

**USHER IN AN ABUNDANT AND CHARMING YEAR OF THE RAT 2020 WITH
SKILLFUL CULINARY CREATIONS AT THE FULLERTON HOTEL SINGAPORE**

Make it a Lunar New Year reunion to remember with Chinese Executive Chef Leong Chee Yeng's exquisite dishes that honour tradition while embracing the contemporary



SINGAPORE, 3 DECEMBER 2019 – In a fitting tribute to the first animal of the Chinese zodiac, the Rat, **Jade Restaurant** at The Fullerton Hotel Singapore has lined up an ensemble of prosperous feasts from 6 January to 8 February 2020.

Executive Chef Leong Chee Yeng says, “I was inspired by the entrepreneurial and hardworking character of the Zodiac Rat, to incorporate auspicious messages of good fortune, abundance and longevity into each creation. These dishes have been carefully designed to suit both family reunions and business occasions, from an individual pen cai pot brimming with faithfully rendered ingredients to the Lunar New Year requisite, a fish dish to symbolise bounty.”

Taking pride of place is the **Special Edition Gold Rush Salmon Yu Sheng**, arrayed in the striking image of a rat treasuring a traditional gold coin, painstakingly crafted from white, green and pink radish strips. The perfectly balanced flavours include Champagne jelly accented with gold leaf, tangy sweet honey pineapple dressing, and cranberry cheese, a nod to the Zodiac Rat's favourite snack which contributes a creamy, fruity complement to the fresh ingredients.

The Special Edition is priced at S\$388++ and requires 3 days' advance order. The regular Gold Rush Salmon Yu Sheng with Champagne Jelly, Olive Oil and Honey Pineapple Dressing is available in Small (S\$78++ for 2 to 5 persons), Medium (S\$118++ for 6 to 8 persons) and Large (S\$138++ for 9 to 11 persons).



Appealing to modern taste buds are two creations served in individual, specialised vessels. The **Mini Pot of Abundance** (S\$58++ per person) distills the pen cai experience into a generous serving for one diner. The traditionally styled pot contains braised abalone, fish maw, sea cucumber, stewed pork trotter, yam and specialty homemade deep-fried pork balls, meticulously folded to achieve its soft, smooth texture. A deluxe update on the 'rat's tail' noodles is the **Hot Stone Silver Needle Noodles with Truffle Meat Sauce** (S\$38++ per person). Chef Leong's version combines both fresh truffle and truffle oil together with a flavourful pork braise that doesn't overwhelm the delicacy of the flavours. Cheekily, the sighting of the 'rat's tail' also signals the ending of the meal.

*For larger groups, try the **Premium Braised Pen Cai** (pictured above; minimum 6 persons, S\$88++ per person) which requires 1 day's advance order. It contains 10-head South African whole abalone, fish maw, sea cucumber, dried scallops, dried oysters, roasted duck, kampong chicken, pork tendon, and more.*



Seafood is a must at New Year, to signify abundance for the coming year. **Full of Luck Deep-Fried Chilean Seabass** (S\$280++ for 8 to 10 persons, order 1 day in advance) with cherry tomato in peach sauce puts the chef's knife work under the spotlight, showcasing the crisscrossed 'scales' of the fish alongside an edible 'squirrel's head' fashioned of fish meat and fish scales. **Wok-Fried Boston Lobster with Leek and Preserved Meat** (S\$88++ per lobster) is a proudly Cantonese creation incorporating the luxe flavours of waxed meat into the sauce, a true faithful ingredient of the Chinese New Year.

Jade's Lunar New Year menus start from S\$118++ for Family Style Set Menu (6 persons and above), S\$98++ per person for Individual Set Menu and S\$88++ per person for Vegetarian Set Menu. View the full menu on Appendix 1.

For more information and dining reservations at The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore, please contact Dining Reservations at (65) 6877 8911/8912 or email dining-rsvp@fullertonhotels.com.

