

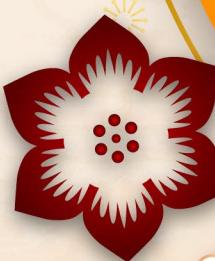


Garden View Restaurant

2026

CHINESE
NEW YEAR

Ala Carte Menu



新春贺岁鱼生 PROSPERITY LO-HEI

至尊捞起(三文鱼, 波斯顿龙虾, 鲍鱼片)

Prosperity Lobster Mini Abalone Lo-Hei

(S) \$128 (L) \$238

新春三文鱼松子捞起

Prosperity Salmon Lo-Hei

(S) \$68 (L) \$108

鸿运松子上素捞起

Vegetarian Lo-Hei with Pine Nuts

(S) \$48 (L) \$88

小吃 APPETIZER

樱花虾肉松脆茄子

Crispy Eggplant topped with Sakura Shrimp Pork Floss

\$14.80

黄金鱼皮

Crispy Fish Skin with Salted Egg Yolk

\$14.80

椒盐白饭鱼

Crispy Whitebait with Salt & Pepper

\$15.80

泡菜生捞海蜇

Marinated Jellyfish with Kimchi

\$15.00

西苑软壳蚧

Crispy Soft-Shell Crab with Pomelo

\$16.80

蒜香椒盐鲈鱼粒

Crispy Sea Perch Cube with Golden Garlic

\$18.00

Prices are in Singapore Dollars and inclusive of GST.
Non-members are subject to service charge.

烧腊 BARBECUED

鸿运金陵全体乳猪

Traditional Roasted Suckling Pig

\$368 per no ~ 预定 1 Day Advance Order Required



碳烧伦敦烧鸭

London Style Charcoal Roasted Duck

(Half) \$58 (Whole) \$108

脆皮烧鸡

Roasted Crispy Chicken

(Half) \$24 (Whole) \$48



蜜汁叉烧腩

BBQ Honey Glazed Char Siew

(S) \$24 (L) \$48



脆皮烧肉

Crispy Roasted Pork

(S) \$24 (L) \$48



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贺岁汤 / 羹 CLEAR SOUP / THICK SOUP

人参鱼翅佛跳墙 (八头鲍鱼) ~ 预定

(2 Days Advance Order Required)

Buddha Jump Over the Wall (8 Head Abalone)

\$128 per person



浓春8头鲍鱼鸡汤炖花胶天白菇

Double-Boiled Whole Abalone (8 heads) Chicken Soup
with Fish Maw and TianBai Mushroom

\$48 per person



花胶竹笙炖鱼骨汤

Double-Boiled Cod's Bone Soup with Fish Maw and Bamboo Pith

\$29.80 per person

红烧蟹肉三宝鱼鳔羹

Braised Fish Maw with Three Treasures and Crabmeat

\$18.80 per person

红烧蟹皇瑶柱蟹肉翅

Crabmeat Shark's Fin Soup with Crab Roe

(S) \$108 (M) \$162 (L) \$216

龙虾黄焖鱼鳔羹

Braised Lobster with Fish Maw in Yellow Superior Stock

(S) \$88 (M) \$132 (L) \$176



老火炖例汤

Double-boiled Soup of the Day

(S) \$32 (M) \$48 (L) \$64



鲍鱼/海参 ABALONE / SEA CUCUMBER

聚宝盆菜

Garden View Deluxe Pun Choy Treasure Trove

(S) \$408 (for 6 persons) (L) \$688 (for 10 persons)



红烧澳洲三头鲍鱼扣海参

Braised Australia Whole Abalone (3 Heads)

with Sea Cucumber

\$68 per person

红烧澳洲三头鲍鱼扣金袋蚝豉发菜

Braised Australia Whole Abalone (3 heads) with Dried Oyster

and Sea Moss in Beancurd Pocket

\$72 per person



红烧澳洲六头鲍鱼扣金袋

Braised Australia Whole Abalone (6 Heads) with Beancurd

Pocket stuffed with Dried Oyster and Mushroom

\$48 per person

山珍海味鲍参一品煲

Braised Abalone (8 heads) with Seafood Treasure served in Claypot

[海参 Sea Cucumber, 冬菇 Shiitake Mushroom, 蹄根 Pork Tendon,

干贝 Dried Scallop, 蚝豉 Dried Oyster]

