

Lunar New Year Prosperity Yusheng Menu

Available from 6 to 28 February 2026

Dine-in and takeaway available

SALMON YUSHENG

PRICE

Small (4 – 6 persons)

~~\$99.00++~~ **88.00++**

Large (8 – 10 persons)

~~\$128.00++~~ **118.00++**

Fresh salmon slices served with traditional preserved vegetable strips, candied fruits, and passion plum dressing

TUNA YUSHENG

Small (4 – 6 persons)

~~\$99.00++~~ **88.00++**

Large (8 – 10 persons)

~~\$128.00++~~ **118.00++**

Fresh tuna slices served with traditional preserved vegetable strips, candied fruits, and passion plum dressing

ABALONE YU-SHENG

Small (4 – 6 persons)

~~\$118.00++~~ **108.00++**

Large (8 – 10 persons)

~~\$148.00++~~ **138.00++**

Abalone slices served with traditional preserved vegetable strips, candied fruits, and passion plum dressing

VEGETARIAN YUSHENG

Small (4 – 6 persons)

~~\$78.00++~~ **68.00++**

Large (8 – 10 persons)

~~\$108.00++~~ **98.00++**

Slow-braised Bailing mushroom slices served with traditional preserved vegetable strips, candied fruits, and passion plum dressing

**The chef reserves the right to make changes to the menu depending on the freshness and availability of ingredients.*



马到成功黄金捞生

GALLOP INTO ABUNDANCE; GOLDEN HORSE YUSHENG

Exclusive to dine-in guests

Large (8-10 persons)

~~\$198.00++~~ **188.00++**

Hokkaido scallop sashimi paired with ikura roe and a savoury yusheng, dressed in a fragrant passion fruit honey sauce with a dried scallop reduction glaze. Finished with golden trio mushrooms (Lion's mane, porcini, and enoki), julienned assorted radishes, salted egg croutons, pistachio, mini truffle crisps, toasted melon seeds, ice plant, curly kale, and organic hydroponic greens.

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