THE FULLERTON CAKE BOUTIQUE TAKEAWAYS

3 January till 8 February 2020



Along with the Eight Treasure Pen Cai and Gold Rush Salmon Yu Sheng available for takeaway orders, guests should not miss the three enticing **new creations** available from the Cake Boutique: **Golden Rat Pineapple Cookies** (S\$38+ for box of 9 pieces), **Baked 18 Years Dried Mandarin Peel Truffle Cookies** (S\$30+ for box of 8 pieces) and **Harmony Koi Fish Nian Gao** (S\$30+ for 600g). The all-butter pineapple cookies are a best-seller every year, while this year's unlikely but winning combination of mandarin peel and truffle cookies makes for an intense addictive snack. A highlight from Chef Leong is the creation of the coconut milk-infused Harmony Koi Fish Nian Gao, framed by a 'jade' ring which is coloured and perfumed by pandan leaves. This beautiful and modern nian gao can be eaten on its own or pan-fried in the traditional way.



Chef Siddharth Prabhu, Executive Pastry Chef, presents a series of contemporary cakes at The Fullerton Cake Boutique – perfect for toting along when you're visiting family and friends.



A key highlight is the fruity **Koi Fish Jelly** (S\$58+) composed of a harmony of almond, raspberry and lychee jelly surrounded by fresh fruits for a refreshing taste. A 3d **Money Bag** cake (S\$128+) composed of figs, candied ginger and five-spice caramel wrapped in a fondue and artistically crafted to resemble a money bag showcases his team's artistic talent in designing realistic cakes. Another feature is the **Blossom of Wealth** where a hollow chocolate 财神爷 or "Fortune God" (S\$128+) reveals a surprise within that kids will surely enjoy when pounded with the wooden hammer included. View the full listing on Appendix 2.

For Lunar New Year yu sheng, goodies and takeaway items, please call (65) 6877 8943, email fullertonshop@fullertonhotels.com or visit shop.fullertonhotels.com to order online.

++ Prices are subject to service charge and prevailing government taxes.

+Prices are subject to prevailing government taxes.

View the images here: <http://bit.ly/TheFullertonJadeLNY2020>

Lion Dance Performances to Usher in a Brand New Year

On the morning of 25 January 2020 at 10.18 a.m., guests of the hotel and public are invited to join the traditional "Mei Hua Zhuang" Lion Dance performances starting in the lobby of The Fullerton Bay Hotel Singapore and progressing at 11.38 a.m. to The Fullerton Hotel Singapore.

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ABOUT THE FULLERTON HOTEL SINGAPORE

The magnificent Fullerton Building is a grand neoclassical landmark built in 1928. Gazetted in December 2015 as a National Monument, it was once home to Singapore's General Post Office, the Exchange Room and Exchange Reference Library, and the prestigious Singapore Club. For nearly a century, it played a pivotal role in Singapore's rich history. Today, it is home to The Fullerton Hotel Singapore, a stunning 400-room heritage hotel in Singapore. The Fullerton Hotel Singapore is carefully designed to provide both business and leisure travellers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. Located in the heart of the financial and arts districts, the hotel blends rich heritage with contemporary style and personalised service to offer guests a world-class accommodation experience. Epicureans can enjoy a delectable array of dining selections. There are a total of five restaurants and bar in the hotel --Town Restaurant presents international buffets and an a la carte menu; Jade Restaurant serves elegant Cantonese cuisine; The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea; and The Lighthouse Restaurant & Rooftop Bar which serves up authentic Italian cuisine alongside breathtaking views of the bay. Post



Bar, which features the original ceiling and pillars of the General Post Office, is a popular watering hole. Aside from the dining selections, guests can pamper themselves with indulgent treatments at The Fullerton Spa. fullertonhotels.com

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore

Instagram: @FullertonHotel

Twitter: @FullertonHotels

Hashtag: #FullertonHotel #FullertonFlavours #FullertonMemories #FullertonExperience

APPENDIX I

LUNAR NEW YEAR MENUS 2020

FAMILY STYLE SET MENU 1

金鼠凤凰宴

金鼠招财鱼生

三文鱼金箔香槟冻鱼生

Gold Rush Salmon Yu Sheng with
Champagne Jelly, Olive Oil and Honey
Pineapple Dressing

