



2018 农历新年套餐

Chinese New Year Reunion Dinner Set Menu

3 Feb 2018 Saturday 星期六

to 15 Feb 2018 (CNY Eve / 除夕)

TEL : 62949922 / 62984460

www.laiwahrestaurant.com email@laiwahrestaurant.com

15 Feb 2018 (CNY Eve / 除夕) Thursday 星期四

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)

\$518 /-		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)	

\$618 /-		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	
芒果布丁水晶露	Cold Dessert (Mango Pudding with Popping Pearls)	

*: In 1964, Lai Wah was the World's 1st restaurant to serve Yu Sheng

*: 1964年丽华酒家是首创鱼生的酒楼餐馆

Prices include 7% GST as required by law

法律需要价钱包括7%消费税