LUNAR NEW YEAR 2026 - DIM SUM

红油抄手	PRICE
Sichuan Hot and Spicy Dumpling	\$13.80
XO 酱炒萝卜糕 Fried Carrot Cake with XO Sauce	\$12.80
珍珠鲍鱼烧卖(三粒) Steamed Pork and Abalone Dumpling (3 pieces)	\$10.80
明太子沙律炸虾角(三粒) Deep-fried Prawn Dumpling with Mentaiko Sauce (3 pieces)	\$10.80
芋香蒸排骨 Steamed Pork Rib with Yam	\$10.80
颂苑虾饺皇(三粒) Steamed Prawn Dumpling (3 pieces)	\$9.80
荷叶珍珠鸡(两粒) Lotus Leaf Rice Dumpling (2 pieces)	\$9.80
鲜虾腐皮卷(三件) Deep-fried Bean Curd Skin Roll with Prawn (3 pieces)	\$9.80
豉汁蒸风爪 Steamed Chicken Claw with Black Bean Sauce	\$8.80
蜜汁叉烧包(三粒) Steamed BBQ Honey Pork Bun (3 pieces)	\$8.80

LUNAR NEW YEAR 2026 - PROSPERITY 'YUSHENG'

	小 Small	大 Large
(Vuchong)	(5 persons)	(10 persons)
'Yusheng' Western Australian Lobster	\$158 ⁺	\$198 ⁺
	\$100.	\$190
Baby Abalone	\$128 ⁺	\$158 ⁺
Smoked Salmon	\$88+	\$118+
Add-ons		
	¢50± 复兴 /	Dan Dantian
Western Australian Lobster	\$58+ 每份 /	Per Portion
Baby Abalone	\$42+ 每份 /	Per Portion
Smoked Salmon	\$20+每份/	Per Portion
'Pok Cui' Crispy Crackers	\$5⁺每份 / P	er Portion



餐前小食 APPETISER	每份 PER SERVING
椒盐白饭鱼	\$13.80
Crisp-fried Silver Bait tossed with Fine Salt and Pepper	
黄金炸鱼皮	\$12.80
Crispy Fish Skin Coated with Golden Egg Yolk	
冰镇山楂圣女果	\$9.80
Chilled Organic Cherry Tomato in Hawthorn Juice	
鲍鱼和海味	
ABALONE & SEA TREASURES	
鲍汁扣原幅花胶皇(预订)	\$388
Braised Whole Fish Maw in Abalone Sauce (Pre-order required)	
蚝皇扣南非二头鲍鱼	\$138
Braised 2-Head South African Abalone	
in Abalone Sauce	
蚝皇扣南非三头鲍鱼	\$88
Braised 3-Head South African Abalone in Abalon	е
Sauce	

珍馐百味 — 官燕 BIRD'S NEST	每位 PER PERSON
火腿金汤生拆蟹肉石锅烩官燕	\$78
Braised Supreme Bird's Nest with Jin Hua Ham and Fresh Crab Meat in Golden Broth Served in Hot Stone Pot with Bacon Scallion Pencil	
红烧生拆蟹肉烩官燕	\$68
Braised Supreme Bird's Nest and Fresh	
Crab Meat in Superior Stock	
汤 — 羹 <u>SOUP & BROTH</u> 石锅金汤龙虾干贝羹	\$36
Golden Broth with Lobster and Conpoy served in	•
Hot Stone Pot	
鹿茸菌花胶炖鸡汤	\$32
Double-boiled Silky Soup with Fish Maw and Dried Velvet Mushroom	
海味鱼肚羹	\$15.80
Braised Sea Treasure in Superior Stock	
蟹肉粟米羹	\$12.80
Sweet Corn Soup with Fish Maw and Crab Meat	



Prices are subject to 10% service charge and prevailing government taxes. Song Garden reserves the right to make changes to the prices, menu or other information without prior notice.

