

red lantern

## Chinese New Year A la carte menu 新年单点菜单

风生水起聚宝盆

**Red Lantern Treasure Pot – MEDIUM**

红灯笼特色盆菜 (中份)

13,888

*Good for 4pax to 6pax*

(A casserole of sea treasures, poultry, and vegetables with a total of twelve ingredients, sea cucumber, abalone 10”, fried fish maw, scallop, prawn, dried oyster, black moss, mushroom, roasted pork, roasted duck, Chinese cabbage and radish)

**Red Lantern Treasure Pot - LARGE**

红灯笼特色盆菜 (大份)

18,888

*Good for 10Pax to 12Pax*

(A casserole of sea treasures, poultry, and vegetables with a total of thirteen ingredients, sea cucumber, abalone 10”, conpoy, fried fish maw, scallop, prawn, dried oyster, black moss, mushroom, roasted pork, roasted duck, Chinese cabbage and radish)

风生水起

**Feng Sheng Shui Qi**

(烟熏三文鱼鱼生拼盘)

Medium

Large

2,388

3,688

Prosperity “Yu Sheng” with smoked salmon

大展宏图翅

**Da Zhan Hong Tu**

(红烧冬茸蟹肉鱼翅蟹黄羹)

2,188

Braised shark’s fin soup with winter melon, crab meat, and crab roe

如意吉祥

**Ji Xiang Ru Yi**

(干贝蟹肉竹笙鸡丝翅)

1,888

Dried scallops, shark’s fin soup with shredded chicken, bamboo pith, and crab meat



● Chef's recommendation 🌿 Vegetarian

Ask the chef if your chosen selections are available in gluten-free option.

All prices are in PHP, VAT-inclusive, and subject to 10% service charge. Please inform your order taker if you have any food allergies. We will do our best

● 厨师推荐 🌿 素食

询问厨师您选择的菜式是否提供无麸质选项。所有价格均为菲律宾比索，含增值税，需另收10%服务费。如果您担心食物过敏问题，请提醒我们的服务团队成员。

● 셰프의 추천 🌿 채식주의

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万寿映银冠 <b>Wan Shou Ying Yin Guan</b> Braised shark's fin in superior brown sauce topped with crab meat	(鲜蟹肉扒鲍翅)	3,888
八方来宾喜庆财 <b>Ba Fang Lai Bin Xi Qing Cai</b> Braised sea treasures in thick supreme broth "Cantonese" style	(干贝海味羹)	988
生意兴隆满门鸿 <b>Sheng Yi Xing Long Man Men Hong</b> Braised whole 2 head abalone with seasonal greens	(蚝皇澳洲鲍二头)	4,600
富贵有鱼福不断 <b>Fu Gui You Yu Fu Bu Duan</b> Steamed cod with Thai "Teochew" style	(泰国潮式蒸鳕鱼)	1,300
喜捞金猪手 <b>Xi Lao Jin Zhu Shou</b> Stewed pig's trotter, black moss, and prosperity oyster with brown sauce	(发菜蚝豉炆猪手)	2,388
恭喜发财 <b>Gong Xi Fa Cai</b> Stir-fried mixed vegetables with black moss and preserved bean curd	(发菜南乳罗汉上素)	1,088
八宝印金冠 <b>Ba Bao Yin Jin Guan</b> Traditional steamed chicken with eight treasures wrapped in lotus leaf	(荷香八宝鸡)	1,888