凤凰展鸿图

红烩松露珊瑚燕窝羹

Braised Cave Bird's Nest with Crab Meat, Crab
Roe and Truffle Jus in Superior Broth

年年有馐

剁椒橄榄蒸海斑

Steamed Sea Grouper with Pickled Chilli and
Preserved Olive

王牌寓号

秘制酱烧鸭

Roasted Duck in Secret Sauce

好事成双

红烧蚝豉双菇生菜

Braised Dried Oyster with Bai Ling
and Shiitake Mushrooms and Iceberg Lettuce in
Oyster Sauce

富贵逼人

X.O.酱带子炒萝卜糕

Wok-Fried Radish Cake with Scallop in
Housemade X.O. Chilli Sauce

甜蜜团圆

天山雪莲子蜜枣炖香梨甜汤圆

Sweet Soup with Snow Lotus, Honey Dates,
Pear and Sweet Glutinous Rice Balls

S\$118* per person (6 persons and above)

FAMILY STYLE SET MENU 3

金鼠吉祥宴

FAMILY STYLE SET MENU 2

金鼠五福宴

金鼠招财鱼生

三文鱼金箔香槟冻鱼生

Gold Rush Salmon Yu Sheng with Champagne Jelly,
Olive Oil and Honey Pineapple Dressing

鼠年迎五福

秘制酱烧鸭 · 自制春卷, 金砖火腩仔 · 青芥末虾球 ·

百花蟹肉饺子

FIVE-FORTUNE PLATTER

Roasted Duck in Secret Sauce
Crispy Vegetable Spring Roll
Roasted Pork Belly
Deep-Fried Prawn with Wasabi Mayonnaise
Steamed Crab Meat Dumpling

四季常鸿运

烧酒鲍鱼四宝羹

Braised Abalone with Dried Scallops, Deep-Fried
Fish Maw, Flower Mushrooms and Crab Meat in
Superior Broth with Chinese Wine

连连有馐

金银蒜蒸红斑

Steamed Red Grouper with Garlic Sauce

嘻哈欢笑

干煎鼓油皇大虾皇

Pan-Fried King Prawn in Superior Soy Sauce

金鸡报喜

南乳炸鸡

Crispy Roasted Chicken with Fermented Beancurd

黄金大丰收

腊味五谷糯米饭

Fragrant Wok-Fried Five-Grain Glutinous Rice with
Chinese Sausages

福寿齐天

龙皇杏仁茶天山雪莲子伴红宝石玫瑰马蹄糕

Hot Cream of Almond with Snow Lotus
Rose Water Chestnut Cake

S\$138* per person (6 persons and above)

FAMILY STYLE SET MENU 4

金鼠聚宝宴



金鼠招财鱼生

三文鱼金箔香槟冻鱼生

Gold Rush Salmon Yu Sheng with
Champagne Jelly, Olive Oil and Honey
Pineapple Dressing

幸运星

天皇云吞汤

Poached Snow Lotus and Crab Roe Shrimp
Wanton Soup

包罗万象

浓炖一品盅

(鲍鱼·花胶·海参·绍菜·花菇·蒜子·猪

蹄·狮子头·芋头)

Braised Abalone, Fish Maw, Sea Cucumber,
Chinese Cabbage, Flower Mushrooms, Roasted
Garlic, Stewed Pork Trotter, Deep-Fried Pork
Ball and Yam

年年有馀

剁椒橄榄蒸红斑

Steamed Red Grouper with Pickled Chilli and
Preserved Olive

王牌寓号

秘制酱烧鸭

Roasted Duck in Secret Sauce

龙马精神

大蒜腊肉爆波士顿龙虾

Wok-Fried Boston Lobster with Leek and
Preserved Meat

宝石银针

石窝松露肉酱老鼠粉

Hot Stone Silver Needles Noodles with Truffle
Meat Sauce

金碧辉煌

菠萝椰雪花伴香橘花生麻糍

Shaved Pineapple Coconut Ice
with Peanut Mandarin Muah Chee

S\$158* per person (6 persons and above)

