



— 2025 —

新春套餐

Chinese New Year MENU

2025年1月10日至2月12日，适用于堂食或外卖
Available for dine-in and takeaways from
10 January to 12 February 2025

Singapore Flyer, 30 Raffles Avenue #01-04

For reservations, please call (+65) 6854 5245 or
email to skyview@singaporeflyer.com

新春菜单

Chinese New Year Specialties

		小(S)	大(L)
风生水起	鸿运烟熏三文鱼水果捞生*	\$108	\$208
	Prosperity Smoked Salmon and Fresh Fruits Yu Sheng*		
	鸿运烟熏三文鱼捞生	\$60	\$118
	Prosperity Smoked Salmon Yu Sheng		
步步高升	海蜇火鸭丝捞生	\$56	\$108
	Prosperity Shredded Roasted Duck with Jellyfish Yu Sheng		
	七彩素捞生	\$46	\$88
	Prosperity Rainbow Yu Sheng (Vegetarian)		
发财捞生	发财鲜鲍水果捞生*	\$138	\$268
	Fortune Abalone and Fresh Fruits Yu Sheng*		
	发财鲜鲍捞生	\$98	\$188
	Fortune Abalone Yu Sheng		



*需提前1天预定。Order has to be placed 1 day in advance.

		小(S)	中(M)	大(L)
嘻哈大笑	金柚肉泰南酱爆虾球 Stir-fried Prawn with Pomelo in Thai-style Sauce	\$40	\$60	\$80
发财好市	特色酱爆排骨 Pork Ribs in Specialty Sauce	\$32	\$48	\$64
金银满屋	海鲜炆手工豆腐煲 Handmade Bean Curd with Seafood	\$42	\$63	\$84
家肥屋润	虫草花云耳蒸甘榜鸡 Steamed Kampong Chicken with Cordyceps Flower and Black Fungus	\$38 半只 Half		\$75 1只 Whole
龙凤呈祥	黑松露灵芝菇爆龙凤球 Sautéed Prawn and Chicken with Black Truffle and Shimeji Mushroom	\$40	\$60	\$80
洪福齐天	鱼腐白菜灵芝菇汤 Double-boiled Cabbage Soup with Shimeji Mushroom and Fish Cake	\$34	\$51	\$68
鸿运年年	发财腐乳焖猪手 Braised Pork Knuckle in Fermented Bean Sauce	\$32	\$48	\$64
喜气洋洋	葡萄干黑蜜汁烤鸡翅 Honey Glazed Chicken Wings with Raisins	\$28	\$42	\$56
横财就手	发财元蹄 Braised Pork Knuckle	\$30 半份 Half Portion		\$56 1份 Full Portion
五谷丰收	黑松露生炒腊味糯米饭 Black Truffle Fried Glutinous Rice with Preserved Meat	\$36	\$54	\$72



金装聚宝盆菜 Superior Treasure Pot

\$468*

六位用
FOR 6 PAX

\$698*

十位用
FOR 10 PAX

*需提前1天预定。Order has to be placed 1 day in advance.

*价格需另加10%服务费与消费税。Prices are subject to 10% service charge and prevailing government taxes.

鸿运有余宴 Harvest Menu

\$388*

四位用
FOR 4 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

天景双拼（叉烧，油鸡）

Sky View's Twin Combination Meat Platter
(Barbecued Pork with Honey Sauce, Soy Sauce Chicken)

鱼鳔瑶柱竹笙海鲜羹

Braised Fish Maw Soup with Conpoy, Bamboo Pith and Seafood

港式清蒸笋壳鱼

Steamed Live Marble Goby with Superior Soy Sauce in Hong Kong Style

金柚肉泰南酱爆虾球

Stir-fried Prawn with Pomelo in Thai-style Sauce

生炒腊味糯米饭

Fried Glutinous Rice with Preserved Meat

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries

喜雁迎春宴 Happiness Menu

\$528*

四位用
FOR 4 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

天景三拼（叉烧，油鸡，烧鸭）

Sky View's Triple Combination Meat Platter

(Barbecued Pork with Honey Sauce, Soy Sauce Chicken, Roasted Duck)