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财源滚滚来	(海鲜虾蟹粥)				2,288
<b>Cai Yuan Gun Gun Lai</b>					
Seafood prawn and crab congee					
荷苞满荷塘	(飘香荷叶饭)				1,650
<b>He Bao Man He Tang</b>					
Wok-fried jasmine rice wrapped in lotus leaves					
财星齐拱照	(港式烧味拼)	Small	Medium	Large	
		2,500	3,800	5,100	
<b>Cai Xing Qi Gong Zhao</b>					
<i>Suckling pig combination</i>					
Suckling pig, barbecued pork with honey, marinated fragrant chicken in soy sauce, roasted duck, and jelly fish					
金鸡报喜	(虾仁鸡球炒芦笋)	1,200	1,800	2,400	
<b>Jin Ji Bao Xi</b>					
Stir-fried shrimps and chicken fillet with asparagus					
喜笑哈哈	(百合杞子炒虾球玉带)	1,500	2,200	3,000	
<b>Xi Xiao Ha Ha</b>					
Stir-fried prawn and scallop with asparagus, lily bulbs, and wolfberries					
春色满人间	(彩椒百合和牛粒)	1,550	2,330	3,120	
<b>Chun Se Man Ren Jian</b>					
Stir-fried wagyu beef with bell peppers and lily bulbs					
一家和睦	(野菌焗伊面)	720	1,200	1,680	
<b>Yi Jia He Mu</b>					
Braised E-Fu noodle with mixed mushrooms					



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		Medium	Large
三阳开泰 <b>San Yang Kai Tai</b> Braised baby abalone, dried oysters, black mushroom, and garden greens with Japanese bean curd skin	(蚝豉鲍仔发菜照 金袋)	2,288	4,588
发财好市 <b>Fa Cai Hao Shi</b> Prosperity dried oyster with black moss and conpoy	(蚝豉发菜瑶柱脯)	2,688	5,288
鸿运连年 <b>Hong Yun Lian Nian</b> Red bean cream with sweet dumplings	(红豆沙汤丸)		230
幸福庆团圆 <b>Xing Fu Qin Tuan Yuan</b> Homemade almond cream with sweet dumpling	(生磨杏仁茶汤丸)		260
步步高升,升官发财 <b>Bu Bu Gao Sheng</b> Crispy fried nian gao	(脆皮炸年糕)		230



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## SET MENU ONE 新年精选套餐一

2,588 per person

Minimum of four (4) persons

风生水起  
(烟熏三文鱼生拼盘)

**Feng Sheng Shui Qi**  
Prosperity "Yu Sheng" with smoked salmon

紫气冬来  
(冬蓉蟹肉羹)

**Zi Qi Dong Lai**  
Fresh crab meat and winter melon soup

金鸡报喜  
(虾仁鸡球炒芦笋)

**Jin Ji Bao Xiao**  
Stir-fried shrimp and chicken fillet with asparagus

三阳开泰  
(蚝豉鲍仔发菜照金袋)

**San Yang Kai Tai**  
Braised baby abalone, dried oysters, black mushrooms and garden greens with Japanese bean curd skin

富贵有余  
(清蒸海青斑)

**Fu Gui You Yu**  
Steamed green grouper, "Hong Kong" style

心想事成  
(脆皮烤鸭)

**Xin Xiang Shi Cheng**  
Crispy roasted duck

一家和睦  
(野菌焖伊面)

**Yi Jia He Mu**  
Braised E-Fu noodle with mixed mushroom

步步高升,升官发财  
(脆皮炸年糕)

**Bu Bu Gao Sheng**  
Crispy fried nian gao

鸿运连年  
(红豆沙汤丸)

**Hong Yun Lian Nian**  
Red bean cream with sweet dumplings



## SET MENU TWO 新年精选套餐二

2,888 per person

Minimum of four (4) persons

风生水起  
(烟熏三文鱼生拼盘)

**Feng Sheng Shui Qi**  
Prosperity "Yu Sheng" with smoked salmon

春意洋洋  
(菜胆羊肚菌炖竹笙)

**Chuan Yi Yang Yang**  
Double-boiled morel mushroom soup with bamboo piths

春色满人间  
(彩椒百合和牛粒)

**Chun Se Man Ren Jian**  
Stir-fried Wagyu beef with bell peppers and lily bulbs

三阳开泰  
(蚝豉鲍仔发菜照金袋)