明炉烧烤		每只 WHOLE
<u>CANTONESE BBQ</u> 化皮乳猪(预订)		\$368
Classic Suckling Pig (Pre-order require	2d)	Ψ300
classic sucking Fig (Fre-order require	Juj	
南乳去骨乳猪(预订)		\$368
Roasted Suckling Pig with Fermented	Bean curd	
(Pre-order required)		
	少 口	台 口
十三风味烤鸭	半只 HALF	每只 WHOLE
Thirteen Wonder Roasted Duck	\$58	\$98
	ΨΟΟ	Ψ70
颂苑避风塘吊烧鸡	半只	每只
Typhoon Speciality		WHOLE
Crispy Roasted Chicken	\$26	\$50
精美海鲜		例
SEAFOOD		REGULAR
黑松露爆炒野菌带子芦笋		\$48
Stir-fried Australian Scallops with Wild		
Mushroom and Asparagus in Black Trui	ffle Sauce	
VO牧玉丛花艺人协带了		¢ 4 O
XO酱西兰花百合炒带子	Dulba and	\$48
Stir-fried Australian Scallops with Lily Broccoli in XO Sauce	Buids and	
broccon in AO Sauce		每位
		女 化 PER PERSON
泰皇酱酥炸海鲈鱼		\$33
Deep-fried Chilean Sea Bass Fillet wit	h Thai	400
Emperor Sauce		
金银蒜蒸海鲈鱼		\$33
Steamed Chilean Sea Bass with Minced	d Garlic	

例

精美海鲜	REGULAR
SEAFOOD ¥ vic la book	#22
姜糖大虾球 Ginger Candy Prawn	\$33
Ginger Carlay Frawii	
宫保虾球	\$33
Sautéed Prawns with Dried Chilli and	
Cashew Nut	
青芥末虾球	\$33
Crisp-fried Prawns in Wasabi Mayonnaise	ΨΟΟ
orisp med mawns in wasasi mayorinaise	
生猛游水鱼	每100克
LIVE FISH 夕寒 久(巧二)	PER 100 GRAMS
多寶鱼(预订) Eropeh Turbet Fish (Property order required)	时价 Seasonal Price
French Turbot Fish (Pre-order required)	Seasonal Price
青衣 (预订)	时价
Green Wrasses (Pre-order required)	Seasonal Price
東星斑 (预订)	时价
Coral Trout (Pre-order required)	Seasonal Price
龙虎斑	时价
Brown-marbled Grouper	Seasonal Price
笋壳鱼	时价
Marble Goby	Seasonal Price

烹调法

RECOMMENDED COOKING STYLES

- 清蒸 Steamed with Superior Soy Sauce
- 潮州蒸 Steamed in 'Teochew' Style
- 剁椒蒸 Steamed with Peppers
- 金银蒜蒸 Steamed with Minced Garlic
- 油浸 Oil Immersion with Superior Soy Sauce
- 豉汁凉瓜焖 Stewed with Bitter Gourd and Black Bean Sauce

特选螃蟹

LIVE CRAB

阿拉斯卡蟹 (预订)

Alaskan King Crab (Pre-order required)

斯里兰卡蟹 (预订)

Sri Lankan Crab (Pre-order required)

每100克 PER 100 GRAMS

时价

Seasonal Price

时价

Seasonal Price

烹调法 RECOMMENDED COOKING STYLES

- 星洲辣椒 Singapore Style Chilli Sauce
- 黑胡椒 Sautéed with Black Pepper
- 黄金焗 Crisp-fried and Tossed with Salted Egg Yolk
- 鸡油花雕蒸 Steamed with Chinese Wine
- 酒香(冻食) Wine-flavoured (Chilled)

生猛龙虾 LIVE LOBSTER

每**100**克 PER 100 GRAMS

澳洲龙虾

时价

Live Australian Lobster (Pre-order required) Seasonal Price

烹调法

RECOMMENDED COOKING STYLES

- 黑松露炒 Black Truffle Essence
- 上汤焗 Baked with Superior Broth
- 鸡油花雕蒸 Steamed with Chinese Wine
- 金银蒜蒸 Steamed with Minced Garlic
- 刺身 Sashimi

每100克 PER 100 GRAMS

珍珠龙虾

时价

Live Yamato Lobster (Pre-order required)

Seasonal Price

烹调法

RECOMMENDED COOKING STYLES

- 上汤焗 Baked with Superior Broth
- 黄金焗 Crisp-fried and Tossed with Salted Egg Yolk
- 金银蒜蒸 Steamed with Minced Garlic

menu or other information without prior notice.

