

東寶发财鱼生,选用了上等食材,让食客们 都能在新的一年里, 捞个风生水起!

Toss up to a good and prosperous year ahead with our Prosperity Yu Sheng, served with only the best ingredients!



Pomelo / Lime (good luck and prosperity) 柚子/青柠(大吉大利)



Oil (money and wealth will come from all directions)



Peanut Powder



Plum Sauce

适用于堂食或外卖。售完即止。所有价格不包括消费税与服务税。

新春精选套餐

Chinese New Year Set Menus

供应日期为2025年1月13日至2月12日 Available from 13 January 2025 to 12 February 2025

新春期间营业时间

Operating hours for Chinese New Year Period

除夕 | Chinese New Year Eve*

28 January 2025

①11:30am - 02:30pm

① 05:30pm - 07:30pm*

① 08:00pm - 10:00pm*



Please note the following seating times on Chinese New Year Eve

初一/初二 | Chinese New Year Day 1 & 2

29 - 30 January 2025

©Closed

初三起 | Chinese New Year Day 3 onwards

31 January 2025

(11:30am - 02:30pm

© 05:30pm - 10:00pm

如需预订,请前往以下任意门店, 或扫描二维码访问我们的网站。

For reservations, kindly visit any of our outlets below or simply scan the QR code to visit our website.



Woods Square

℃ 6908 5650

Q 6 Woodlands Square #01-07/08/09/10 Singapore 737737

Toa Payoh

\$ 6252 4645

Q Blk 470 Lorong 6 Toa Payoh #01-72 Singapore 310470

Clarke Quay

6592 3589

Q 3B River Valley Road #02-01 Singapore 179021









HAPPY CHINESE NEW YEAR 新年快乐



"蛇"來运转套餐

Lunar New Year Spectacular Sets

13 January 2025 to 12 February 2025



\$438**

(6位/pax)

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

發财蟹肉鱼翅羹

"Fatt Choi" Shark's Fin Soup with Crab Meat & Black Moss

好运來金钱鸡卷

Sous-vide Chicken Roulade Korean Style

翡翠姜蓉高鳍巴丁皇

Steamed Imperial High Fin Patin with Green Ginger Sauce

疍家灼南美白蝦

Poached South American White Prawn Fishermen Style

鲍鱼花菇生菜胆

Braised Abalone with Premium Shiitake Mushroom and Lettuce

芽菇腊味香油饭

Fragrant Rice with Arrowhead & Assorted Cured Meat

银耳豆浆汤丸露

Warm Soya Milk with White Fungus & Glutinous Rice Ball

\$538**

(6位/pax)

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

红菇菌鲍鱼鸡汤

Double Boiled Abalone & Free Range Chicken Soup with Russula Mushroom

黑椒蒜香排骨枝

Deep-fried Spare Ribs Flavored with Garlic & Black Pepper

冬菜蒸游水龙虎斑

Steamed Hybrid Grouper with Preserved Vegetables

酥炸香葱大蝦球

Crispy "Negi" Prawn Fritters with Dips

XO酱爆鸳鸯芦笋

Sauteed Dual Asparagus with XO Sauce

芽菇腊味香油饭

Fragrant Rice with Arrowhead & Assorted Cured Meat

银耳豆浆汤丸露

Warm Soya Milk with White Fungus & Glutinous Rice Ball \$688**

(10位/pax)

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

發财蟹肉鱼翅羹

"Fatt Choi" Shark's Fin Soup with Crab Meat & Black Moss

好运來金钱鸡卷

Sous-vide Chicken Roulade Korean Style

翡翠姜蓉高鳍巴丁皇

Steamed Imperial High Fin Patin with Green Ginger Sauce

疍家灼南美白蝦

Poached South American White Prawn Fishermen Style

鲍鱼花菇生菜胆

Braised Abalone with Premium Shiitake Mushroom & Lettuce

芽菇腊味香油饭

Fragrant Rice with Arrowhead & Assorted Cured Meat

银耳豆浆汤丸露

Warm Soya Milk with White Fungus & Glutinous Rice Ball \$888

(10位/pax)

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

红菇菌鲍鱼鸡汤

Double Boiled Abalone & Free Range Chicken Soup with Russula Mushroom

黑椒蒜香排骨枝

Deep-fried Spare Ribs Flavored with Garlic & Black Pepper

冬菜蒸游水龙虎斑

Steamed Hybrid Grouper with Preserved Vegetables

酥炸香葱大蝦球

Crispy "Negi" Prawn Fritters with Dips

XO酱爆鸳鸯芦笋

Sauteed Dual Asparagus with XO Sauce

芽菇腊味香油饭

Fragrant Rice with Arrowhead & Assorted Cured Meat

银耳豆浆汤丸露

Warm Soya Milk with White Fungus & Glutinous Rice Ball

\$1388⁺⁺

(10 位 /pax)

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

干贝蟹肉扣排翅

Braised Whole Shark's Fin with Dried Scallop & Crab Meat

60小时熟成烤鸭

60hr Dry Aged Roasted Duck

港式頭抽斗底鲳

Steamed Wild Pomfret with Superior Soy Sauce

红烧南非6頭鲍鱼

Braised 6 heads South African Abalone with Seasonal Greens

开边龙蝦焖伊府麺

Braised Hong Kong "Yi Fu" Noodle with Baby Lobster

银耳桃胶豆浆汤丸露

Warm Soya Milk, Peach Gum, White Fungus & Glutinous Rice Ball **\$1688****

(10 位 /pax)

*只限克拉码头餐厅

Exclusively Available at East Treasure Clarke Quay

雪花松露冰菜捞起

Prosperity Yu Sheng with Truffle Powder & Crispy Shirauo Fish

椰皇花胶炖排翅(每人份)

Double Boiled Shark's Fin with Fish Maw in Whole Coconut

60小时熟成烤鸭

60hr Dry Aged Roasted Duck

香葱頭抽白苏丹 (1.5kg)

Steamed White Sultan Fish Hong Kong Style

蒜蓉粉丝蒸开边龍蝦仔 (每人半尺)

Steamed Baby Lobster with Garlic Sauce

大连8頭吉品干鲍伴豆麺

Braised 8 Heads Dry Abalone Accompanied with Beans Vermicelli

银耳桃胶豆浆汤丸露

Warm Soya Milk, Peach Gum, White Fungus & Glutinous Rice Ball