

À LA CARTE
- MENU -

千金一席富人宴



PROSPERITY LO HEI

2024年发财鱼生捞起

	Medium中	Large大
Salmon Yu Sheng 三文鱼生捞起	78	98
Yellowtail Fish Yu Sheng 黄尾鱼捞起	88	108
Abalone Yu Sheng 鲍鱼捞起	108	148
Kaleidoscope of Prosperity Yu Sheng in “Shun De” Style With Yellowtail Slices 顺德黄尾鱼生捞起 (ORDER 1 DAY IN ADVANCE 一天前预订)	118	168
Kaleidoscope of Prosperity Yu Sheng in “Shun De” Style With Australian Lobster and Sakura Shrimps 澳洲龙虾顺德鱼生捞起 (一天前预订 ORDER 1 DAY IN ADVANCE)	238	418

Add On 额外加点	Portion 每份
Salmon Fish 三文鱼	20
Yellowtail Fish 黄尾鱼	30
Abalone 三头鲜鲍	58
Australian Lobster 澳洲龙虾	Market Price/ 市价

Prices are subject to 10% service charge and prevailing GST.
价格需加额外10%服务费以及现行消费税.

HONG KONG STYLE BARBECUE DELIGHTS

香港烧味类

	Half中	Whole一只	
 Signature Roast Whole Suckling Pig 乳猪斩件 (ORDER 1 DAY IN ADVANCE 一天前预订)	184	368	
 YÀN Peking Roast Duck served with Homemade Crepes and Traditional Garnishes 招牌片皮鸭	60	120	
YÀN Peking Roast Duck 2nd Course Selection (PICK ONE 选择一项煮法) 片皮鸭额外食用选择	15	30	
Stir-fried with Ginger and Spring Onions 姜葱炒鸭件			
Wrapped with Lettuce 生菜包鸭松			
Shredded and sautéed with Bean Sprouts 银芽炒鸭丝			
Roasted Duck marinated with Chinese Herbs 药膳脆皮烧鸭	44	88	
 Poached Chicken with Preserved Bean Paste garnished with Crispy Garlic 金沙豆酱鸡	35	70	
	Portion每份		
Roast Pork Belly 脆皮烧腩肉	18		
	Small小	Medium 中	Large大
Barbeque Honey-Glazed Kurobuta Pork 蜜汁黑豚叉烧	28	42	56
Barbeque Combination Platter Roasted Duck with Honey Pork Char Siew 烧味双拼 明炉烧鸭，蜜汁叉烧	30	45	60

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SHARK'S FIN & BIRD'S NEST

鱼翅以及燕窝类

Per Person每人

Braised Superior Shark's Fin Broth with Bean Sprouts
红烧银芽大鲍翅 98

❖ Double-boiled Superior Shark's Fin Soup with Sea Whelk
响螺炖鲍翅 88

Braised Shark's Fin with Fresh Crab Meat and Roe
红烧蟹皇翅 48

Golden Pumpkin Broth topped with Shark's Fin and Fresh Crab Meat
金汤蟹肉翅 48

Braised Shark's Fin with Fresh Crab Meat
红烧蟹肉翅 38

	Small小	Medium 中	Large大
Sautéed Shark's Fin with Fresh Crab Meat and Shredded Egg wrapped in Lettuce 生菜包桂花翅	60	90	120

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SOUP

汤类

Per Person每人

Hashima Broth with Fresh Crab Meat and Roe
蟹皇雪蛤羹

30

❖ Superior Chicken Broth with Fish Maw
浓鸡汤花胶

28

Double-boiled Chicken Soup with Sea Whelk
响螺炖鸡汤

28

Braised Diced Seafood Broth with Fresh Crab Meat
红烧海味羹

18

Sweet Corn Soup with Diced Vegetables
素菜粟米羹

16

ABALONE & DRIED SEAFOOD

鲍鱼海味类

Per Person每人

✧ Braised Ten Head Whole Australian Abalone 澳洲塘心十头干鲍	138
Braised Two Head Whole Abalone with Superior Oyster Sauce 蚝皇原只二头鲍鱼	68
Braised Three Head Whole Abalone with Superior Abalone Sauce 蚝皇原只三头鲍鱼	58
Braised Six Head Whole Abalone with Black Mushroom and Vegetables 蚝皇六头鲍鱼拌北菇時蔬	28
✧ Braised Fish Maw with Seasonal Greens 红烧花胶扒	48
Braised Sea Cucumber with with Superior Abalone Sauce 鲍汁扣海參	20

	Small 小	Medium 中	Large 大
Braised Dried Oyster with Mushrooms, Vegetables and Sea Moss 发财好市	52	78	104

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LIVE SEAFOOD

生猛活海鲜

Australian Lobster 澳洲龙虾	Market Price/ 市价
	Per 100g 每100克
Coral Trout 东星斑	28
Turbot Fish 多宝鱼	22
Star Grouper 海星斑	22
Marble Goby 'Soon Hock' 笋壳	18
Live Prawns 活虾	10
Bamboo Clams 竹节蚌	18
Sri Lanka Crab 斯里蘭卡肉蟹	13

