with Traditional Soy Sauce
笼子麒麟鳕鱼蒸

Assorted Vegetables with Scallops in Shrimp Sauce
虾香炒玉带时蔬

Braised Vermicelli with King Prawns
大虾黄焖汤米线

DESSERT

Complimentary Dessert of the day
赠送精美靓甜品



Delivery or Takeaway option is available*

All prices are subject to 10% service charge & GST.



Set Menu C

套餐C

Set Menu C \$138⁺⁺ Per Pax (Minimum 4 Pax to book)

STARTER

Traditional Yu Sheng with Abalone
鲍鱼捞起

SOUP

Double-boiled Chicken Collagen Soup with Fish Maw and Sea Cucumber
花胶海参胶原炖鸡汤

MAIN COURSE

Signature Roast Platter - Camphor Tea Smoked Duck & Roasted Pork Belly
樟茶鸭拼化皮烧肉

Steamed Australian Lobster with Minced Garlic
金银蒜蒸西龙虾

Seasonal Vegetables with Abalone and Goose Feet
鹅掌鲍鱼扒时蔬

Tangy Cod Fish Soup with Bamboo Shoot
窝笋酸汤鳕鱼件

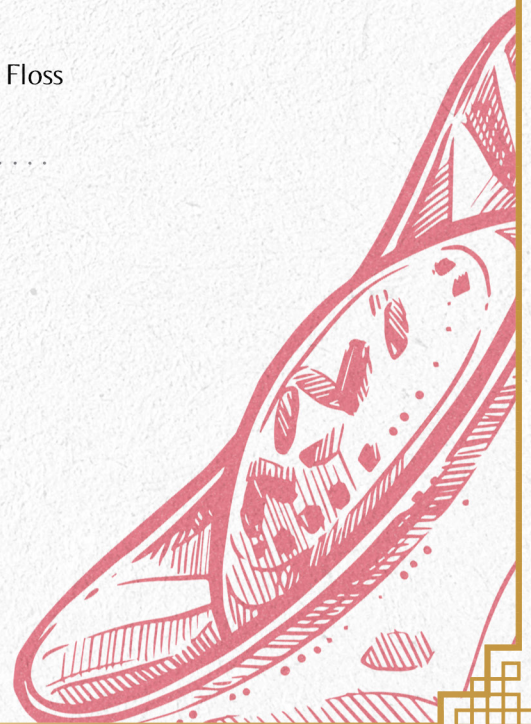
Egg Fried Rice with Cured Meat and Pork Floss
肉松腊味蛋炒饭

DESSERT

Complimentary Dessert of the day
赠送精美靓甜品

Delivery or Takeaway option is available*

All prices are subject to 10% service charge & GST.





Vegetarian Set Menu

素食套餐

Vegetarian Set Menu

\$88⁺⁺ Per Pax

STARTER

Snow Pear Yu Sheng
齐齐雪梨捞起

SOUP

Vegetable Soup with Antler Mushroom
鹿茸竹胜炖汤

MAIN COURSE

Mock Fish with Sweet and Sour Sauce
糖醋紫素菜鱼

Mock Abalone with Sliced Bean Root
尝尚豆根鲍鱼

Stir-Fried Wild Mushroom with Truffle Sauce
荷叶菘露野菌

Stir-fried Vermicelli Noodles with Shredded Vegetables
菜丝干炒米线

DESSERT

Complimentary Dessert of the day
赠精选靓甜品

Delivery or Takeaway option is available*

All prices are subject to 10% service charge & GST.





1-For-1 Set Menu

双人套餐

1-For-1 Set Menu

168⁺⁺ for 2 Person

6 Course

Complimentary Wine

Only available on weekday dinner and weekend all day.

TRIO OF APPETIZERS

Deep Fried White Bait Fish
椒盐白饭鱼

Chilled Spicy Chicken
口水鸡

Spicy Marinated Jellyfish
微辣海蜇

SOUP

Double Boiled Chicken Soup with Housemade Dumplings
京式云吞浓鸡汤

MAINS

Chef's Secret Recipe Cod Fish
秘制酱酥炸鳕鱼

Braised Seasonal Vegetable with Shiitake Mushroom and Beancurd
蚝皇秘制豆腐冬菇时蔬

Braised Ee Fu Noodle
干烧伊面

DESSERT

Sweet Potato Yam Paste
紫薯芋泥





Chinese New Year Specials/Delivery 新春佳节精选美食推荐外卖

Opulent Prosperity Yu Sheng
发财鱼生

Small 68 | Big 88

Appetizer

Golden Salted Egg Fish Skin
黄金鱼皮
17

Deep Fried White Bait Fish
椒盐白饭鱼
15

Chilled Spicy Chicken
口水鸡
16

Shang Hai Drunken Chicken
上海醉鸡
16

Meat

Sichuan Sizzle Chicken
宫保鸡丁
28

Pan-Fried Pork Fillet with Scallions
葱爆猪排
26

Beef Tenderloin Cubes with Black Pepper Sauce
黑椒牛肉粒
28

Tangy Beef Tango
酸汤牛肉
30

Braised Abalone with Shiitake
Mushroom and Goose feet
鹅掌花茹烩鲍鱼
88

Vegetables

Stir Fried Seasonal Vegetables with
Scallops in Shrimp Sauce
虾香酱炒带子虾球时蔬
38

Golden Sautéed String Bean Medley
干煸四季豆
22

Spicy Eggplant with Minced Chicken
鱼香茄子
24

Wok 'n Roll Cabbage Bliss
手撕包菜
22

Broccoli
西兰花
22

Asparagus
芦笋
22

BBQ Meat

Camphor Tea Smoked Duck
樟茶鸭
108

Chicken on Fire
火焰烤鸡
38

Bbq Duo Platter - House-Made Char Siew
& Roast Pork Belly Cubes
叉烧, 烧肉
36





Chinese New Year Specials/Delivery
新春佳节精选美食推荐外卖

Seafood

Huai Yang Style Squirrel Fish
松鼠鱼

98

Prawns in Fragrant Orange Sauce
香橘酱大虾球

24

Stewed White Pepper Prawn
with Vermicelli in Claypot
白胡椒粉丝虾堡

32

Tangy Sliced Fish
酸汤鱼

34

Sichuan Sizzle Prawn
宫保虾球

24

Soup

Soup of the Soul
列汤

14

Double Boiled Black-Bone Chicken Soup
with Antler Mushroom
鹿茸菌乌鸡汤

24

Mains

Lotus Leaf Wrapped Cured Meat Glutinous Rice
莲子腊味荷叶饭

48

Yangzhou Fried Rice
扬州炒饭

26

Egg Fried Rice
蛋炒饭

22

Silky Egg Seafood Horfun
海鲜滑旦河粉

28

Braised Seafood Ee Fu Noodle
海鲜伊面

36

Braised Ee Fu Noodle
干烧伊面

26

Dessert

Mango Pomelo Sago
杨枝甘露

8

Crispy Lychee Mochi Balls
脆荔枝球

12

Sweet Potato Yam Paste
紫薯芋泥

12