红烧海鲜金钱翅

Braised Shark's Fin Soup with Seafood

发财南非十头鲍鱼扣花菇时蔬

Braised 10-Head Abalone with Shiitake Mushroom and Vegetables

黄灯笼椒清蒸笋壳鱼

Steamed Live Marble Goby with Yellow Capsicum

黑松露酱灵芝菇焖伊面

Braised E-fu Noodles with Shimeji Mushroom in Black Truffle Sauce

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries

富贵吉祥宴 Abundance Menu

\$688*

六位用
FOR 6 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

鱼鳔瑶柱竹笙海鲜羹

Braised Fish Maw Soup with Conpoy, Bamboo Pith and Seafood

发财南非十头鲍鱼扣花菇时蔬

Braised 10-Head Abalone with Shiitake Mushroom and Vegetables

港式清蒸笋壳鱼

Steamed Live Marble Goby with Superior Soy Sauce in Hong Kong Style

金牌烧鸭 (半只)

Supreme Roasted Duck (Half)

金银蒜爆虾球

Sautéed Prawn with Golden Minced Garlic

生炒腊味糯米饭

Fried Glutinous Rice with Preserved Meat

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries



金牌烧鸭 (半只)
Supreme Roasted Duck (Half)

同贺新岁宴 Celebration Menu

\$978*

六位用
FOR 6 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

天景三拼（叉烧，油鸡，烧鸭）

Sky View's Triple Combination Meat Platter

(Barbecued Pork with Honey Sauce, Soy Sauce Chicken, Roasted Duck)

红烧海鲜金钱翅

Braised Shark's Fin Soup with Seafood

发财南非六头鲍鱼扣海参时蔬

Braised 6-Head Abalone with Sea Cucumber and Vegetables

黄灯笼椒清蒸笋壳鱼

Steamed Live Marble Goby with Yellow Capsicum

特色酱焗珍珠龙虾

Baked Pearl Lobster with Specialty Sauce

黑松露酱灵芝菇焖伊面

Braised E-fu Noodles with Shimeji Mushroom in Black Truffle Sauce

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries



天景三拼

Sky View's Triple Combination Meat Platter

五福临门宴 Joyous Menu

\$898*

八位用
FOR 8 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

天景三拼（叉烧，油鸡，烧鸭）

Sky View's Triple Combination Meat Platter

(Barbecued Pork with Honey Sauce, Soy Sauce Chicken, Roasted Duck)

鱼鳔瑶柱竹笙海鲜羹

Braised Fish Maw Soup with Conpoy, Bamboo Pith and Seafood

发财南非十头鲍鱼扣花菇

Braised 10-Head Abalone with Shiitake Mushroom

黄灯笼椒蒸生果鱼

Steamed Live Freshwater Fish with Yellow Capsicum

金柚肉泰南酱爆虾球

Stir-fried Prawn with Pomelo in Thai-style Sauce

黑松露酱灵芝菇焖伊面

Braised E-fu Noodles with Shimeji Mushroom in Black Truffle Sauce

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries

万事如意宴 Prosperity Menu

\$1,138*

八位用
FOR 8 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

干螺瑶柱竹笙海味羹

Seafood Treasure Soup with Conch, Conpoy and Bamboo Pith

发财南非六头鲍鱼扣海参时蔬

Braised 6-Head Abalone with Sea Cucumber and Vegetables

港式清蒸笋壳鱼

Steamed Live Marble Goby with Superior Soy Sauce in Hong Kong Style

黑松露金甲爆虾球

Sautéed Prawn in Truffle Sauce

金牌挂炉烧鸭

Supreme Roasted Duck (Whole)

生炒腊味糯米饭

Fried Glutinous Rice with Preserved Meat

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries



黑松露金甲爆虾球

Sautéed Prawn in Truffle Sauce

如意吉祥宴 Fortune Menu

\$1,188*

十位用
FOR 10 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

天景三拼（叉烧，油鸡，烧鸭）

Sky View's Triple Combination Meat Platter

(Barbecued Pork with Honey Sauce, Soy Sauce Chicken, Roasted Duck)

