



恣飨·年味食光



酒店厨师团队匠心入馔
臻献缤纷美味礼贺新春

在徐徐海风中阖家团圆
共话家常，味游山海间

福

金鞍迎福宴A

JIN AN YING FU-A CHINESE SET MENU

CNY 1,388 per person / 每位 (最少 2 位 minimum of 2 guests)
From February 16th until March 3th 2026 / 除夕至元宵



- | | |
|------|--|
| 吉祥如意 | 倚洋尊享前菜彩碟 Selected Chinese appetizers combo |
| 年年好运 | 姬松茸老鸡炖花胶汤 / 位 Doubled boiled chicken soup with matsutake and fish maw |
| 龙腾四海 | 金蒜银丝蒸波士顿龙虾 Steamed Boston lobster with garlic sauce and glass noodle |
| 如鱼得水 | 清蒸老虎斑 Steamed tiger grouper with light soy sauce |
| 喜气洋洋 | 鸿运海南东山羊腩 Braised Dongshan lamb brisket with gravy |
| 财运亨通 | 招牌酱香黑金豚肉 Braised local black pork with Beijing duck condiments |
| 花开富贵 | 浓汤绿叶时蔬 Boiled leaf vegetable with superior soup |
| 包罗万有 | 鲍汁扣16头干鲍，佐年糕 / 位 Braised 16 head dried abalone with abalone sauce and rice cake |
| 甜甜蜜蜜 | 杨枝甘露竹燕 / 位 Mango sago soup with snow nest |
| 团团圆圆 | 喜庆手工饺子 New year hand-made dumpling |
| | 时令水果 Seasonal fruits plater |

所有价格以人民币计算并加收15%服务费
All prices are in CNY and subject to 15% service charge

禄

金鞍迎福宴B

JIN AN YING FU-B CHINESE SET MENU

CNY 1,688 per person / 每位 (最少 2 位 minimum of 2 guests)
From February 16th until March 3th 2026 / 除夕至元宵



四季平安

倚洋尊享前菜彩碟

Selected Chinese appetizers combo

酒庆新春

滋补响螺炖鲟龙琉璃胶 / 位

Double boiled sea whelk with soft sturgeon bone

龙翔新岁

金沙蛋黄焗小青龙虾

Fried rock lobster with salty egg yolk sauce

红红火火

清蒸老虎斑

Steamed tiger grouper with light soy sauce

牛气九州

江南文火安格斯牛肉

Braised angust beef with aroma gravy

鸿运当头

玫瑰豉油鸡

Fried chicken with rose liquor

花开富贵

浓汤绿叶时蔬

Boiled leaf vegetable with superior soup

包罗万有

黑松露扣花胶扒, 佐年糕 / 位

Fish maw with black truffle sauce and sticky rice cake

甜甜蜜蜜

杨枝甘露竹燕 / 位

Mango sago soup with snow nest

团团圆圆

喜庆手工饺子

New year hand-made dumpling

时令水果

Seasonal fruits plater

所有价格以人民币计算并加收15%服务费

All prices are in CNY and subject to 15% service charge

寿

金鞍迎福宴C

JIN AN YING FU-C CHINESE SET MENU

CNY 2,026 per person / 每位 (最少 2 位 minimum of 2 guests)
From February 16th until March 3th 2026 / 除夕至元宵



顺心顺意

倚洋尊享前菜彩碟

Selected Chinese appetizers combo

万事大吉

柱脯菜胆炖关东辽参汤 / 位

Doubled boiled sea cucumber soup with dried scallop

牛气冲天

江南文火安格斯牛肉

Braised angust beef with aroma gravy

龙游天禧

海胆酱焗小青龙 / 位

Rock lobster with sea urchin sauce

红红火火

清蒸南海东星斑

Steamed coral grouper with light soy sauce

财运亨通

招牌酱香黑金豚肉

Braised local black pork with Beijing duck condiments

鸿运当头

玫瑰豉油鸡

Fried chicken with rose liquor

花开富贵

浓汤绿叶时蔬

Boiled leaf vegetable with superior soup

包罗万有

黑松露扣花胶扒, 佐年糕 / 位

Fish maw with black truffle sauce and sticky rice cake

甜甜蜜蜜

杨枝甘露烩竹燕 / 位

Mango sago soup with snow nest

团团圆圆

喜庆手工饺子

New year hand-made dumpling

时令水果

Seasonal fruits plater

所有价格以人民币计算并加收15%服务费

All prices are in CNY and subject to 15% service charge

喜

六六大顺宴

LIU LIU DA SHUN CHINESE SET MENU

CNY 1,688 per person / 每位 (最少 6 位 minimum of 6 guests)
From February 16th until March 3th 2026 / 除夕至元宵



- | | |
|------|--|
| 四季平安 | 倚洋尊享前菜四彩 Selected Chinese 4 appetizers combo |
| 酒庆新春 | 滋补响螺炖鲟龙琉璃胶 / 位 Double boiled sea whelk with soft sturgeon bone |
| 龙翔新岁 | 金沙蛋黄焗小青龙虾 Fried rock lobster with salty egg yolk sauce |
| 红红火火 | 清蒸南海东星斑 Steamed coral grouper with light soy sauce |
| 牛气冲天 | 江南文火安格斯牛肉 Braised angust beef with aroma gravy |
| 迎春接福 | XO酱炒元贝 Fried fresh scallop with XO sauce |
| 财运亨通 | 招牌酱香黑金豚肉 Braised local black pork with Beijing duck condiments |
| 鸿运当头 | 玫瑰豉油鸡 / 全 Fried whole chicken with rose liquor |
| 花开富贵 | 浓汤绿叶时蔬 Boiled leaf vegetable with superior soup |
| 包罗万有 | 鲍汁扣16头干鲍，佐年糕 / 位 Braised 16 head dried abalone with abalone sauce and rice cake |
| 甜甜蜜蜜 | 杨枝甘露竹燕 / 位 Mango sago soup with snow nest |
| 团团圆圆 | 喜庆手工饺子 New year hand-made dumpling |
| | 时令水果 Seasonal fruits plater |