(S) \$184 (M) \$276 (L) \$368



发财鲍鱼仔海味扒生菜

Braised Baby Abalone with Dried Seafood and Lettuce

(S) \$48 (M) \$72 (L) \$96



发财蚝豉金袋焖海参

Braised Sea Cucumber with Beancurd Pocket stuffed with

Dried Oyster and Black Moss

(S) \$89 (M) \$133 (L) \$178



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生猛海鲜 LIVE FROM AQUARIUM

澳洲龙虾

Australia Lobster

Market Price ~ 预定 (2 Days Advance Order Required)

象拔蚌

Geoduck

Market Price ~ 预定 (2 Days Advance Order Required)

澳洲 西澳龙虾

Live Australia Red Lobster

\$18 / 每100克 per 100 gram

活虾

Live Prawns

\$12 / 每100克 per 100 gram

斯里兰卡蟹

Sri Lanka Crab

\$14 / 每100克 per 100 gram

Live Seafood - Cooking Styles

- 刺身 Sashimi 只限象拔蚌 (for Geoduck only)
- 上汤灼 Poached with Supreme Stock
- 蒜蓉粉丝蒸 Steamed with Vermicelli and Minced Garlic
- 高汤焗 Baked in Supreme Stock
- 花雕蛋白蒸 Steamed with Hua Tiao Cooking Wine and Egg White
- XO酱炒 Sautéed with Glass Vermicelli in Spicy XO Sauce served in Claypot
- 姜葱米酒焗 Baked with Ginger and Chinese Wine served in Claypot

生猛海鲜 LIVE FROM AQUARIUM

多宝鱼

Turbot Fish

Market Price ~ 预定 (2 Days Advance Order Required)

顺壳

Marble Goby / Soon Hock

\$14 / 每100克 per 100 gram

龙虎班

Dragon Tiger Garoupa

\$12 / 每100克 per 100 gram

巴丁鱼

Patin

\$11 / 每100克 per 100 gram

鲈鱼扒

Sea Perch Fillet

\$24 每件 per piece



Live Fish - Cooking Styles

- 港蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 银耳金针菇红枣蒸 Steamed with Wood Fungus, Golden Mushroom and Red Date
- 姜丝蒸 Steamed with Minced Ginger
- 蒜子火腩焖 Braised with Roasted Pork and Garlic served in Claypot
- 干爆焖 Braised With Minced Meat, Garlic and Onion



Sea Perch Fillet - Cooking Styles

- 港蒸 Steamed with Light Soy Sauce
- 杏香西施 Deep-fried with Almond Flake, Lemongrass and Plum Sauce
- 日式焗 Japan Style Baked



