

欢享海韵套餐

Executive Set Menu

锦绣双色拼盘

Splendid Combination Platter

浓汤珍菌浸斑片煲

Claypot Braised Grouper with Mushrooms  
in Superior Broth

当归照烧酱猪扒

Pan-Seared Pork Chops with Homemade  
Dang-Gui Barbeque Sauce

瑶柱菜香豆腐

Homemade Beancurd with Conopy  
Braised with Vegetables

芝士焗海虎虾黑松露炒饭

Baked Tiger Prawns Rice with Truffle and Cheese

杨枝甘露

Sago and Pomelo in Mango Puree

\$48++/Pax  
(Min 2 Pax)

奢华拥鲍套餐

Deluxe Set Menu

欣藝尊享双拼

Joyden's Signature Duo Platter

原盅瑶柱猴头菇炖汤

Double-Boiled Monkey Head Mushrooms  
with Dried-Conopy Soup

虫草花珍菌蒸虎斑扒

Steamed Grouper with Cordycep Flower  
and Mushrooms in Hong Kong-Style

浓汤百花酿鱼鳔兰花

Braised Fish Maw with Broccoli in Superior Broth

原粒鲍芥兰伴伊府面

Wok-Tossed Abalone Ee Fu Noodles with Kai Lan

琉璃金瓜芋泥

Traditional Homemade Yam Puree with  
Pumpkin and Gingko Nuts (Warm)

\$68++/Pax  
(Min 2 Pax)

## SET MENU A

### 经典三色拼盘

Classic 3 Treasures Combination Platter

### 时日老火例汤

Boiled Soup of The Day

### 枸杞云耳白云蒸鳕鱼

Cod Fish Steamed with Cloud Ear and Wolfberries in Egg White

### 手工豆腐白焖娃娃菜

Handmade Seafood Beancurd with Slow Braised Shanghai Baby Cabbage

### 10头鲍鱼翡翠香炒饭

10-Head Whole Abalone Fried Rice with Cai Xin

### 莲子红豆沙

Red Bean Paste with Lotus Seed

\$188++/ Table (4 pax)

\$268++/ Table (6 pax)

## SET MENU B

### 经典烧味拼盘

Signature Roast Meat Trio Platter

### 金汤海皇鱼腩羹

Braised Seafood and Golden Pumpkin Bisque

### 脆芋丝黄金虾球

Crispy Golden Prawn Medallions and Yam with Salted Egg Yolk

### 潮州蒸顺壳鱼

Steamed Marble Goby in Teochew-Style

### 10头鲍天白菇时蔬

10-Head Whole Abalone and Shiitake Mushrooms Braised with Seasonal Greens in Oyster Sauce

### 欣藝月光米粉

Joyden's Signature 'Moonlight' Rice Vermicelli with Egg White and Scallop

### 杨枝甘露

Sago and Pomelo in Mango Puree

\$238++/ Table (4 pax)

\$328++/ Table (6 pax)

\$408++/ Table (8 pax)

## SET MENU C

### 经典四色拼盘

Signature 4 Treasures Combination Platter

### 鲍鱼瑶柱猴头菇炖汤

Double-Boiled Abalone and Dried-Conopy with Monkey Head Mushrooms Soup

### 鸳鸯双味虾球

Yuan-Yang Prawn Medallions

### 黑蒜银丝蒸海斑扒

Grouper Steamed with Black Garlic

### 欣藝原创陈皮排骨

Joyden's Chargrilled Mandarin Peel Pork Ribs

### 珊瑚酿鱼鳔西兰花

Stuffed Fish Maw Roll with Broccoli in Superior Broth

### 黑松露酱海鲜炒饭

Seafood Fried Rice with Black Truffle Sauce

### 雪蛤金瓜芋泥

Hashima and Yam Puree with Pumpkin and Gingko Nuts (Warm)

\$458++/ Table (6 pax)

\$528++/ Table (8 pax)

4 PAX \$168 \*\*

经典烧腊双拼

Combination BBQ Roast Meat  
Duo Mix

XO酱虾球酿带子

Scallop with Prawn in Homemade  
XO Sauce

玉潭姜茸蒸鳕鱼

Steamed Cod Fish with Homemade  
Ginger Sauce and Hua-Diao Wine

原粒鲍冬菇时蔬

10-Head Whole Abalone with Mushroom  
and Assorted Vegetables

蟹肉贝丝蛋白炒饭

Crabmeat and Conpoy Fried Rice

杏仁雪蛤糊(热)

Almond Puree with Hashima (Warm)

6 PAX \$268 \*\*

烧肉三拼盘

Combination BBQ Roast Meat  
Trio Mix

时日煲老火汤

Daily Soup of the Day

鸳鸯虾球(金丝虾球 / XO虾球)

'Yuan Yang' Prawns  
Golden Thread and XO Sauce

蒜香油浸顺壳鱼

Deep-Fried Soon Hock with Garlic  
in Superior Soy

原粒鲍鱼鱼鳔时蔬

Braised 10-Head Whole Abalone with Fish Maw  
and Assorted Vegetables

黑金梅州炒饭

'Hak-Gam' Olive Fried Rice with  
Prawn and Minced Pork

杏仁雪蛤糊(热)

Almond Puree with Hashima (Warm)

10 PAX \$398<sup>++</sup>

四色锦绣拼盘  
Seafood Combination Platter

时日煲老火汤  
Daily Soup of the Day

XO酱爆海双珍  
Sautéed Scallop and Prawn in  
Homemade XO Sauce

姜丝油浸顺壳鱼  
Deep-Fried Soon Hock with  
Ginger in Superior Soy

滑嫩沙酱盐水鸡  
'Sha Keong' Salt Poached Farm Chicken

白汤贝丝鲍片时蔬  
Braised Sliced Abalone with Dried  
Scallop and Seasonal Vegetables

黑金梅州炒饭  
'Hak-Gam' Olive Fried Rice with Prawn  
and Minced Pork

杨枝甘露  
Sago and Pomelo in Mango Puree

10 PAX \$588<sup>++</sup>

五福临门拼盘  
5-Treasures Platter

海鲜蟹肉鱼鳔羹  
Braised Seafood with Fish Maw and  
Crabmeat Bisque

鸳鸯虾球(咸蛋虾球 / XO虾球)  
'Yuan Yang' Prawns  
Salted Egg and XO Sauce

玉潭姜茸蒸鳕鱼  
Steamed Cod Fish with Homemade  
Ginger Sauce and Hua-Diao Wine

广式脆皮烧鸭  
Traditional Crispy Roast Duck

贝丝鲍片北菇时蔬  
Sliced Abalone with Mushrooms  
in Conpoy Sauce

月光米粉  
'Moonlight' Rice Vermicelli with Egg  
White and Scallop

杨枝甘露  
Sago and Pomelo in Mango Puree