红烧海鲜金钱翅

Braised Shark's Fin Soup with Seafood

发财南非十头鲍鱼扣花菇

Braised 10-Head Abalone with Shiitake Mushroom

黄灯笼椒蒸生果鱼

Steamed Live Freshwater Fish with Yellow Capsicum

金银蒜爆虾球

Sautéed Prawn with Golden Minced Garlic

松露酱灵芝菇鱼腐焖伊面

Braised E-fu Noodles with Shimeji Mushroom and Fish Cake
in Truffle Sauce

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries



红烧海鲜金钱翅

Braised Shark's Fin Soup with Seafood

招财进宝宴 Wealth Menu

\$1,568*

十位用
FOR 10 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

红烧海味金钱翅

Braised Shark's Fin Soup with Dried Seafood

发财南非六头鲍鱼扣海参时蔬

Braised 6-Head Abalone with Sea Cucumber and Vegetables

港式清蒸笋壳鱼

Steamed Live Marble Goby with Superior Soy Sauce in Hong Kong Style

金牌挂炉烧鸭

Supreme Roasted Duck (Whole)

特色酱爆珍珠龙虾

Sautéed Pearl Lobster with Specialty Sauce

黑松露生炒腊味糯米饭

Black Truffle Fried Glutinous Rice with Preserved Meat

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries



发财南非六头鲍鱼扣海参时蔬
Braised 6-Head Abalone with
Sea Cucumber and Vegetables

满堂富贵宴 Treasure Menu

\$2,188*

十位用
FOR 10 PAX

鸿运烟熏三文鱼捞生

Prosperity Smoked Salmon Yu Sheng

鸿运去骨南乳猪

Roasted Boneless Suckling Pig (Whole)

甫鱼蟹肉干捞中鲍翅

Stir-fried Superior Shark's Fin with Crab Meat

发财六头鲍鱼扣海参时蔬

Braised 6-Head Abalone with Sea Cucumber and Vegetables

黄灯笼椒清蒸笋壳鱼

Steamed Live Marble Goby with Yellow Capsicum

香港桥底珍珠龙虾

Sautéed Pearl Lobster with Black Bean, Garlic and Cut Chilli

腊味砂煲饭

Claypot Rice with Preserved Meat

杏仁茶汤丸 拼 鸳鸯美点

Almond Cream with Glutinous Rice Balls
& Assorted Chinese Pastries

鸿运去骨南乳猪
Roasted Boneless Suckling Pig
(Whole)

*需提前1天预定。Order has to be placed 1 day in advance.



素食套餐A Vegetarian Menu A

\$98*

每位
PER PAX

素捞生

Prosperity Yu Sheng (Vegetarian)

日式红烧酱脆花薯蓉球 拼 五彩炒素丁

Crispy Teriyaki Potato Ball

Served with Sautéed Brunoised Capsicums

姬松菇素海参竹笙炖金笋

Pine Mushroom Thick Soup with Vegetarian Sea Cucumber,
Bamboo Pith and Carrot

发财素鲍鱼扣花菇

Braised Vegetarian Abalone with Shiitake Mushroom

雪菜焖豆腐豆筋

Stewed Bean Curd and Bean Curd Skin with Mustard Greens

金沙津白茄子金菇卷

Cabbage, Eggplant and Golden Mushroom Roll in Pumpkin Sauce

黑松露串香杏鲍菇芋蓉烩伊面

Stewed E-fu Noodles with Black Truffle King Oyster Mushroom
and Crispy Yam Ball

柚子蜜海底椰炖雪耳 拼 鸳鸯美点

Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries

素食套餐B Vegetarian Menu B

\$98*

每位
PER PAX

素捞生

Prosperity Yu Sheng (Vegetarian)

鲜橙桂花豆筋 拼 黑松露酱金丝薯蓉球
Bean Curd Skin with Orange-scented Osmanthus
and Crispy Black Truffle Potato Ball

羊肚菌甘笋素瑶柱汤
Double-boiled Vegetarian Conpoy Soup with Morel Mushroom
and Carrot

发财花菇乾坤袋
Braised Shiitake Mushroom in Bean Curd Skin

梅菜莲藕薯蓉石榴球
Bean Curd Skin Roll with Preserved Vegetable, Lotus Root
and Pomegranate

竹笙茄子扒自制豆腐
Handmade Bean Curd with Bamboo Pith and Eggplant

金汤素鲍鱼烩五谷饭
Fried Assorted Grain Rice with Braised Vegetarian Abalone
in Superior Sauce

柚子蜜海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Sea Coconut and Pomelo Honey
& Assorted Chinese Pastries