所有价格以人民币计算并加收15%服务费
All prices are in CNY and subject to 15% service charge

财

八方来财宴

BA FANG LAI CAI CHINESE SET MENU

CNY 2,026 per person / 每位 (最少 8 位 minimum of 8 guests)
From February 16th until March 3th 2026 / 除夕至元宵



- | | |
|------|--|
| 顺心顺意 | 倚洋尊享前菜四彩碟 Selected Chinese 4 appetizers combo |
| 万事大吉 | 柱脯菜胆炖关东辽参汤 / 位 Doubled boiled sea cucumber soup with dried scallop |
| 牛气冲天 | 江南文火安格斯牛肉 Braised angust beef with aroma gravy |
| 龙游天禧 | 海胆酱焗小青龙 / 位 Rock lobster with sea urchin sauce |
| 红红火火 | 清蒸南海青衣斑 Steamed coral grouper with light soy sauce |
| 喜气洋洋 | 鸿运海南东山羊腩 Braised Dongshan lamb brisket with gravy |
| 福星高照 | 烧椒酱蒸3头鲜鲍 Steamed fresh 3 head abalone with charred pepper sauce |
| 财运亨通 | 招牌酱香黑豚肉 Braised local black pork with Beijing duck condiments |
| 鸿运当头 | 玫瑰豉油鸡 / 全 Fried whole chicken with rose liquor |
| 金银满屋 | 天府椒麻海三样 Boiled scallop, shrimp, squid with Sichuan chili broth |
| 花开富贵 | 浓汤绿叶时蔬 Boiled leaf vegetable with superior soup |
| 包罗万有 | 黑松露扣花胶扒, 佐年糕 / 位 Fish maw with black truffle sauce and sticky rice cake |
| 甜甜蜜蜜 | 杨枝甘露竹燕 / 位 Mango sago soup with snow nest |
| 团团圆圆 | 喜庆手工饺子 New year hand-made dumpling |
| | 时令水果 Seasonal fruits plater |

所有价格以人民币计算并加收15%服务费
All prices are in CNY and subject to 15% service charge

骏业宏图宴

UN YE HONG TU CHINESE SET MENU

CNY 29,980 / 桌 table (10位 pax)
From February 16th until March 3th 2026 / 除夕至元宵



倚洋尊享前菜六彩碟

Selected Chinese 6 appetizers combo

鸿运金猪全体

Roasted golden whole suckling pig

黄焖佛跳墙 / 位

Buddha jumps over the wall soup

芙蓉鱼子酱白雪藏龙

Fried Australian with egg white and caviar

葱烧汁百花关东辽参 / 位

Braised premium sea cucumber with Chinese leek

金不换葱炒M9和牛

Fried wagyu beef M9 with basil

发财好市大利

Braised dried oyster and pork tongue with hairy moss

麻香脆皮文昌鸡 / 全

Roasted wenchang chicken with sesame seed

XO酱炒澳洲带子

Fried Australian scallop with XO sauce

黑椒焗珍宝蟹

Fried dungeness crab with black pepper sauce

清蒸野生金钱斑

Steamed potato grouper with light soy sauce

浓汤绿叶时蔬

Boiled leaf vegetable with superior soup

A级加拿大象拔蚌扒，佐年糕 / 位

A grade Canadian geoduck with abalone sauce and rice cake

杨枝甘露烩竹燕 / 位

Mango sago soup with snow nest

喜庆手工饺子

New year hand-made dumpling

时令水果

Seasonal fruits plater

所有价格以人民币计算并加收15%服务费

All prices are in CNY and subject to 15% service charge

马到功成宴

MA DAO GONG CHENG CHINESE SET MENU



CNY 59,980 / 桌 table (15位 pax)
From February 16th until March 3th 2026 / 除夕至元宵

十全十美十彩碟
Selected Chinese 10 appetizers combo

鸿运金猪全体
Roasted golden whole suckling pig

炖安南公肚花胶汤/位
Double boiled superior fish maw soup

白汁马苏里拉焗大澳龙虾
Baked Australian lobster with mozzarella cheese

金沙酱焗帝皇蟹
Fried king crab with golden salty egg yolk sauce

青柠脆皮M9和牛 / 位
Crispy M9 wagyu beef with sweet sour sauce and lime rind

沸腾油灼加拿大象拔蚌
Boiled Canadian geoduck with spicy oil

发财好市大利
Braised dried oyster and pork tongue with hairy moss

珍品茅台烧本港大响螺
Slow cooked giant sea whelk with maotai and broth

白切文昌鸡 / 全
Poached Wen-chang chicken with ginger sauce

清蒸野生老鼠斑
Steamed wild high-finned grouper with light soy sauce

葱烧原条白玉海参
Braised white sea cucumber with Chinese leek

鸿运海南东山羊腩
Braised Dongshan lamb brisket with gravy

浓汤绿叶时蔬
Boiled leaf vegetable with superior soup

珍藏12头澳洲糖心干鲍 / 位
Braised Australian 12 head dried abalone with superior gravy

老陈皮炖官燕 / 位
Superior bird's nest with aged tangerine peel

喜庆手工饺子
New year hand-made dumpling

时令水果
Seasonal fruits plater

所有价格以人民币计算并加收15%服务费
All prices are in CNY and subject to 15% service charge