

Chinese New Year Menu



APPETIZER

“HUAT AH”

MARINATED JELLY FISH
with Seasonal Longan

“POT OF GOLD”

LOCAL FAVORITE MARINATED THAI GLASS NOODLE
with Hand-pick Top Shell

MAIN COURSE

“PROSPERITY”

BRAISED KONG PO CHICKEN
with Dried Chilli, Onion, Ginger and Spring Onion

“FATT CHOY”

OCEAN CATCH FRESH STEAMED MUSSEL
with Fatt Choy Oyster Sauce

“CANTON”

CHINESE STEAMED BARRAMUNDI
in Signature Teow Chew Style

“88”

MARINATED BEEF STEAK
with Home-made Teriyaki Sauce

“LONGEVITY”

WOK STIRRED FRIED MIXED VEGETABLE
with Superior Sauce

“AUTHENTIC”

PUMPKIN RICE
with Steamed Favored Crabmeat

DESSERT

“REUNION”

HONEY SEA COCONUT
Served with Orange Mint Jelly

“LOVELY”

GLUTINOUS RICE BALLS
Served with Red Bean Pate

