

## 发财鱼生 PROSPERITY YU SHENG

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	小 Small 五位用 5 Persons	大 Large 十位用 10 Persons
二头鲍鱼捞生 2-Head Abalone Prosperity Yu Sheng	\$78	\$148
騰雲贺岁三文生果捞生 Tang Yun Signature Mixed Fruits Prosperity Yu Sheng (Salmon, Papaya, Mango, Pomelo, Pineapple, Jackfruit, Honeydew Yu Sheng)	\$48	\$88
三文油甘鱼捞生 Salmon and Hamachi Prosperity Yu Sheng	\$45	\$75
油甘鱼捞生 Hamachi Prosperity Yu Sheng	\$48	\$78
三文捞生 Salmon Prosperity Yu Sheng	\$38	\$70
素鲍鱼捞生 Vegetarian Abalone Prosperity Yu Sheng	\$38	\$70

**盆满钵满**  
**PROSPERITY TREASURES POT**

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	<b>小 Small 五位用 5 Persons</b>	<b>大 Large 十位用 10 Person</b>
极品红烧佛跳牆 Supreme Braised Buddha Jumps Over the Wall <i>*8-Head Whole Abalone, Fish Maw, Sea Cucumber, Goose Webs, Pig's Trotter, Dried Scallops, Abalone Mushrooms and Baby Chinese Cabbage</i>	\$408	\$668.80
騰雲发财鲍鱼盆菜 Tang Yun Abalone Treasures Pot <i>*Whole Abalone, Fish Maw, Sea Cucumber, Dried Scallops, Marinated Soya Chicken, Roast Duck, Roast Pork, Deep-fried Live Prawns, Flower Mushrooms, Black Moss, Abalone Mushrooms, Radish, Lotus Root, Baby Corn and Fried Bean Curd Skin</i>	\$248	\$428.80
素盆菜 Vegetarian Deluxe Treasures Pot <i>*Vegetarian Abalone, Vegetarian Chicken, Bamboo Piths, Elm Fungus, Bean Curd skin, Red Dates, Flower Mushroom, Baby Corn, Honshimeiji Mushrooms, Black Moss, Chestnut, Snow Fungus, Radish, Lotus Seeds and Button Mushrooms</i>	\$168	\$268

前菜  
APPETISER

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白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil	\$10
话梅醉鸡卷 Chilled Drunken Chicken Roll with Chinese Wine and Plum	\$10
黄金三文魚柳 Crispy Salmon Fillet with Salted Egg Yolk	\$8.80
酥炸斋春卷 Deep-fried Vegetarian Spring Roll	\$8.80

汤 / 羹  
SOUP

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Per Person / 每位

浓汤扣燕窝 Double-boiled Bird's Nest with Chicken Bouillon	\$48.80
发财好市大利汤 Double-boiled Soup with Pork loin, Dried Oyster and Black Moss	\$8.80
四川海鲜酸辣羹 Spicy and Sour Seafood Soup	\$8.80
蟹肉粟米羹 Crab Meat and Sweet Corn Soup	\$8.80
竹笙双菇汤 Clear Soup with Bamboo Pith and Assorted Mushrooms	\$13.80
素竹笙粟米羹 Sweet Corn Soup with Bamboo Pith	\$8.80

## 烧味

### BARBECUED AND ROASTED MEAT

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	小 Small	中 Medium	大 Large
烧味三拼 (玫瑰油鸡, 明炉烧鸭, 蜜汁叉烧) Barbecued Meat Trio Combination (Barbecued Pork Loin Glazed with Honey Sauce Soya Chicken, Roast Duck)	\$25.80	\$38.70	\$51.60
蜜汁叉烧 Barbecued Pork Loin Glazed with Honey Sauce	\$16.00	\$24.00	\$32.00
		半只 Half	只 Whole
明炉烤鸭 Roasted Duck served with Plum Sauce		\$30.50	\$61.00
脆皮烧鸡 Crispy Chicken served with Five Spices and Salt		\$19.50	\$39.00
玫瑰油鸡 Soya Sauce Chicken		\$17.00	\$34.00
脆皮烧肉 Crispy Roasted Pork		\$12.80 per order / 每份	

山珍海味  
ABALONE AND DRIED SEAFOOD

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Per Person / 每位

发财澳洲两头汤鲍 Braised Australian 2-Head Whole Abalone with Black Moss in Superior Oyster Sauce	\$62.80
发财花菇扣八头鲍鱼 Braised 8-Head Whole Abalone with Flower Mushroom and Black Moss in Superior Oyster Sauce	\$21.80
发财好市鲍鱼 Braised Whole Abalone with Dried Oyster, Black Moss and Seasonal Vegetable	\$21.80
发财好市鲍片花菇伴碧绿 Braised Sliced Abalone with Dried Oyster, Black Moss, Flower Mushroom and Garden Green	\$16.80
发财海参扒时蔬 Braised Sea Cucumber in Superior Oyster Sauce	\$16.80
发财金钱素鲍菇 Braised Vegetarian Abalone with Flower Mushroom and Black Moss	\$8.80

## 海上鲜 LIVE FISH

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红斑  
Red Grouper \$10 per 100 grams / 每克

笋壳  
Marble Goby (Soon Hock) \$8 per 100 grams / 每克

Preparation:

清蒸 Steamed with Superior Soya Sauce and Oil

米酒煮 Poached with Chinese Rice Wine

油浸 Deep-fried and served with Superior Light Soya Sauce

火腩豆腐焖 Stewed with Roasted Pork and Beancurd

肉蟹  
Live Crab \$9 per 100 grams / 每克

生虾  
Live Prawns \$7 per 100 grams / 每克  
(Minimum Order: 200 grams)

本地龙虾  
Local Lobster \$12 per 100 grams / 每克

Preparation:

上汤焗 Baked with Superior Broth

金银蒜蒸 Steamed with Fragrant and Raw Minced Garlic

白灼 Poached

星洲辣椒煮 Stir-fried with Chilli Sauce "Singapore Style"

黑椒焗 Baked with Black Pepper

## 海鲜 SEAFOOD

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	小 Small	中 Medium	大 Large
青芥末虾球 Deep-fried Prawns coated with Wasabi Mayonnaise	\$20.80	\$31.20	\$41.60
黄金虾球 Wok-fried Prawns coated with Salted Egg Yolk	\$20.80	\$31.20	\$41.60
米酒煮鳕鱼球 Poached Fillet of Silver Cod with Chinese Rice Wine	\$20.80	\$31.20	\$41.60
姜葱炒三文鱼片 Sautéed Sliced Salmon with Ginger and Spring Onions	\$14.80	\$22.20	\$29.60
清蒸三文鱼件 Steamed Salmon Fillet with Light Soya Sauce		\$9.80 per person / 每位	

## 家禽 / 肉类 POULTRY / BEEF / PORK

黑椒龙眼爆和牛粒 Stir-fried Wagyu Beef Cubes with Black Pepper and Longans	\$30.80	\$46.20	\$61.60
鲜什果咕嚕肉 Sweet and Sour Pork with Mixed Fruits	\$13.80	\$20.70	\$27.60
宫保腰果鸡丁 Stir-fried Diced Chicken with Cashew Nuts and Dried Chilli "Szechuan Style"	\$12.80	\$19.20	\$25.60
豉椒炒鸡球 Sautéed Sliced Chicken with Bell Peppers	\$12.80	\$19.20	\$25.60
三芭磨菇鸡煲 Sambal Diced Chicken with Button Mushrooms served in a Claypot	\$12.80	\$19.20	\$25.60
横财就手 Braised Pig's Trotter with Black Moss		\$28.80 per order / 每份	



## 时蔬 SEASONAL VEGETABLES

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	小 Small	中 Medium	大 Large
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice	\$13.80	\$20.70	\$27.60
腐乳生菜 Stir-fried Iceberg Lettuce with Fermented Beancurd	\$13.80	\$20.70	\$27.60
腊味炒香港芥兰 Stir-fried Hong Kong Kai Lan with Preserved Meat	\$15.80	\$23.70	\$31.60
素宫保猴头菇 Stir-fried Hericium Mushrooms with Dried Chilli and Cashew Nuts	\$13.80	\$20.70	\$27.60
红烧豆腐 Braised Beancurd with Mushrooms	\$10.80	\$16.20	\$21.60
鲜什果咕嚕豆腐 Sweet and Sour Beancurd with Mixed Fruits	\$13.80	\$20.70	\$27.60
上汤瑶柱什菜煲 Poached Mixed Vegetables with Dried Scallops and Vermicelli in Superior Broth	\$16.80	\$25.20	\$33.60

## 饭 / 面 RICE / NOODLES

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	小 Small	中 Medium	大 Large
瑶柱干炒面线 Wok-fried Mee Sua with Dried Scallops	\$14.80	\$22.20	\$29.60
虾球榆耳焖伊面 Braised Ee-fu Noodles with Prawns, Conpoy and Elm Fungus	\$16.00	\$24.00	\$32.00
生炒糯米饭 Stir-fried Glutinous Rice with Chinese Sausage and Preserved Waxed Meat	\$14.80	\$22.20	\$29.60
金银蒜腊味炒饭 Fried Rice with Chinese Sausage and Crispy Garlic	\$14.00	\$21.00	\$28.00
黄金三文鱼崧炒饭 Fried rice with Minced Salmon, Salted Egg Yolk and Eggs	\$13.80	\$20.70	\$27.60
带子蟹肉鱼子菇粒炒饭 Fried Rice with Scallops, Crabmeat, Fish Roe and Diced Mushrooms	\$18.65	\$28.00	\$37.30
鸡旦炒饭 Egg Fried Rice	\$10.80	\$16.20	\$21.60
鴨絲炆米粉 Braised Rice Vermicelli with Shredded Duck	\$13.80	\$20.70	\$27.60
橫財就手炆米粉 Braised Rice Vermicelli with Pig's Trotter		\$31.80 per order	
油鸡捞面 Braised Egg Noodles with Soya Sauce Chicken		\$5.80 per person / 每位	

甜品  
DESSERTS

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	每位 Per Person
福果棗皇炖燕窝 Double-boiled Bird's Nest with Red Dates and Rock Sugar	\$33.80
香港杨枝甘露 Chilled Purée of Mango, Sago and Pomelo	\$7.80
青青小麥草冻 Chilled Wheatgrass Jelly	\$5.80
桂花马蹄糕 Chilled Water Chestnut Jelly with Osmanthus	\$5.80
香煎年糕 Pan-fried Traditional Nian Gao	\$5.80
红枣炖雪莲子 Double-boiled Snow Lotus with Red Dates	\$4.80
紅豆沙汤圆 Cream of Red Bean with Glutinous Rice Dumplings	\$4.80