INDIVIDUAL SET MENU 1

喜气洋洋宴

喜气洋洋宴

金龙贺喜 青芥末虾球

金鼠招财鱼生

三文鱼金箔香槟冻鱼生

Gold Rush Salmon Yu Sheng with
Champagne Jelly, Olive Oil and Honey
Pineapple Dressing

大地亨通

大红乳猪全体

Whole Roasted Suckling Pig with Condiments

幸运星

天皇云吞汤

Poached Snow Lotus and Crab Roe Shrimp
Wanton Soup

禧龙添满福

大蒜腊肉爆波士顿龙虾

Wok-Fried Boston Lobster with Leek and
Preserved Meat

富贵聚宝盆

珍饈盆菜

Premium Braised Pen Cai

Ten-Head South African Whole Abalone, Fish
Maw, Sea Cucumber, Dried Scallop,
Roasted Pork Belly, Dried Oyster, Flower
Mushroom, Roasted Duck,
Diced Kampong Chicken, Housemade Pork
Ball, Prawn, Deep-Fried Wheat Gluten,
Yam, Lotus Root, Chinese Cabbage, Leek,
Chestnut and Pork Tendon

黄金大丰收

腊味五谷糯米饭

Fragrant Wok-Fried Five-Grain Glutinous Rice
with Chinese Sausages

春暖心窝

龙皇杏仁茶燕窝伴香橘花生麻糍,

红宝石玫瑰马蹄糕

Hot Cream of Almond with Cave Bird's Nest,
Peanut Mandarin Muah Chee
and Rose Water Chestnut Cake

S\$188* per person (8 persons and above)
(Pre-order 1 day in advance)

INDIVIDUAL SET MENU 2

生意兴隆宴

生意兴隆宴

龙马精神 辛香白胡椒虾球



王牌寓号 秘制酱烧鸭

真心谢意 百花蟹肉饺子

Crispy Prawn with Wasabi Mayonnaise
Roasted Duck in Secret Sauce
Steamed Crab Meat Dumpling

金碧辉映

老火金瓜鲜淮山海螺唐排

Boiled Pumpkin, Fresh Huai Shan, Conch and
Spare Ribs Soup

年年有馐

松露芙蓉泡斑球

Stir-Fried Sliced Grouper with Egg White and
Truffle

满载而归

腊味香菇鲍鱼土鸡盅仔饭

Steamed Fragrant Rice with Baby Abalone,
Chinese Sausages, Diced Kampong Chicken
and Mushrooms

辉煌腾达

菠萝椰雪花伴香芋年糕挞

Shaved Pineapple Coconut Ice
with Yam Paste Nian Gao Tart

**S\$98* per person
(min. 2 to dine)**

吉祥元宝 海藻瑶柱猪肉饺子

大地亨通 金砖腩仔

Deep-Fried Prawn with White Pepper Cream
Sauce Poached Seaweed
Dried Scallop and Pork Dumpling
Five-Spice Crispy Roasted Pork Belly

四季常鸿运

烧酒鲍鱼四宝羹

Braised Abalone with Dried Scallops, Deep-
Fried Fish Maw, Flower Mushrooms and Crab
Meat in Superior Broth with Chinese Wine

大年有馐

金银蒜蒸鲈鱼芥兰伴

Steamed Chilean Sea Bass with Duo Garlic
Sauce and Kai Lan

祥龙贺岁大丰收

干煎大虾皇配腊味五谷糯米饭

Sautéed King Prawn in Chinese Barbecue
Sauce with Fragrant Wok-Fried Five-Grain
Glutinous Rice and Chinese Sausages

开心金枝散玉叶

杨枝金露伴金鼠凤梨酥

Chilled Cream of Mango with Green Lime Jelly
and Golden Rat Pineapple Cookies

**S\$118* per person
(min. 2 to dine)**



INDIVIDUAL SET MENU 3

岁岁平安宴

吉祥如意宴

吉祥元宝 海藻瑶柱猪肉饺子

得心应手 松露芙蓉蟹钳

鱼跃龙门金猪件 脆皮乳猪配卡露伽鱼子酱

Stewed Poached Seaweed, Dried Scallop and
Pork Dumpling Stir-Fried Crab Claw with Egg
White and Truffle, Crispy Roasted Suckling Pig
with Kaluga Queen Caviar

