LAVISH SET

满福苑拼盘
(百香果虾球，金沙榄城荔枝肉，海蜇)
Man Fu Yuan Combination
(Deep-Fried Prawns with Passion Fruit Sauce,
Deep-Fried Lychee with Crabmeat and Scallops coated
with Salted Egg Yolk and Marinated Jelly Fish)

红烧荷苞蟹肉燕窝
Braised Bird’s Nest with Crabmeat and Egg White

蚝皇南非鲍片扒海参冬菇
Braised Sliced Abalone with Sea Cucumber
and Flower Mushrooms

新洲辣椒蟹肉伴馒头
Singapore Style Chilli Crabmeat served with Man Tou

甜品精选
Man Fu Yuan Dessert Selection

98 per person
(Minimum two to dine)

Prices are subject to 10% service charge and prevailing government tax.
豪华套餐
LUXURY SET

龙虾沙律伴西班牙火腿
Chilled Lobster Salad with Iberico Ham

花旗参炖竹笙花胶皇
Double-Boiled Fish Maw Soup with Bamboo Pith and Ginseng

蚝皇南非鲍鲍扒海参
Braised South African Abalone with Sea Cucumber in Superior Brown Sauce

新洲辣椒蟹肉伴馒头
Singapore Style Chilli Crabmeat served with Man Tou

金稻荷苞饭
Assorted Seafood Fried Rice wrapped in Egg

甜品三拼
Man Fu Yuan's Dessert Combination

118 per person
(Minimum two to dine)

Prices are subject to 10% service charge and prevailing government tax.
EPICUREAN SET

前菜三叠
(Suckling Pig with Foie Gras and Caviar,
Deep-Fried Lychee with Crabmeat and Scallops coated with
Salted Egg Yolk, Jelly Fish and Lobster with Nyonya Sauce)

野生竹笙炖花胶燕窝鸡汤
(Double-Boiled Chicken Soup with Fish Maw,
Bamboo Pith and Bird’s Nest)

玉环南非鲜鲍
(Braised South African Abalone with Melon
in Superior Brown Sauce)

黑松露姜米酒蒸笋壳
(Steamed Soon Hock with Black Truffle
and Chinese Rice Wine Consommé)

新洲辣椒蟹肉伴馒头
(Singapore Style Chilli Crabmeat served with Man Tou)

杨枝甘露雪糕，季节鲜果拼流沙球
(Chilled Mango Sago with Ice Cream, Seasonal Fresh Fruits and
Deep-Fried Purple Sweet Potato with Egg Custard)

148 per person
(Minimum two to dine)

Prices are subject to 10% service charge and prevailing government tax.
烹饪大使 - 梁兆基
CULINARY AMBASSADOR
CHEF SAM LEONG'S MENU

羊肚菌蘑菇炖鸡汤
Milky Chicken Consomme with Morel Mushrooms
25/person

梁师傅金牌芥茉虾球
Chef Sam Leong's Signature Wasabi Prawns
32

芥茉鲜梨夏果
Pear Crostini with Assorted Nuts
22

酥炸香脆脯乳花肉
Deep-Fried Fermented Beancurd Pork Belly
28

红烧罗卜牛脸肉
Braised Beef Cheeks with White Radish
and Sautéed Vegetables
28

X.O. 鲜蟹肉炒饭
Wok-Fried Rice with Crabmeat in X.O. Sauce
32

香芒布丁
Mango Pudding
10/person

Whenever you see this icon on one of our menus, you can try one of a number of bespoke recipes designed for us by a panel of Culinary Ambassadors. Our IHG® Culinary Ambassador programme was created through a partnership between IHG and a panel of celebrity chefs and masters of their cuisine. Please ask any of our colleagues for more information.