**San Yang Kai Tai**  
Braised baby abalone, dried oysters, black mushrooms and garden greens with Japanese bean curd skin

国泰安康  
(潮式海青班)

**Guo Tai An Kang**  
Steamed green grouper with Thai "Teochew" style

八宝印金冠  
(荷香八宝鸡)

**Ba Bao Yin Jin Guan**  
Traditional steamed chicken with eight treasures wrapped in lotus leaf

一家和睦  
(野菌焖伊面)

**Yi Jia He Mu**  
Braised E-Fu noodles with mixed mushrooms

步步高升,升官发财  
(脆皮炸年糕)

**Bu Bu Gao Sheng**  
Crispy fried nian gao

鸿运连年  
(红豆沙汤丸)

**Hong Yun Lian Nian**  
Red bean cream with sweet dumplings



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## SET MENU THREE 新年精选套餐三

3,288 per person

Minimum of four (4) persons

风生水起  
(烟熏三文鱼生拼盘)

**Feng Sheng Shui Qi**  
Prosperity "Yu Sheng" with smoked salmon

八方来宾喜庆财  
(干贝海味羹)

**Ba Fang Lai Bin Xi Qing Cai**  
Braised sea treasures in thick supreme broth, "Cantonese" style

喜笑哈哈  
(百合杞子炒虾球玉带)

**Xi Xiao Ha Ha**  
Stir-fried prawn balls and scallops with asparagus, lily bulbs and wolfberries

三阳开泰  
(蚝豉鲍仔发菜照金袋)

**San Yang Kai Tai**  
Braised baby abalone, dried oysters, black mushrooms and garden greens with Japanese bean curd skin

八宝印金冠  
(荷香八宝鸡)

**Ba Bao Yin Jin Guan**  
Traditional steamed chicken with eight treasures wrapped in lotus leaf

富贵有余  
(清蒸海青斑)

**Fu Gui You Yu**  
Steamed green grouper, "Hong Kong" style

荷苞满荷塘  
(飘香荷叶饭)

**He Bao Man He Tang**  
Wok-fried jasmine rice wrapped in lotus leaf

步步高升,升官发财  
(脆皮炸年糕)

**Bu Bu Gao Sheng**  
Crispy fried nian gao

鸿运连年  
(红豆沙汤丸)

**Hong Yun Lian Nian**  
Red bean cream with sweet dumplings



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## SET MENU FOUR 新年精选套餐四

7,888 per person

Minimum of four (4) persons

风生水起  
(烟熏三文鱼生拼盘)

**Feng Sheng Shui Qi**  
Prosperity "Yu Sheng" with smoked salmon

招财进宝  
红灯笼特色盆菜

**Zhao Cai Jin Bao**  
Red Lantern Treasure Pot  
(A casserole of sea treasures, poultry, and vegetables with a total of 12 ingredients, sea cucumber, abalone 10", fried fish maw, scallops, prawns, dried oysters, black moss, mushrooms, roasted pork, roasted duck, Chinese cabbage, and radish)

大展宏图翅  
(红烧冬茸蟹肉鱼翅蟹黄羹)

**Da Zhan Hong Tu**  
Braised shark's fin soup with winter melon, crab meat, and crab roe

喜上眉梢  
(上汤焗龙虾)

**Xi Shang Mei Shao**  
Braised lobster with superior stock

花开富贵  
(蚝豉10头鲍仔扒海参北菇)

**Hua Kai Fu Gui**  
Braised 10 head abalone, sea cucumber with black mushrooms and garden greens

喜笑哈哈  
(百合杞子炒虾球玉带)

**Xi Xiao Ha Ha**  
Stir-fried prawn balls and scallops with asparagus, lily bulbs and wolfberries

富贵有余开门鸿  
(清蒸东星斑)

**Fu Gui You Yu Kai Men Hong**  
Steamed star grouper, "Hong Kong" style

心想事成  
(脆皮烤鸭)