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海鲜 SEAFOOD

干爆茄子焖斑头腩

Braised Fish's Head & Belly with Brinjal

(S) \$40 (M) \$60 (L) \$80

XO 酱夏果澳洲带子时蔬

Sautéed Australia Scallop with Macadamia Nuts and Seasonal Greens in XO Sauce

(S) \$58 (M) \$87 (L) \$116

鱼子芥末虾球

Sautéed Prawn with Wasabi Mayo Sauce

(S) \$36 (M) \$54 (L) \$72

黑松露珍菌香煎带子

Pan Seared Scallop with Black Truffle & Premium Mushrooms

(S) \$58 (M) \$87 (L) \$116

松露油大良炒蟹肉

Fried Crabmeat with Egg White and Truffle Oil

(S) \$34 (M) \$52 (L) \$68

黄金虾球

Crispy Prawn coated with Salted Egg Yolk

(S) \$36 (M) \$54 (L) \$72

麦香酥炸生虾

Deep-fried Live Prawns with Cereal

(S) \$38 (M) \$57 (L) \$76

红烧蒜子豆腐鲈鱼粒

Braised Sea Perch Cube with Beancurd

\$48 per portion

家禽/牛肉 POULTRY / BEEF

黑椒牛仔粒

Wok-Fried Tenderloin Beef Cube with Black Pepper

(S) \$34 (M) \$52 (L) \$68

芝麻酱香煎牛柳

Pan-seared Beef Steak in Sesame Sauce

(S) \$34 (M) \$52 (L) \$68

中式香煎牛扒

Chinese Style Pan-Seared Beef Steak

(S) \$34 (M) \$52 (L) \$68

金袋蚝豉扣猪手

Braised Pork Trotter with Beancurd Pocket stuffed with Dried Oyster

(S) \$68 (L) \$128

咖啡排骨

Coffee Pork Ribs

(S) \$28 (M) \$42 (L) \$54

泰式香芒鸡扒

Thai Style Crispy Boneless Chicken with Mango

(S) \$22 (L) \$44

芋香腊味滑鸡煲

Claypot Chicken with Sliced Yam & Preserved Meat

(S) \$23 (M) \$35 (L) \$46

荔枝咕噜肉

Sweet & Sour Pork with Lychee

(S) \$23 (M) \$35 (L) \$46

XO酱黑豚肉芦笋

Wok-Fried Kurobuta Pork with Asparagus & XO Chili Sauce

(S) \$28 (M) \$42 (L) \$56

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自制豆腐 / 蔬菜 BEAN CURD / VEGETABLES

滑蛋虾球豆腐

Braised Prawns with Beancurd & Silken Egg

(S) \$36 (M) \$54 (L) \$72

金袋蚝豉生菜金鲍仔

Braised Baby Abalone with Beancurd Pocket stuffed with Dried Oyster and Lettuce

(S) \$78 (M) \$117 (L) \$156

金银蛋苋菜苗

Poached Chinese Spinach with Trio Eggs

(S) \$26 (M) \$39 (L) \$52

双肠炒芥兰

Sautéed Chinese Sausages with Kai Lan

(S) \$23 (M) \$35 (L) \$46

蟹肉扒豆苗

Stir Fried Pea Shoot topped with Crabmeat

(S) \$36 (M) \$54 (L) \$72

田园时蔬

(芥兰 Hong Kong Kai Lan / 菜心 Choy Sum / 芦笋 Asparagus /

白菜苗 Chinese Cabbage)

(S) \$22 (M) \$33 (L) \$44

田园时蔬

(莧菜苗 Chinese Spinach / 兰花 Broccoli / 生菜 Lettuce)

(S) \$19 (M) \$28 (L) \$38

XO酱四季豆

Fried French Bean in XO Sauce

(S) \$20 (M) \$30 (L) \$40

饭 / 面类 RICE / NOODLE

发财猪手焖米粉

Braised Beehoon with Pork Trotter

(S) \$35 (L) \$62

生炒腊味糯米饭

Wok Fried Glutinous Rice with Preserved Meat

(S) \$35 (L) \$62

茄子虾粒面卜

Braised Mee Pok with Prawn & Crispy Brinjal

(S) \$28 (M) \$42 (L) \$56



鱼子蚧肉蛋白炒饭

Wok Fried Fragrant Rice with Crabmeat, Fish Roe and Egg White

(S) \$28 (M) \$42 (L) \$56

大澳米粉

Bee Hoon with Fresh Scallop, Seafood and Salted Fish

(S) \$24 (M) \$36 (L) \$48

滑蛋海鲜河粉

Fried Hor Fun with Assorted Seafood & Silken Egg

(S) \$28 (M) \$42 (L) \$56



金菇瑶柱焖伊面

Braised Ee Fu Noodles with Golden Mushroom and Dried Scallop

(S) \$24 (M) \$36 (L) \$48



港式腊味砂煲饭

Hong Kong Style Claypot Rice with Waxed Meat

[Minimum 4 persons, estimated waiting time of 45 minutes]

\$15 per person



甜品 DESSERT

红莲炖官燕

Double-boiled Bird Nest with Red Dates

\$50 per person

红莲炖雪蛤冻

Double-boiled Hashima with Red Dates

\$14 per person

杨枝甘露

Chilled Cream of Mango Sago with Pomelo

\$8 per person

青柠香茅冻

Chilled Lemongrass Jelly with Lime

\$8 per person

红豆沙汤圆

Cream of Red Bean with Glutinous Rice Ball

\$8 per person

三色年炸糕

Deep-Fried Nian Gao with Yam & Sweet Potato

\$3 per pc (最少 min 3 pcs)

脆皮豆沙锅饼

Pan-Fried Chinese Pancake stuffed with Red Bean Paste

\$18 per piece