Prices are subject to 10% service charge and prevailing government tax.
金牌小菜
APPETISERS

金沙龙虾球 招牌
Deep-Fried Lobster coated with Salted Egg Yolk

金沙榕城荔枝肉带子 招牌
Deep-Fried Lychee with Crabmeat and Scallops coated with Salted Egg Yolk

烟三文鱼紫菜带子卷 招牌
Smoked Salmon Fish Roll with Scallops and Seaweed

陈年绍兴花雕醉鸡
“Drunken Chicken” marinated with Aged Hua Tiao and Rose Dew Wine

咸蛋黄吊片
Deep-Fried Calamari coated with Salted Egg Yolk

西施鲈鱼粒
Crispy Sea Perch Cubes with Spicy Lime Sauce

西施海蜇花伴螺头
Marinated Jelly Fish and Sea Whelk with Spicy Lime Sauce

避风塘椒盐白饭鱼
Crispy White Bait with Five Spice Salt

香醋双耳日本小黄瓜
Chilled Fungus and Japanese Cucumber in Vinegar

鸡肉松茄子
Deep-Fried Eggplant tossed with Chicken Floss

椒盐豆腐粒
Deep-Fried Beancurd with Spiced Salt

Prices are subject to 10% service charge and prevailing government tax.
港式烧味
CANTONESE STYLE ROASTS

北京烤鸭 (麻reating, 青葱, 黄瓜, 满福苑特制甜酱) 65 whole / 40 half
Traditional Peking Duck with Condiments
(Crepes, Spring Onions, Cucumber and Man Fu Yuan's House-Made Sweet Sauce)

招牌茶王鴨 招牌 70 whole / 44 half
Signature Smoked Duck with Chinese Tea Leaves and Brown SugarSIGNATURE

大红乳猪 全体 (必须预订) 招牌 298
Whole Roasted Suckling Pig SIGNATURE
(Two days advance notice is required)

大红乳猪醃腊味糯米饭 (必须预订) 招牌 388
Whole Suckling Pig with Glutinous Rice SIGNATURE
(Two days advance notice is required)

脆皮烧鸡 48 whole / 26 half
Crispy Roasted Chicken

玫瑰豉油鸡 48 whole / 26 half
Braised Soy Sauce Chicken

满福苑烧味三拼 32
Man Fu Yuan's Trio of Roasted Meat

脆皮烧腩肉 18
Crispy Roasted Pork Belly served with Honey Mustard Sauce

蜜汁叉烧 16
Honey-Glazed Pork Char Siew

Prices are subject to 10% service charge and prevailing government tax.
汤/羹
SOUPS

迷你佛跳墙
Mini Buddha Jumps Over the Wall

蟹皇扒燕盏
Braised Bird’s Nest Soup with Crab Roe

香椰青炖海鲜汤 招牌
Double-Boiled Seafood Soup served in Coconut SIGNATURE

黄金盅海鲜龙虾汤 招牌
Double-Boiled Seafood and Lobster Soup in Whole Pumpkin SIGNATURE

传统滋补炖鸡汤
Traditional Double-Boiled Country Chicken Soup with Chinese Herbs

瓜瑶海中宝 招牌
Double-Boiled Yellow Melon Soup with Seafood SIGNATURE

金汤文丝带子羹
Golden Cream of Pumpkin with Morel Mushrooms and Diced Scallops

海鲜酸辣羹
Hot and Sour Seafood Soup

时日老火汤
Soup of the Day

* Soups are served in individual portions.
山珍海味篇

ABALONE AND DRIED SEAFOOD

蚝皇澳洲青边干鲍扣鹅掌 招牌
Braised Whole Australian Dried Green Lip Abalone and Goose Web in Superior Oyster Sauce  

138

南非5头鲍扣海参
Braised 5-Head South African Whole Abalone with Supreme Sea Cucumber and Seasonal Greens

58/person

满福苑一品煲 招牌
(Braised Sliced Abalone, Goose Web, Chinese Mushrooms and Sea Cucumber in Casserole)

42/person

谭公海参煲
Braised Spicy Sea Cucumber with Minced Pork and Leek in Casserole

38
SEAFOOD

芙蓉炒蟹肉
Stir-Fried Crab Meat with Egg White

新洲辣椒蟹肉跟馒头
Singapore Style Chilli Crabmeat served with Man Tou

龙虾汤菇菇胜瓜凤尾虾
Superior Lobster Broth with Fresh Prawns, Shimeji Mushrooms and Luffa Melon

