



新御廚

FIRST CLASS
CUISINE

CHINESE NEW YEAR MENU





新御厨 迎春接福套餐
FIRST CLASS CUISINE CNY HAPPINESS SET

鲍鱼捞起
Prosperity Abalone 'Yu Sheng'

石锅有机黑小米中鲍翅
Braised Shark's Fin with Organic Black Millet Broth Served in Hot Stone

酒香挪威鳕鱼配有机金瓜
Wine-infused Baked Norway Cod Fish with Organic Pumpkin

发财鲍汁鹅掌脆皮海参
Braised Goosefoot with Crispy Sea Cucumber In Abalone Sauce

金蒜牛柳粒伴松露焖面
Truffle Noodles with Sauteed Beef Cube and Sliced Garlic

青柠雪芭西柚芦荟冻
Chilled Aloe Vera & Pomelo Jelly with Lime Sorbet

\$168 / Per Person
(Minimum Order of 2 Persons)

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T

新御厨 富贵吉祥套餐
FIRST CLASS CUISINE CNY AUSPICIOUS SET

鲍鱼捞起
Prosperity Abalone 'Yu Sheng'

黑松露煎大鲍翅
Large Pan-seared Shark's Fin with Black Truffle

鸳鸯彩椒乾坤鳕鱼
Dual-Flavoured Cod Fish with Pickled Chili Duo

海盐煎日本A5和牛
Pan-seared Japanese A5 Wagyu Beef with Sea Salt

发财澳洲鲍脯玉带手拉面
Braised Australian Sliced Abalone & Canadian Scallop with Handmade Noodles

冰花玫瑰炖雪蛤
Double-boiled Hashima with Rock Sugar & Rose Flower

\$268 / Per Person
(Minimum Order of 2 Persons)

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



新御厨 展翅高飞套餐
FIRST CLASS CUISINE CNY SUCCESS SET

鲍鱼捞起
Prosperity Abalone 'Yu Sheng'

发财黄金澳洲龙虾
Deep-fried Australian Lobster with Salted Egg Yolk

干捞蟹肉大鲍翅配鲨鱼骨汤
Sauteed Shark's Fin and Crab Meat Paired with Shark's Cartilage Broth

海盐煎日本A5和牛配法国鹅肝
Pan-seared Japanese A5 Wagyu Beef with Sea Salt, Paired with Foie Gras

澳洲原粒二头鲍鱼淮山面
Braised 2-Head Australian Abalone with Yam Noodles

椰皇炖官燕
Premium Double-boiled Bird's Nest with Fresh Coconut

\$388 / Per Person
(Minimum Order of 2 Persons)

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T

新御厨 招财进宝套餐
FIRST CLASS CUISINE CNY TREASURE SET

鲍鱼捞起
Prosperity Abalone 'Yu Sheng'

发财脆盏黄金元贝
Crispy Fried Australian Scallop with Salted Egg Yolk

养生有机小黄米金钱翅
Braised Shark's Fin with Organic Yellow Millet Broth

菜脯肉沫蒸龙虎斑
Steamed Tiger Garoupa with Minced Pork and Pickled Vegetable Sauce

芝麻香酥鸡
Dual-Sesame Roasted Chicken

金鼎好市发财
Braised Dried Seafood with Seasonal Vegetable

上汤黄油焗澳龙虾面
Braised Australian Lobster Noodles with Premium Butter Broth

青柠雪芭西柚芦荟冻
Chilled Aloe Vera & Pomelo Jelly with Lime Sorbet

\$668 / 4 Pax
\$888 / 6 Pax

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



新御厨 福星高照套餐
FIRST CLASS CUISINE CNY GRAND FEAST SET

鲍鱼捞起
Prosperity Abalone 'Yu Sheng'

冰镇玉带鲜果配发财黄金翠盏
Chilled Canadian Scallop with Fresh Fruit and Crispy Scallop with Salted Egg Yolk

石锅红藜麦中鲍翅
Braised Shark's Fin with Organic Quinoa Broth Served in Hot Stone

鸳鸯彩椒蒸蟠龙野生顺壳
Steamed Wild Soon Hock with Homemade Dual Pickled Chili

芝麻香酥鸭
Dual-Sesame Roasted Duck

发财海味一品御锅
Braised Dried Seafood with Seasonal Vegetable

上汤黄油焗澳龙虾面
Braised Australian Lobster Noodles with Premium Butter Broth

冰花玫瑰天山雪莲
Double-boiled Snow Lotus Seed with Rock Sugar & Rose Flower

\$1888 / 10 Pax

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



新御厨 财源广进套餐
FIRST CLASS CUISINE CNY ABUNDANCE SET

鲍鱼烟熏三文鱼捞起
Prosperity Abalone & Smoked Salmon 'Yu Sheng'

龙腾四海
Australian Lobster Prepared in Two Ways
黑松露云翠炒 Sauteed Fried with Truffle & Garden Greens
黑蒜凤胎蒸 Steamed with Black Garlic & Egg White

酸辣金汤中鲍翅
Braised Shark's Fin with Chef Recipe Golden Spicy & Sour Soup

乾坤蟠龙野生顺壳
Wild Soon Hock Prepared in Dual Style

黄金片皮烤鸭素芳层饼
Roasted Beijing Duck with Beancurd Skin & Homemade Pancake

发财南非四头鲍鱼扣鹅掌
Braised 4-Head South African Abalone & Goosefoot

龙虾汤阿拉斯加蟹水晶粉
Poached Alaska Crab Meat with Crystal Noodles in Premium Lobster Broth

冰花玫瑰炖雪蛤
Double-boiled Hashima with Rock Sugar & Rose Flower

\$2888 / 10 Pax

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



新御厨 如意吉祥套餐
FIRST CLASS CUISINE CNY MAJESTIC SET

鲍鱼龙虾捞起
Prosperity Abalone & Lobster 'Yu Sheng'

金猪报喜
Roasted Suckling Pig

石锅黑松露中鲍翅
Braised Shark's Fin with Black Truffle Mushroom Broth Served in Hot Stone

荷塘秋耳蒸东星斑
Steamed East Star Garoupa with Black Fungus in Traditional Style Served with Lotus Leaf

红烧原粒澳洲二头鲍鱼
Braised 2-Head Australian Abalone

海盐煎日本A5和牛
Pan-seared Japanese A5 Wagyu Beef with Sea Salt

浓汤老虎虾皇金瓜面
Braised Tiger King Prawn with Pumpkin Noodles in Premium Prawn Broth

皇室金液官燕羹
Royal Imperial Bird's Nest Delight

\$3888 / 10 Pax

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T



A Royal Dining Experience





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