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## 2019 农历新年套餐

Chinese New Year Reunion Dinner Set Menu

19 Jan 2019 Saturday 星期六

to 4 Feb 2019 (CNY Eve / 除夕)

4 Feb 2019 (CNY Eve / 除夕) Monday 星期一

Starts punctually, no waiting  
准时开席

Round 1 : 5:30 PM to 7:30 PM  
Round 2 : 8:30 PM to 10:00 PM

Take-away is welcomed ! To be collected before 2 pm  
欢迎打包 ! 下午 2 点之前领取

**Indoors FULL**  
室内已满

免服务费。包 中国茶, 花生 (一碟), 汽水 (橙汁)

No Service Charge / Complimentary Tea, Soft Drink (orange), Peanuts (1 plate)

<b>\$518 /-</b>		Deposit 订金 \$318
好运鱼生 (鲍鱼片)*	Yu Sheng CNY Delicacy (sliced abalone)*	
蟹肉鱼翅	Sharks' Fins with Crab Meat	
脆皮烧鸡	Crispy Roasted Chicken	
潮式蒸金目鲈	Steamed (Teo Chew style) Sea Bass Fish	
佛钵虾仁	Yam Pot with Prawns and Cashew Nuts	
明酱爆虾	Baked Prawns with Superior Sauce	
冬菇海参西兰花	Sea Cucumbers, Mushrooms, Broccoli	
干烧伊面	Braised E-fu Noodles	
芒果布丁水晶露	Cold Dessert (Mango Pudding with Popping Pearls)	

<b>\$618 /-</b>		Deposit 订金 \$418
好运鱼生 (鲍鱼片)*	Yu Sheng CNY Delicacy (sliced abalone)*	
蟹肉鱼翅	Sharks' Fins with Crab Meat	
脆皮烧鸡	Crispy Roasted Chicken	
潮式蒸红斑	Steamed (Teo Chew style) Red Garoupa Fish	
京都排骨	Pork Chops with Delicious sauce	
明酱爆虾	Baked Prawns with Superior Sauce	
金碧辉煌 (鲍片, 鱼鳔, 西兰花)	Sliced Abalone, Fish Maw, Broccoli	
干烧伊面	Braised E-fu Noodles	
**荷叶腊味饭	**Rice with Chinese cured meat wrapped in lotus leaf	
芒果布丁水晶露	Cold Dessert (Mango Pudding with Popping Pearls)	

\*: In 1964, Lai Wah was the World's 1<sup>st</sup> restaurant to serve Yu Sheng

Prices include 7% GST as required by law

\*: 1964年丽华酒家是首创鱼生的酒楼餐馆

法律需要价钱包括7%消费税

\*\* : 4 Feb 2019 (CNY Eve / 除夕) Monday 星期一

DBS Bank SGD Current account number : 003-950407-1 PayNow proxy : 197201564H