宝鼎满华堂

原盅佛跳墙

Buddha Jumps Over The Wall

龙马精神

大蒜腊肉爆波士顿龙虾

Wok-Fried Boston Lobster with Leek and
Preserved Meat

富贵逼人

X.O.酱带子炒萝卜糕

Wok-Fried Radish Cake with Scallop in
Housemade X.O. Chilli Sauce

幸福开心团圆

龙皇杏仁茶燕窝伴金鼠凤梨酥

Cream of Almond with Cave Bird's Nest
and Golden Rat Pineapple Cookies

S\$138* per person

(min. 2 to dine)

(Pre-order 1 day in advance)



VEGETARIAN SET MENU 1

吉祥如意(1)

八喜素榆生

Eight-Happiness Vegetarian Yu Sheng

平安酸辣汤

Spicy and Sour Vegetarian Soup

五彩素宝

Stir-Fried Five-Colour Vegetables

富贵石榴包

Assorted Mushrooms with Truffle wrapped in Beancurd Skin

春风满面

Wok-Fried Wheat Noodles with Bean Sprouts and Mushroom in Superior Soy Sauce

天山雪莲子蜜枣炖香梨甜汤汤圆伴香橘花生麻糍

Sweet Soup with Snow Lotus, Honey Dates, Pear, Glutinous Rice Balls and Peanut Mandarin Muah Chee

S\$88* per person

VEGETARIAN SET MENU 2

吉祥如意(2)

八喜素榆生

Eight-Happiness Vegetarian Yu Sheng

鸿运南瓜云吞汤

Braised Pumpkin Soup with Omni Vegan Meat Dumplings

春贵水芹香

Stir-Fried Celery, Asparagus, Snow Pea, Arrowhead, Lily Bulb and Lotus Root in Truffle Jus

竹报平安红烧豆腐香菇胜瓜

Braised Angel Luffa with Tofu and Mushroom

丰收松子橄榄五谷炒饭

Fragrant Wok-Fried Rice with Mushroom, Kai Lan and Pine Nuts

龙皇杏仁茶雪莲子伴红宝石玫瑰马蹄糕

Hot Cream of Almond with Snow Lotus and Rose Water Chestnut Cake

S\$98* per person



A LA CARTE SPECIALS

STARTERS

金鼠挥春招财鱼生

三文鱼金箔香槟冻鱼生

Gold Rush Salmon Yu Sheng with
Champagne Jelly, Olive Oil and Honey
Pineapple Dressing

Small S\$78* (2 to 5 persons)
Medium S\$118* (6 to 8 persons)
Large S\$138* (9 to 11 persons)

特别版本

Special Edition Gold Rush Yu Sheng

鼠来宝招财大鱼生

S\$388* (pre-order 2 days in advance)

Additional order

龙虾 Sliced Lobster (S\$58* per plate)

鲍鱼 Sliced Abalone (S\$48* per plate)

金枪鱼 Sliced Tuna (S\$28* per plate)

三文鱼 Sliced Salmon (S\$28* per plate)

蔓越莓乳酪 Cranberry Cheese (S\$18* per plate)

瑞气喜洋洋

玉龙贺禧 青芥末虾球

王牌寓号 秘制酱烧鸭

真心谢意 百花蟹肉饺子

Crispy Prawn with Wasabi Mayonnaise
Roasted Duck in Secret Sauce
Steamed Crab Meat Dumpling
S\$18* per person

生意兴隆旺

龙马精神 辛香白胡椒虾球

吉祥元宝 海藻瑶柱猪肉饺子

大地亨通 金砖腩仔

Deep-Fried Prawn with White Pepper Cream
Sauce, Poached Seaweed
Dried Scallop and Pork Dumpling
Five-Spice Crispy Roasted Pork Belly
S\$18* per person

玉龙贺禧

青芥末虾球

Crispy Prawn with Wasabi Mayonnaise
S\$16* per person (3pcs) /
S\$38* per portion (8pcs)