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CHEF'S RECOMMENDATION

新春特别推荐

	Per Piece每份		
Steamed Sea Cod Fillet with Soya Sauce 清蒸雪鱼			22
Steamed Cod Fillet with minced Black Garlic and Black Beans 黑蒜香豉蒸雪鱼			22
	Small小	Medium 中	Large大
Sautéed Scallops with Vegetables 碧绿炒带子	48	72	96
Sautéed Cod Fillet in Spicy XO Sauce 极品酱炒雪鱼球	48	72	96
Deep Fried Prawns with Salted Egg Yolk 金沙虾球	48	72	96
Sautéed Beef Tenderloin Cubes with Asparagus and White Pepper Sauce 白胡椒芦笋牛柳粒	32	48	64
Sweet and Sour Pork 凤梨咕嚕肉	26	39	52
Sautéed Diced Chicken with Cashew Nuts, Dried Chilli in "Gong Pao" Style 宫保炒鸡丁	26	39	52
Braised Assorted Fungus with Bamboo Pith and Seasonal Greens 竹笙罗汉上素	26	39	52
Braised Beancurd with sliced Mushrooms and Seasonal Vegetables 红烧豆腐	24	36	48
Sze-Chuan Style Stewed Beancurd with minced Chicken in Spicy Sauce 麻婆豆腐	24	36	48

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VEGETABLES

蔬菜类

	Small/小	Medium 中	Large大
Hong Kong Kai Lan 香港芥兰	20	30	40
Broccoli 西兰花	20	30	40
Chinese Cabbage 白菜苗	20	30	40
Choy Sum 菜远	20	30	40
Dragon Green Chives 青龙菜	20	30	40
Asparagus 露笋	24	36	48

CHOICE OF COOKING STYLES

各式炒田园时蔬

Poached with Wolfberries
上汤杞子浸

Stir-fried with Garlic
蒜茸炒

Sauteed with Spicy XO Sauce
西兰花

Poached with Soya Sauce
豉油皇白灼

Braised with Oyster Sauce
蚝皇扒

Wok-fried with Ginger Sauce
姜汁炒

Poached with Three Kinds of Egg
三色蛋浸

Stir-fried
清炒

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RICE & NOODLES

饭面类

❖ Australian Lobster Porridge with Clams and Puffed Rice served in Teochew style 澳洲海皇龙虾泡饭			Market Price/ 市价
	Per 100g 每100克		Cheong Fun 肠粉 Per Piece每份
❖ Wok-fried Sri Lankan Crab with Cheong Fun in Special Lard Sauce (minimum order of 3 pieces of cheong fun) 香油肠粉斯里兰卡蟹	13		2
			Per Person每人
Seafood Noodles Soup 海鲜汤面			14
	Small小	Medium 中	Large大
Fried Crispy Noodles with Deluxe Seafood 海鲜炒生面	38	57	76
YÀN Signature Braised Rice Vermicelli with Shrimps, Fish, and Salted Fish 宴海鲜焖米粉	28	42	56
Fried Glutinous Rice with Preserved Meat and Chinese Sausage 生炒腊味糯米饭	28	42	56
Fried Rice with Fresh Crab Meat, Conpoy, Diced Vegetables and Egg White 蟹肉蛋白瑶柱炒饭	28	42	56
Braised Flate Rice Noodles with Sliced Beef and Egg Gravy 滑蛋牛河	28	42	56
Oriental Fried Rice with Shrimps and Honey Glazed Barbecued Pork 扬州炒饭	20	30	40
Braised Ee-Fu Noodles with Chives and Straw Mushrooms 干烧伊面	20	30	40

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DESSERT

甜品

Per Person每人

Double-boiled Bird's Nest with Red Dates and Lotus Seed
(Hot/Cold)
紅蓮炖燕窝 (热/冷) 78

Double-boiled Hashima with Red Dates and Lotus Seed (Hot/Cold)
紅蓮炖雪蛤 (热/冷) 20

❖ Chilled Taro Paste topped with Coconut Ice-cream
椰汁雪糕香芋露 15

Homemade Almond Cream
生磨杏仁茶 12

❖ Chilled Diced Pear with White Fungus, Wolfberries, diced Apricot,
Almond Seeds and Dried Longan 10
桂圆冰梨川贝银耳露

Sweetened Red Bean Paste with Lotus Seed
莲子红豆沙 10

Chilled Mango Cream with Pomelo and Sago
杨枝甘露 10

Portion每份

Deep Fried Pancake filled with Red Bean Paste
豆沙窝饼 16

Steamed Nian Gao with Crushed Peanuts (3 pieces)
擂沙年糕 (3片) 6

Smiling Sesame Balls (3 pieces)
哈哈笑口枣 (3粒) 6

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2024 CHINESE NEW YEAR DIM SUM MENU

龙年靓港式点心

AVAILABLE ON SATURDAYS, SUNDAYS, EVE OF AND ON PUBLIC HOLIDAYS

	Per Serving每份
Steamed Har Gau Dumpling filled with Prawns and Gold Foil (3pcs) 金箔鲜虾饺	15
Steamed Siew Mai filled with Shrimps, minced Pork topped with Baby Abalone (3pcs) 鲍鱼烧卖	15
Steamed Xiao Long Bao with Bak Kut Teh Stock (3pcs) 肉骨茶小笼包	9
Steamed Seasonal Vegetarian Dumpling (3pcs) 合时蔬菜饺	9
Pan-Fried Beancurd Sheet with Shrimps and Chives (3pcs) 香煎腐皮卷	12
Pan-fried Carrot Cake with Chinese Sausage (3pcs) 香煎萝卜糕	9
Deep-fried Vegetarian Spring Roll (3pcs) 脆皮素春卷	9
Steamed Thousand Layer Sponge Cake with Custard Bun (3pcs) 奶黄马来糕	9

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