

FIFTH AND THE SERVICE OF THE SERVICE

– 2024 **–**

2024年1月15日至2月24日 15 January to 24 February 2024

SKY VIEW PAVILION

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新春好介绍

CHINESE NEW YEAR SPECIALTIES

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

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



新春好介绍

CHINESE NEW YEAR SPECIALTIES

		dy(C)	ch (N4)	+ (D)
嘻哈大笑	杏片丰味酱爆虾球 Sautéed Prawn with Almond Flakes	小(S) \$40	中(M) \$60	大(B) \$80
发财好市	鲜橙桂花排骨 Orange-scented Osmanthus Pork Ribs	\$32	\$48	\$64
金银满屋	鱼子蟹肉手工豆腐 Handmade Bean Curd with Crab Meat and Fish Roe	\$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)	\$75 (1只)
龙凤呈祥	XO酱爆龙凤球 Sautéed Prawn and Chicken in XO Sauce	\$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 Sa	\$32 nuce	\$48	\$64
喜气洋洋	怀旧腩叉烧 Barbecued Pork with Honey Sauce	\$28	\$42	\$56
横财就手	发财元蹄 Braised Pork Knuckle	\$30 (半份)	\$56 (1份)
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





\$468*

(六位用/6 persons)

\$698*

(十位用/10 persons)

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



天景双拼(叉烧,油鸡) Sky View's Twin Combination Meat Platter (Barbecued Pork with Honey Sauce, Soy Sauce Chicken)

鱼鳔竹笙海鲜羹 Braised Fish Maw Soup with Bamboo Pith and Seafood

港式清蒸笋壳鱼 Steamed Live Marble Goby with Superior Soy Sauce in Hong Kong Style

> 杏片丰味酱爆虾球 Sautéed Prawn with Almond Flakes

生炒腊味糯米饭 Fried Glutinous Rice with Preserved Meat

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut

& Assorted Chinese Pastries

\$388*

(四位用/4 persons)



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

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

黑松露酱灵芝菇焖伊面 Braised E-fu Noodles with Shimeji Mushroom in Black Truffle Sauce

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut

& Assorted Chinese Pastries

\$528*

(四位用/4 persons)



鱼鳔竹笙海鲜羹 Braised Fish Maw Soup with Bamboo Pith and Seafood

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

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut
& Assorted Chinese Pastries

\$688*

(六位用/6 persons)



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

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

> 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

雪梨干海底椰炖雪耳拼鸳鸯美点 Double-boiled Snow Fungus with Snow Pear and Sea Coconut & Assorted Chinese Pastries

\$978*

(六位用/6 persons)



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)

> 鱼鳔竹笙海鲜羹 Braised Fish Maw Soup with Bamboo Pith and Seafood

南非十头鲍鱼扣花菇 Braised 10-Head Abalone with Shiitake Mushroom

黄酒姜茸蒸生果鱼 Steamed Live Freshwater Fish with Ginger and Yellow Rice Wine

> 杏片丰味酱爆虾球 Sautéed Prawn with Almond Flakes

黑松露酱灵芝菇焖伊面 Braised E-fu Noodles with Shimeji Mushroom in Black Truffle Sauce

雪梨干海底椰炖雪耳 拼 鸳鸯美点 Double-boiled Snow Fungus with Snow Pear and Sea Coconut & Assorted Chinese Pastries

\$898*

(八位用/8 persons)



干螺竹笙海味羹 Seafood Treasure Soup with Conch and Bamboo Pith

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

> 干贝松露酱爆虾球 Sautéed Prawn in Conpoy and 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

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut
& Assorted Chinese Pastries

\$1138*

(八位用/8 persons)



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

十头鲍鱼扣花菇 Braised 10-Head Abalone with Shiitake Mushroom

黄酒姜茸蒸生果鱼 Steamed Live Freshwater Fish with Ginger and Yellow Rice Wine

> 金银蒜爆虾球 Sautéed Prawn with Golden Minced Garlic

XO酱灵芝菇鱼腐焖伊面 Braised E-fu Noodles with Shimeji Mushroom and Fish Cake in XO Sauce

雪梨干海底椰炖雪耳拼鸳鸯美点 Double-boiled Snow Fungus with Snow Pear and Sea Coconut & Assorted Chinese Pastries

\$1188*

(十位用/10 persons)



红烧海味金钱翅 Braised Shark's Fin Soup with Dried Seafood

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)

上汤焗珍珠龙虾 Baked Pearl Lobster with Superior Stock

黑松露生炒腊味糯米饭 Black Truffle Fried Glutinous Rice with Preserved Meat

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut
& Assorted Chinese Pastries

\$1568*

(十位用/10 persons)



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

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

> 特色酱珍珠龙虾 Sautéed Pearl Lobster in Specialty Sauce

> > 八宝荷叶饭 Eight Treasures Lotus Leaf Rice

杏仁茶汤丸拼 鸳鸯美点 Almond Cream with Glutinous Rice Balls & Assorted Chinese Pastries

> \$2168* (十位用/10 persons)



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

> 猴头菇淮山竹笙炖金笋 Braised Lion's Mane Mushroom Thick Soup with Chinese Yam, 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

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut
& Assorted Chinese Pastries

\$98*

(每位/per person)



素食套餐B

VEGETARIAN SET MENU B



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

羊肚菌甘笋素鱼丝汤 Double-boiled Shark Melon 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

雪梨干海底椰炖雪耳 拼 鸳鸯美点
Double-boiled Snow Fungus with Snow Pear and Sea Coconut
& Assorted Chinese Pastries

\$98*

(每位/per person)