大地亨通

金砖腩仔

Five-Spice Crispy Roasted Pork Belly
S\$18* per person / S\$42* per portion

真心谢意

百花蟹肉饺子

Steamed Crab Meat Dumpling
S\$16* per person / S\$38* per portion

吉祥元宝

海藻瑶柱猪肉饺子

Poached Seaweed, Dried Scallop and Pork
Dumpling
S\$16* per person (3 pcs) /
S\$38* per portion (8 pcs)

幸运星

天皇云吞汤

Poached Snow Lotus and Crab Roe Shrimp
Wonton Soup
S\$16* per person (2pcs)

凤凰报喜

北京片皮鸭

Roasted Peking Duck with Pancakes and
Condiments
S\$68* (Half) /
S\$118* (Whole)

贺岁金猪

脆皮全体乳猪

Crispy Roasted Suckling Pig
S\$338*
(pre-order 1 day in advance)

鱼跃龙门金猪件

脆皮乳猪配卡露伽鱼子酱

Crispy Roasted Suckling Pig with 100g Kaluga
Queen Caviar
S\$638* Whole (pre-order 2 days in advance)



MAIN COURSE

龙马精神

辛香白胡椒虾球
Deep-Fried Prawn
with White Pepper Cream Sauce
S\$16* per person (3pcs) /
S\$38* per portion (8pcs)

SOUP

金碧辉映

老火金瓜鲜淮山海螺唐排
Boiled Pumpkin, Fresh Huai Shan, Conch and
Spare Rib Soup
S\$13*

凤凰展鸿图

红烩松露珊瑚燕窝羹
Braised Cave Bird's Nest with Crab Meat, Crab
Roe and Truffle Jus in Superior Broth
S\$38*

四季常鸿运

烧酒鲍鱼四宝羹
Braised Abalone with Dried Scallops, Deep-
Fried Fish Maw,
Flower Mushrooms, Crab Meat in Superior
Broth and Chinese Wine
S\$38*

蒸蒸日上

虫草花竹笙杞子菜胆汤
Double-boiled Vegetable Consommé with
Cordyceps Fungus, Bamboo Pith, Cabbage and
Chinese Wolfberries
S\$18*

宝鼎满华堂

原盅佛跳墙
Buddha Jumps Over The Wall
S\$68*

富贵聚宝盆

Premium Braised Pen Cai

珍饈盆菜

Ten-Head South African Whole Abalone, Fish
Maw, Sea Cucumber, Dried Scallops, Braised
Pork Trotter, Dried Oyster, Flower Mushroom,
Roasted Duck, Diced Kampong Chicken, Deep-
Fried Pork Ball, Prawn, Fresh Beancurd Stick,
Yam, Lotus Root, Chinese Cabbage,
Leek, Chestnut and Pork Tendon
S\$88* per person (Minimum 6 Persons)
(pre-order 1 day in advance)

鸿运金元宝

红烧原只六头南非鲍鱼海参香菇
Braised Whole Six-Head South African Abalone,
Sea Cucumber and Mushroom in Oyster Sauce
S\$58* per person

好事成双

红烧蚝豉双菇生菜
Braised Dried Oyster with Bai Ling Mushroom
and Shiitake Mushroom with Iceberg Lettuce in
Oyster Sauce
S\$18* per person / S\$44* per portion

年年有馀

剁椒橄榄蒸鲈鱼
Steamed Chilean Sea Bass with Pickled Chilli
and Preserved Olives
S\$20* per person

包罗万象

浓炖一品盅
Mini Pot of Abundance
(鲍鱼 · 花胶 · 海参 · 绍菜 · 花菇 · 蒜子 · 猪
蹄, 狮子头 · 芋头)
Braised Abalone, Fish Maw, Sea Cucumber,
Chinese Cabbage, Flower Mushrooms, Roasted
Garlic, Stewed Pork Trotter, Deep-Fried Pork
Ball and Yam
S\$58* per person

连年有馀

松露芙蓉泡斑球
Stir-Fried Sliced Grouper
with Egg White and Truffle
S\$16* per 100g (min. 1kg)



