

## PROSPERITY

### Chef Fei's Prosperity Toss 辉耀狮城捞起

Atlantic Salmon Yu Sheng 三文鱼捞起

### 前程似锦

Marinated jellyfish head with caviar 鱼子酱琥珀珊瑚花冻

Pan-fried lotus root patties stuffed with crab meat 酥酿马踏湖蟹肉莲藕饼

Crispy roasted pork belly 岭南脆皮烧肉

### 金玉满堂

Basil broth with dried scallop and abalone

金不换干贝炖鲜鲍鱼

### 龙腾马跃

Seared Xisha Island lobster with creamy garlic sauce

风范西沙小青龙

### 年年有余

Steamed silver cod with Hainan yellow chilli sauce

黄椒酱蒸银鳕鱼

### 喜气冲天

Wagyu beef fried rice with preserved radish and scallion

葱香菜脯和牛炒饭

### 蜜福满堂

Chilled lemongrass jelly with peach gum and aloe vera

Black truffle radish puff

芦荟桃胶爱玉香茅冻拼黑松露香芹萝卜丝酥

**238 PER PERSON**

每位 238 新元

Available from 2 February 2026 to 3 March 2026. 仅限2026年2月2日至3月3日。

Price is in Singapore dollars and subject to 10% service charge and prevailing government taxes.

价格均以新加坡元报价并需附加10%的服务费与现行消费税。

## AUSPICIOUS

### Chef Fei's Prosperity Toss 辉耀狮城捞起

Geoduck Yu Sheng 象拔蚌捞起

### 前程似锦

Marinated jellyfish head with caviar 鱼子酱琥珀珊瑚花冻

Pan-fried lotus root patties stuffed with crab meat 酥酿马踏湖蟹肉莲藕饼

Crispy roasted pork belly 岭南脆皮烧肉

### 金玉满堂

Basil broth with dried scallop and fish maw

金不换干贝炖花胶

### 龙腾马跃

Seared Xisha Island lobster with creamy garlic sauce

风范西沙小青龙

### 吉祥如意

Crispy fried chicken with flaxseed

亚麻籽脆皮烧鸡

### 年年有余

Steamed silver cod with Hainan yellow chilli sauce

黄椒酱蒸银鳕鱼

### 喜气冲天

Wagyu beef fried rice with preserved radish and scallion

葱香菜脯和牛炒饭

### 福燕双飞

Braised bird's nest with ginger and Hetian jujube

和田枣官燕姜汁奶冻

**298 PER PERSON**

每位 298 新元

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## FORTUNE

### Chef Fei's Prosperity Toss 辉耀狮城捞起

Lobster Yu Sheng 龙虾捞起

#### 前程似锦

Marinated celtuce with pickled chilli 冰爽泡椒脆玉笋

Pan-fried lotus root patties stuffed with crab meat 酥酿马踏湖蟹肉莲藕饼

Crispy roasted pork belly 岭南脆皮烧肉

Marinated jellyfish head with caviar 鱼子酱琥珀珊瑚花冻

Marinated cherry radish with vinegar and soy sauce 椒麻樱桃小萝卜

#### 富贵万象

Geoduck clam soup, Chaoshan-style

头水紫菜冲浪象拔蚌

#### 包罗呈祥

Charcoal-grilled New Zealand live abalone

炭烧新西兰黑金鲍

#### 鸿运喜盈

Sautéed diced Wagyu beef with Sichuan peppercorn and chilli

煎烹椒麻雪花和牛粒

#### 丰登有余

Poached leopard grouper with yellow bean paste, Chaoshan-style

潮式豆酱煮东星斑

#### 康泰如意

Wok-fried garden greens

健康时蔬

#### 笑口常开

Wok-fried seafood fried rice with sakura ebi

樱花虾海鲜炒饭

#### 燕舞春意

Double-boiled bird's nest with yuzu honey

柚子风味炖官燕

**688 PER PERSON**

每位 688 新元

An advanced order of three days is required. 需提前三天预订。

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## LONGEVITY

### Chef Fei's Prosperity Toss 辉耀狮城捞起 Garden of Health Yu Sheng 长寿健康捞起

#### 前程安康

Marinated celtuce with pickled chilli 冰爽泡椒脆玉笋  
Cherry radish with vinegar dressing 樱桃小萝卜  
Marinated fennel bulb and Japanese cucumber salad 橄榄油茴香小青瓜沙拉

#### 福运连连

Double-boiled matsutake broth with hydrangea beancurd  
松茸绣球豆腐鲜汤

#### 百合纳福

Wok-fried lily bulb with sweet peas  
素炒兰州百合甜豆仁

#### 一帆风顺

Stewed US asparagus with carrot purée  
素珊瑚扒芦笋

#### 春意盎然

Yang Chun noodle in vegetable broth  
一碗阳春面

#### 马到功成

Tremella soup with water chestnut and lime  
柠香冰花马蹄银耳羹

188 PER PERSON  
每位 188 新元

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