





HUATING

新春贺岁鱼生 PROSPERITY "YU SHENG"	价格 Price
恭喜发财捞鱼生 - 黄尾鱼捞生 Hamachi (Japanese Yellow Tail) "Lo Hei" Yu Sheng	\$98 / Small \$168 / Large
如珠如宝鲍捞生 - 原只鲍鱼捞生 Whole Abalone "Lo Hei" Yu Sheng	\$98 / Small \$168 / Large
福如东海齐捞生 - 金枪鱼捞生 Toro (Japanese Tuna) "Lo Hei" Yu Sheng	\$198 / Small \$388 / Large
祥龙献瑞齐捞生 - 千醉海龙皇法国冰菜蔬果捞生 South Australia Rock Lobster, Cantaloupe "Lo Hei" Yu Sheng	\$668 for 10 pax
	Per Portion / 份
香脆炸鱼皮 Crispy Fish Skin	\$28
香脆炸银鱼 Crispy Whitebait	\$28
三文鱼籽 Salmon Roe	\$48
黄尾鱼 Hamachi (Japanese Yellow Tail)	\$48
原只鲍鱼 Whole Abalone - 6 pieces	\$68
鲟龙黑鱼籽 Oscietra Caviar (30g)	\$128
金枪鱼 Toro (Japanese Tuna)	\$168

Menu items are subject to change according to seasonality and availability. Prices are subject to 10% service charge and prevailing government taxes







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新春燕窝类 BIRD'S NEST	价格 Price
纵横御四海 官燕南非四头鲍海味佛跳墙 Mini Buddha Jump over the Wall, South African 4-head Abalone, Superior Bird's Nest, Sea Treasure	\$138
<mark>包您发大财</mark> 鲍 <u>鱼丝浓鸡汤扒官燕</u> Braised Superior Bird's Nest, Shredded Abalone, Chicken Stock	\$118
金碧耀辉煌 鲟龙鱼籽虾球扒官燕 Braised Superior Bird's Nest, Prawn Ball, Oscietra Caviar	\$118
金银又满载 鹿茸菌安心鸡炖海螺官燕 Double Boiled Superior Bird's Nest, Sea Whelk, Dried Antler Mushroom, French Poulet Chicken	\$118
<mark>财源滚滚来</mark> 鲟龙黑鱼籽芙蓉扒官燕 Braised Superior Bird's Nest, Egg White, Oscietra Caviar	\$118
<mark>洋洋佳如意</mark> 花胶愉耳烩燕窝 Stewed Bird's Nest, Fish Maw, Elm Ear Mushroom	\$38
财源广进燕 生拆蟹肉烩燕窝 Stewed Bird's Nest, Crab Meat	\$38
展燕翼高飞 瑶柱鸡丝烩燕窝 Stewed Bird's Nest, Conpoy, Shredded Chicken	\$38
金顶藏珍宝 鹿茸菌安心鸡炖海螺花胶 Double Boiled Fish Maw, Sea Whelk, Chicken, Dried Antler Mushroom	\$38
万宝聚满盆 海味瑶柱烩燕窝 Stewed Bird's Nest, Conpoy, Sea Treasure	\$38
好事年年来 发财蚝市莲藕煲猪利 Double Boiled Pig Tongue, Dried Oyster, Black Moss, Lotus Root	\$23

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新春贺岁佳肴 CHINESE NEW YEAR CUISINE	位 Per Pax
<mark>望子皆成风</mark> 头抽藕香煎A5和牛粒 Sautéed Japanese A5 Wagyu Beef, Lotus Root	\$78
发财鲍好市 发菜煎甘蚝扣原只红焖八头鲍时菜 Braised 8-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable	\$38
<mark>遍地埔黄金</mark> 和风煎羊仔扒 Pan Seared Lamb, Soy Sesame Dressing	\$28
<mark>恭祝身壮健</mark> 黑蒜京葱煮牛扒 Pan Fried Beef Steak, Scallion, Black Garlic Sauce	\$28
<mark>嘻哈皆欢笑</mark> 豉油皇爆大虎虾 Pan Seared Tiger Prawn, Superior Soya Sauce	\$28
黄金千万两 避风塘秘制肉骨 Wok Fried Pork Rib, Crispy Garlic, Chilli	\$28
	Per Portion / 份
望子皆成龙 夏果彩椒炒带子时菜 Sautéed Scallop, Capsicum, Macadamia Nuts, Seasonal Vegetable	\$68
至尊满堂彩 烧味三拼(烧鸭, 黑豚叉烧, 葱油红蜇头) Trio Combination - Roasted Duck, Iberico Pork 'Char Siew', Shallot Oil Jellyfish	\$68
华堂近新春 金瑤炒带虾球时菜 Sautéed Prawn, Conpoy, Seasonal Vegetable	\$48
一 心缘一意 双耳扒有机娃娃菜 Braised Organic Baby Cabbage, Duo Fungus	\$38
兴 <mark>旺鲍行运</mark> 十六头鲍鱼炒珊瑚蚌时菜 Sautéed Coral Clam, 16-head Abalone, Seasonal Vegetable	\$68
横财皆新手 发菜焖猪手生菜 Braised Pork Trotter, Black Moss, Lettue	\$38

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