福祿盈餘

蜜桃醬松鼠魚

Full of Luck Deep-Fried Chilean Seabass with
Cherry Tomato in Peach Sauce
S\$280* per fish (serves 8 to 10 diners, pre-
order 1 day in advance)

祥龍賀歲

大蒜腊肉爆波士頓龍蝦

Wok-Fried Boston Lobster with Leek and
Preserved Meat
S\$88* (700g per lobster)

漢龍吐珠

干煎大蝦皇伴黃金蝦丸

Sautéed King Prawn in Chinese Barbecue
Sauce with Crispy Golden Prawn Ball
S\$26* per person

樓股齊起

頭抽香煎和牛腩

Pan-Fried Wagyu Beef Fillet in First Grade
Superior Soy Sauce
with Honey Pea
S\$39* per person / S\$78* per portion

和氣生財

金字扣肉

Stewed Gold-Shaped Pork Belly
S\$18* per person / S\$44* per portion

王牌寓號

秘制醬燒鴨

Roasted Duck in Secret Sauce
S\$23* (quarter) / S\$46* (half) / S\$92* (whole)

橫財就手

紅燒栗子豬手

Stewed Pork Knuckle with Chestnuts
S\$18* per person / S\$44* per portion

鳳鳴謝意

米酒燜蟹鉗安心雞

Braised An Xin Chicken
with Crab Claw in Rice Wine
S\$60* (half chicken, 4 pcs crab claw)
S\$10* (additional 1 pc crab claw)

金雞報喜

南乳燒安心雞

Crispy Roasted An Xin Chicken
with Fermented Beancurd
S\$30* (half) / S\$60* (whole)

歲歲平安

蝦子烩家制韭菜豆腐

Stewed Housemade Green Chives Beancurd
with Dried Shrimp Roe
S\$16* per person / S\$38* per portion

萬事如意

清炒五彩時蔬家制豆腐

Stir-Fried Vegetables of Five Colours served
with Housemade Tofu
\$16* per person / S\$38* per portion

春回大地

清炒時蔬

Stir-Fried Seasonal Vegetables
S\$16* per person / S\$38* per portion

RICE / NOODLES

黃金大丰收

臘味五谷糯米飯

Fragrant Wok-Fried Five-Grain Glutinous Rice
with Chinese Sausages
S\$14* per person / S\$30* per portion

滿載而歸

臘味香菇土雞球蒸飯

Steamed Fragrant Rice with Chinese Sausage,
Diced Kampong Chicken and Mushroom
S\$14* per person / S\$30* per portion

寶石銀針

石窩松露肉醬老鼠粉

Hot Stone Silver Needle Noodles with Truffle
Meat Sauce
S\$38* per portion

風調雨順

干燒韭黃銀芽伊付面

Braised Ee-Fu Noodles with Mushrooms, Bean
Sprouts and Yellow Chives
S\$14* per person / S\$30* per portion