**Xin Xiang Shi Cheng**  
Crispy roasted duck

荷苞满荷塘  
(飘香荷叶饭)

**He Bao Man He Tang**  
Wok-fried jasmine rice wrapped in lotus leaves

步步高升,升官发财  
(脆皮炸年糕)

**Bu Bu Gao Sheng**  
Crispy fried nian gao

幸福庆团圆  
(生磨杏仁茶汤丸)

**Xing Fu Qin Tuan Yuan**  
Homemade almond cream with sweet dumpling



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# IMPERIAL TREASURES

吉(鸡)祥开泰

Ji Xiang Kai Tai

白切咸鸡

Steamed salted Hong Kong chicken 🍴

1,300

喜庆连连

Xi Qing Lian Lian

清炖狮子头

Stewed lion head pork ball in superior soup with Chinese cabbage

1,300

喜气洋洋

Xi Qi Yang Yang

蜜椒羊排

Pan-fried lamb chops with honey black pepper sauce 🍴

1,800

红红火火

Hong Hong Huo Huo

金瓜排骨

Steamed pork ribs, glutinous rice and baby pumpkin with black bean

1,200

金玉满堂

Jin Yu Man Tang

锦绣大虾

Stir-fried prawns with seasonal vegetables and pumpkin 🍴

1,200

年年有鱼(余)

Nian Nian You Yu

家乡黑豆豉豆腐蒸石斑鱼

Steamed green grouper and bean curd with spicy black bean sauce

2,300

年年高升

Nian Nian Gao Sheng

八宝炒年糕

Stir-fried eight treasures and rice cake with spicy hoisin sauce

800

春风得意

Chun Feng De Yi

三鲜春卷

Crispy-fried spring roll with shrimps, pork, bamboo shoots, cabbage and mushroom 🍴

480

🍴 chef's recommendation

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HAPPY CHINESE NEW YEAR  
COMPLIMENTARY YU SHENG TOSS

1,988+ per person

明火烧味 Homemade Chinese barbecue

- 秘制靛叉烧 Barbecued pork glazed with honey sauce
- 白卤水汾蹄 Marinated pork knuckles
- 芝麻红油海蜇花 Jelly fish with chili oil and sesame
- 香卤水鸭翅 Marinated duck wings in dark soya sauce
- 玉碟香芒鸭 Sliced roasted duck with mango and mayonnaise
- 卤水豆腐 Braised bean curd with herbal soya sauce
- 芥末手撕鸡 Marinated shredded chicken with wasabi
- 酸辣脆黄瓜 Sliced cucumber in hot and sour sauce
- 脆皮烧肉 Macanese crispy pork belly

湯, 羹 Soup and Broth

- 时日汤羹 Soup of the day
- 酸辣云吞豆腐羹 Hot and sour tofu soup with shrimp wonton
- 香茜皮蛋滑子菇鱼片汤 Traditional Cantonese fish fillet soup with Chinese parsley, Mizuni mushroom and century egg
- 芦笋粟米羹 Sweet corn soup with asparagus
- 鱼翅灌汤饺 Assorted meat dumpling soup with shark's fin

肠粉类 Rice Roll

- 叉烧蒸肠粉 Steamed rice roll with barbecued pork
- 香茜鲜虾肠 Steamed rice roll with shrimps and coriander
- 香茜牛肉肠 Steamed rice roll with minced beef and coriander
- 顶湖上素肠 Steamed rice roll Lohan-style with assorted mixed vegetables

点心 Dim Sum

- 龙虾烧卖 Steamed crystal skin lobster dumplings
- 鲍鱼仔烧卖 Steamed pork dumplings with baby abalone
- 蜜汁叉烧包 Glazed fluffy barbecued pork buns
- 时蔬牛肉球 Steamed beef balls with seasonal vegetables
- 豉汁蒸排骨 Steamed pork ribs with black beans
- 四川蒸凤爪 Steamed chicken feet in Sichuan sauce
- 荷叶珍珠鸡 Glutinous rice with chicken and salted egg
- 韭菜鸡肉包 Steamed chicken bun with sweet turnip and spring onion

