

团圆佳宴，共庆新春

Bountiful Feasts to Usher in  
the Year of Snake

For reservations and enquiries, please email  
[dining@amarahotels.com](mailto:dining@amarahotels.com) or dial 6879 2626

# 福蛇迎春除夕佳宴

## 6-Course Lunar New Year Reunion Dinner

28 January 2025, 6pm to 10pm

\$1,088++ per table, for up to 10 persons

Includes a bottle of Sparkling Wine and free-flow Soft Drinks, Chinese Tea and Draft Beer

鸿运庆当头(三文鱼捞生)

HAPPINESS SALMON YU SHENG

凤柳喜迎春(干贝鸡丝鱼鳔羹)

BRAISED FISH MAW SOUP WITH CONPOY  
AND SHREDDED CHICKEN

年年庆有余(泰式龙虎斑)

THAI STYLE GOLDEN-FRIED TIGER GROUPER

满载而归(一品锅)

BRAISED BABY ABALONE, DRIED OYSTERS,  
AND BLACK MOSS WITH SEASONAL GREENS

五谷丰收年(生炒腊味饭)

FRIED FRAGRANT RICE WITH DRIED SAUSAGE

春色满人间(蜜瓜西米露拼年糕)

CHILLED HAMI MELON WITH SAGO AND COCONUT MILK,  
TRADITIONAL DEEP-FRIED NIAN GAO

# 福蛇迎春除夕佳宴

## 8-Course Lunar New Year Reunion Dinner

28 January 2025, 6pm to 10pm

\$1,488++ per table, for up to 10 persons

Includes a bottle of Sparkling Wine and free-flow Soft Drinks, Chinese Tea and Draft Beer

三星共照齐捞生

AUSPICIOUS SALMON YU SHENG WITH SMOKED DUCK AND CRISPY FISH SKIN

四海庆新春(金汤海味羹)

BRAISED SEAFOOD TREASURE IN GOLDEN PUMPKIN BROTH

年年庆有余(清蒸红斑)

STEAMED RED GROUPER WITH SUPERIOR SOY SAUCE

金鸡来报喜(杏片蒜香烧鸡)

CRISPY ROASTED CHICKEN WITH ALMOND FLAKES  
AND GOLDEN MINCED GARLIC

人人贺安康(X.O.酱带子芦笋拼咸蛋虾球)

SAUTÉED SCALLOP IN X.O. SAUCE WITH ASPARAGUS, SALTED EGG KING PRAWNS

满载而归-鲍鱼蚝豉花菇发菜时蔬

BRAISED EIGHT-HEAD ABALONE, DRIED OYSTER,  
FLOWER MUSHROOM AND BLACK MOSS

五谷丰收年(生炒腊味饭)

FRIED FRAGRANT RICE WITH DRIED SAUSAGE

好运连连来-红枣桃胶雪耳拼炸年糕

CHILLED DOUBLE-BOILED PEACH GUM  
WITH SNOW FUNGUS, LOTUS SEED, AND RED DATES  
TRADITIONAL DEEP-FRIED NIAN GAO