富贵逼人

X.O. 酱带子炒萝卜糕

Wok-Fried Radish Cake with Scallop
in Housemade X.O. Chilli Sauce

S\$18* per person / S\$44* per portion

DESSERTS

春暖心窝

龙皇杏仁茶燕窝

Hot Cream of Almond with Cave Bird's Nest

S\$38*

金枝玉叶

杨枝金露 · 青柠玉冻

Chilled Cream of Mango with Lime Jelly

S\$13*

金碧辉煌

菠萝椰雪花

Shaved Pineapple Coconut Ice

S\$13*

福寿齐天

杏仁茶天山雪莲子

Hot Almond Cream with Snow Lotus

S\$18*

甜蜜团圆

天山雪莲子蜜枣炖香梨甜汤汤圆

Hot Sweet Soup with Snow Lotus, Honey Dates,
Pear and Glutinous Rice Balls

S\$18*

四季丰收

四季鲜果拼盘

Seasonal Fresh Fruit Platter

S\$13*

旺来鼠

玲珑金鼠黄梨酥

Baked Golden Rat Pineapple Cookies

S\$8* for a pair

好年圆

香芋年糕挞

Baked Yam Paste "Nian Gao" Tart

S\$6* for a pair

百年偕老

松露陈皮红豆沙曲奇

Baked Dried Mandarin Peel Truffle Cookies

S\$6* for a pair

大吉大利

香橘花生麻糍

Peanut Mandarin Muah Chee

S\$6* for a pair

幸运红宝石

脆炸玫瑰马蹄糕

Rose Water Chestnut Cake

S\$6* for a pair



LUNAR NEW YEAR GOODIES 2020

好风水礼篮

ABUNDANCE HAMPER

Chinese Sausage, Flower Mushroom, Honey Walnuts with Sesame Seed, Honey Cashew Nuts with Sesame Seed, Jade's Housemade X.O. Chilli Sauce, Pineapple Cookies, Green Pea Cookies, Love Letters, Pio Cesare Nebbiolo Red Wine
S\$288+

生意兴隆礼篮

PROSPERITY HAMPER

Chinese Sausages, Flower Mushrooms, Honey Walnuts with Sesame Seeds, Honey Cashew Nuts with Sesame Seeds, Jade's Housemade X.O. Chilli Sauce, Three-head Abalone, Japanese Whole Dried Scallops, Pineapple Cookies, Green Pea Cookies
Love Letters, Pio Cesare Nebbiolo Red Wine
S\$388+

鼠来宝招财鱼生

EIGHT HAPPINESS GOLD RUSH YU SHENG

Champagne Jelly, Salmon, Olive Oil and Honey Pineapple Dressing
Medium S\$98+ (Serving for 6 persons)
Large S\$138+ (Serving for 8 persons)

富贵聚宝盆

EIGHT TREASURES PEN CAI

Ten-Head South Africa Whole Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Stewed Pork Belly, Dried Oyster, Flower Mushroom, Roasted Duck, Diced Kampong Chicken, Housemade Pork Ball, Prawn, Deep-Fried Fresh Beancurd Stick, Lotus Root, Chinese Cabbage, Leek, Chestnut and Pork Tendon
S\$528+ (serving for 6 persons)
(pre-order 1 day in advance)

ITEMS	PRICE
玉楼瑶柱辣酱 Jade's Housemade X.O. Chilli Sauce (Jar)	S\$30+
琥珀糖核桃 Honey Walnuts with Sesame Seeds (Jar)	S\$33+
琥珀糖腰果 Honey Cashew Nuts with Sesame Seeds (Jar)	S\$30+
椰香茨粉饼 Kueh Bangkit (Jar)	S\$30+
香脆杏仁曲奇饼 Almond Sugee Cookies (Jar)	S\$30+



飘香鸡蛋卷 Sambal Prawn Rolls (Jar)	S\$28+
飘香鸡蛋卷 Green Pea Cookies (Jar)	S\$28+
飘香鸡蛋卷 Love Letters (Tin)	S\$38+
小金鼠黄梨酥 Golden Rat Pineapple Cookies (New) (Box of 9pcs)	S\$38+
好风水年糕 Harmony Koi Fish Nian Gao (New) (600g)	S\$30+
好年圆年糕挞 Yam Paste Nian Gao Tart (Box of 9pcs)	S\$30+
松露十八年陈皮曲奇饼 Baked 18 Years Dried Mandarin Peel Truffle Cookies (New) (Box of 8pcs)	S\$30+
富贵萝卜糕 Fortune Radish Cake (800g)	S\$38+
红宝石玫瑰马蹄糕 Rose Water Chestnut Cake (800g)	S\$38+
金玉满堂 Money Bag 3d Cake (New) Figs, Candied Ginger, Five-Spice Caramel	S\$128+
年年有馥 Koi Fish Jelly (New) (Whole) Almond, Raspberry Jelly and Lychee Jelly	S\$58+
财源广进 Golden Coin (New) (per pc) Mandarin Blossom Crèmeux, Vanilla Mascarpone Mousse, Raspberry Chiffon	S\$12+
花開富貴 Blossom of Wealth (New) <i>Break open to unveil the “wealth” within</i>	S\$128+

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