- 小笼包 Traditional Xiao Long Bao
- 粟米蒸虾球 Steamed shrimp and corn ball
- 香菇蒸鸡 Steamed chicken and shiitake mushroom
- 百花酿西兰花 Steamed broccoli with shrimp paste in egg white sauce

- 新年小猪包 Steamed bun with red bean paste

素点心 Vegetarian Dim Sum

- 水晶素粉果 Steamed crystal dumpling with vegetables
- 潮州粉果 Steamed "Chui Chow" dumplings
- 脆皮莲蓉包 Deep-fried lotus paste bun
- 素菜春卷 Deep-fried vegetable spring roll
- 煎素腐皮卷 Pan-fried bean curd roll with mixed vegetables

煎炸点心 Deep Fried and Baked

- 香芒炸虾筒 Deep-fried rice paper rolls with shrimps and mango
- 蜂巢荔蓉角 Deep-fried mashed yam puff dumpling with chicken and mushroom
- 家乡咸水饺 Deep-fried glutinous rice dumpling with minced pork
- 锦卤炸云吞 Crispy shrimp & pork wonton
- 蜜糖叉烧酥 Baked barbecued pork pastries
- 香煎萝卜糕 Pan-fried radish cake with Chinese sausage
- 上海煎包 Shanghai-style pan-fried pork bun
- XO煎炒萝卜糕 Pan-fried turnip cake with XO sauce

主菜 Main Course

- 芦笋炒虾球 Sautéed prawn with straw mushroom and asparagus
- 热情沙律虾 Crispy fried prawn salad with mixed fruit
- 西柠煎软鸡 Classic Cantonese fried chicken with lemon sauce
- 宫保鸡球 Kung Pao-style wok-fried chicken
- 东坡肉 Dong Po-style braised pork belly
- 菠萝古老肉 Sweet and sour pork
- 秘制香排骨 Braised pork spare ribs with Red Lantern special sauce
- 蚝皇草菇牛片 Wok-fried beef and straw mushroom with oyster sauce
- 四川酱西芹炒牛肉 Wok-fried beef and celery with Sichuan sauce
- 蒜茸蒸斑块 Steamed grouper fillet with garlic
- 玉米斑片 Deep-fried grouper fillet with sweet corn sauce
- 豉汁炒鸡球 Sautéed chicken with bell peppers & black bean sauce
- 红烧豆腐 Braised bean curd with mushrooms
- 蒜蓉菠菜 Stir-fried spinach with garlic
- 蚝油芦笋 Boiled asparagus with oyster sauce

飯及面类 Rice, Noodles and Congee

- 鲜虾云吞面 Supreme egg noodles soup with shrimp wonton
- 蟹肉金菇干烧伊面 Braised E-Fu noodles with crab meat & enoki mushrooms
- 上海炒面 Shanghai-style fried noodles with shredded pork, mushroom, and vegetables
- 生炒牛松饭 Fried rice with minced beef and seasonal greens
- 扬州炒饭 "Yang Chow" fried rice with diced honey pork and shrimps
- 咸鱼鸡粒炒饭 Fried rice with diced chicken and salted fish
- 是日靛粥 Congee of the day

甜品 Dessert

- 杨枝甘露 Chilled pomelo and mango sago
- 香茅芦荟冻 Chilled lemongrass jelly with aloe vera and calamansi juice
- 杏仁滑豆腐 Almond bean curd with fresh fruits
- 冰凍凉粉西米 Chilled grass jelly with sago
- 莲蓉芝麻枣 Sesame ball with lotus paste
- 鳄梨龙须卷 Kataifi roll with avocado
- 葡式蛋挞仔 Baked mini Portuguese egg tart