蒜香沙汁焗鲈鱼
Baked Sea Perch Fillet with Garlic and Salad Dressing

豉汁带子蒸豆腐
Steamed Scallops and Beancurd with Black Bean Sauce

老干妈辣汁虾球
Sautéed Prawns in Spicy Sauce

X.O.酱松菇带子炒时蔬
Sautéed Scallops and Shimeji Mushrooms in X.O. Sauce

松露炒 玻璃虾球带子玉筍
Stir-Fried King Prawns and Scallops with Black Truffle

豉油王鲜虾
Stir-Fried Prawns in Superior Soy Sauce

Prices are subject to 10% service charge and prevailing government tax.
LIVE SEAFOOD SELECTIONS

龙虾
Locally-Sourced Lobster

澳洲龙虾
Australian Lobster

Market Price

Cooking Methods

上汤焗
Baked in Superior Stock

刺身
Sashimi Style

姜米酒蛋白蒸
Steamed with Chinese Wine and Egg White

东星斑
Star Garoupa

18

Cooking Methods

港式蒸
Steamed in Hong Kong Style

潮式蒸
Steamed in Teochew Style

两味 (炒班球/红烧头脑)
Two Ways (Wok-fried / Stewed)

Prices shown are per 100g. Please speak with our service team for more information on the seasonal seafood selection available.

Prices are subject to 10% service charge and prevailing government tax.
**活海鲜**

**LIVE SEAFOOD SELECTIONS**

**Cooking Methods**

**港式蒸**
Steamed in Hong Kong Style

**蒜茸蒸**
Steamed with Minced Garlic

**油浸**
Deep-Fried

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**龙虎斑**
Tiger Garoupa

**Cooking Methods**

**港式蒸**
Steamed in Hong Kong Style

**豉汁蒸**
Steamed with House-Made Black Bean Paste

**豆酱蒸**
Steamed with Soy Bean Paste

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Prices shown are at per 100g. Please check with our service team for the daily selection of seasonal seafood available.
活海鲜
LIVE SEAFOOD SELECTIONS

生虾
Live Prawns (Minimum order of 300g)

Cooking Methods

麦片虾 招牌
Sautéed with Butter and Cereal SIGNATURE

蒜茸蒸
Steamed with Minced Garlic

药材醉虾煲
Herbal Broth with Chinese Rice Wine served in Claypot

活斯里兰卡蟹
Live Sri Lankan Crab

Market Price

Cooking Methods

辣椒螃蟹
Wok-Fried with Chilli

咸蛋螃蟹
Wok-Fried with Salted Egg Yolk

黑胡椒螃蟹
Stir-Fried with Black Pepper

Prices shown are at per 100g. Please check with our service team for the daily selection of seasonal seafood available.
PORK AND BEEF

Braised Pork Ribs with Zhen Jiang Vinegar  SIGNATURE  12/portion

Braised Pork Belly with Man Tou  12/portion

Sweet and Sour Pork with Bell Peppers  20

Sautéed Sliced Beef, Kai Lan and Mushrooms in Superior Oyster Sauce  28

Sautéed Diced Beef and Sliced Garlic with Black Pepper Sauce  28

Braised Beef Brisket with White Radish  SIGNATURE  28
POULTRY

九层塔三杯鸡煲
Chicken Casserole with Chinese Rice Wine and Thai Basil

避风塘烧鸡
Crispy Roasted Chicken with Shredded Onions and Dried Shrimps

香芒西施鸡柳
Crispy Sliced Chicken with Mango in Spicy Lime Sauce

宫保鸡柳
Sautéed Chicken with Dried Chilli and Cashew Nuts

渔香香菇滑鸡煲
Claypot Chicken with Salted Fish and Shiitake Mushrooms

Prices are subject to 10% service charge and prevailing government tax.
CASSEROLE DELIGHTS

蒜子豆根萝卜鲈鱼煲  26
Braised Sea Perch with White Radish, Beancurd Skin and Fried Garlic

咸鱼鲍鱼滑鸡煲  48
Claypot Chicken with Abalone and Salted Fish

栗子烧鸭焖鸡煲   招牌  28
Braised Roasted Duck and Chicken with Chestnuts  SIGNATURE

家常豆腐煲  26
Braised Beancurd with Seafood in Casserole

渔香茄子豆腐煲  24
Stir-Fried Eggplant with Beancurd, Minced Pork and Salted Fish

Prices are subject to 10% service charge and prevailing government tax.
粉, 面, 饭
Noodles and Rice

满福苑炒饭 招牌
Man Fu Yuan Signature’s Fried Rice with Egg White, Crabmeat and Scallops

干炒牛河
Fried Rice Noodles with Beef

干炒海鲜面线
Fried Rice Vermicelli with Seafood

赛螃蟹烩米粉
Braised Vermicelli with Egg White, Raw Egg and Mushrooms

X.O.酱海鲜银芽炒饭
Fried Rice with Seafood and Bean Sprouts in X.O. Sauce

扬州炒饭
Yang Zhou Fried Rice with Barbecued Pork, Shrimps and Vegetables

虾籽干烧伊面
Stewed Ee Fu Noodles with Yellow Chives and Shrimp Roe

牛肉捞全蛋面 招牌
Braised Beef Brisket with Egg Noodles SIGNATURE

Prices are subject to 10% service charge and prevailing government tax.
时蔬豆腐类
VEGETABLES AND BEANCURD

每日时蔬 (蒜茸炒, 生炒, 姜汁炒, 蚝油)  20
Vegetable of the Day
(Wok-Fried with Garlic, Stir-Fried, Ginger Sauce or Oyster Sauce)

海味枝竹粉丝什菜煲  24
Assorted Seafood with Mixed Vegetables,
Beancurd Skin and Glass Noodles

宫廷豆腐煲  28
Braised Beancurd with Scallops, Prawns,
Mushrooms and Lotus Seeds SIGNATURE

蟹肉麻婆豆腐  28
Braised Spicy Beancurd with Crabmeat

金银蛋浸时蔬  24
Seasonal Vegetables with Trio of Eggs

Prices are subject to 10% service charge and prevailing government tax.
健康素食
VEGETARIAN

羊肚菌绣球豆腐 招牌
Steamed Beancurd with Morel Mushrooms in Clear Broth SIGNATURE

素汤野菌浸时蔬
Poached Wild Mushrooms with Seasonal Vegetables and Wolfberries

黄耳松菇炒露笋肉干
Stir-Fried Asparagus with Yellow Fungus, Shimeji Mushrooms and Mock Meat

金针菇扒豆腐
Braised Beancurd with Enoki Mushrooms

伴水芹香
Stir-Fried Mixed Vegetables with Lotus Seeds and Celery

12/person
24
26
20
24

Prices are subject to 10% service charge and prevailing government tax.
清凉甜品 DESSERTS

冰花炖燕窝 招牌
Double-Boiled Superior Bird’s Nest with Rock Sugar SIGNATURE 78/person

原只夏威夷木瓜椰丝炖燕窝 (热) 招牌
Double-Boiled Bird’s Nest with Shredded Coconut (Served warm) SIGNATURE 38/person

泡参红枣炖雪蛤
Double-Boiled Hasma with American Ginseng and Red Dates 24/person

杏仁茶汤丸
Cream of Almond with Glutinous Dumpling 8/person

椰子雪糕杨枝甘露 招牌
Chilled Cream of Mango with Sago Pearls, Pomelo and Coconut Ice Cream SIGNATURE 8/person

龟苓糕
Traditional Herbal Jelly served with Honey 8/person

Prices are subject to 10% service charge and prevailing government tax.
清凉甜品
DESSERTS

杏汁芋泥
Taro Paste with Almond Cream
8/person

红豆沙汤丸
Double-Boiled Red Bean Paste with Glutinous Rice Dumpling
8/person

美味合时果盒
Sliced Seasonal Fruits
12/person

豆沙锅饼
Deep-Fried Chinese Pancake stuffed with Red Bean Paste
12

紫薯流沙球 招牌
Deep-Fried Purple Sweet Potato Custard Ball  SIGNATURE
12/six pieces

Prices are subject to 10% service charge and prevailing government tax.