精选虾类

LIVE PRAWNS

游水生中虾

Live Prawns

每100克 PER 100 GRAMS 时价 Seasonal Price

烹调法 RECOMMENDED COOKING STYLES

- 白灼 Poached
- 酒醉翁 Poached with 'Shaoxing' Wine
- 金银蒜粉丝蒸 Steamed with Minced Garlic
- 极品酱粉丝焖 Stewed with Rice Vermicelli in Premium Sauce
- 避风塘 Typhoon Shelter Speciality
- 头抽煎 Wok-fried with Superior Soy Sauce

活蚌类

LIVE CLAM

加拿大象拔蚌 (预订) Canadian Geoduck Clam

(Pre-order required)

加州象拔蚌 (预订)

California Geoduck Clam (Pre-order required)

时价

Seasonal Price

每100克

PER 100 GRAMS

时价

Seasonal Price

烹调法 RECOMMENDED COOKING STYLES

- 过桥 Blanched
- 刺身 Sashimi
- 油泡 Shallow-fried with Yellow Chives
- XO酱炒 Wok-fried with XO Sauce

华 岩 内 米	每位
精美肉类	PER PERSON
POULTRY & MEAT	
香煎严选日本顶级和牛	\$98
Pan-seared Premium Wagyu Beef with H	limalayan
Salt and Superior Sauce	
香煎严选安格斯牛柳	\$36
Pan-seared Angus Beef Fillet	
羊方藏鱼	\$36
Lamb Rack Stuffed with Fish Diced in	
Featherlight Batter	
头抽香煎黑猪扒	\$22
Pan-seared Kurobuta Pork Loin in	
Premium Soy Sauce	
黑胡椒香煎鸡腿扒	\$16
Pan-seared Chicken Thigh with	
Black Penner Sauce	



精美肉类	例 / REGULA
POULTRY & MEAT 黑胡椒羊肚菌爆炒雪花牛粒 Wok-fried Snowflake Diced Beef with Morel Mushroom in Black Pepper Sauce	\$60
鹿茸菌爆炒肥牛肉 Wok-fried Beef with Dried Velvet Mushroom	\$44
酱烧汁煎鹅肝爆炒黑毛猪 Pan-seared Foie Gras with Iberico Pork in BBQ Sauce	\$40
回巢香辣松板猪 Spicy Sliced Matsusaka Pork	\$30
豆豉鸡煲 Chicken Pot with Salted Black Bean	\$26
回锅肉 Twice-cooked Pork with Leek in Spicy Sauce	\$22
山楂咕噜肉 Hawthorn Sweet and Sour Pork	\$22

田園青菜	例 / REGULAR
SEASONAL VEGETABLES 白松露油珍菌炒芦笋	\$34
Sautéed Asparagus with Wild Mushroom in Whi Truffle Oil	ite
鱼香茄子 Spicy Eggplant with Minced Pork	\$18
肉碎麻婆豆腐 Mapo Tofu with Minced Pork	\$18
手撕包菜 Stir-fried Hand-torn Cabbage	\$16
鲜芦笋, 芥兰, 菠菜 (任选一样) Asparagus, Kai Lan, Spinach (Choice one)	\$25
西兰花, 白菜苗, 菜心, 苋菜, 罗马生菜(任选一样) Broccoli, Baby Cabbage, Choi Sum, Chinese Spinach, Romaine Lettuce (Choice one)	\$21
烹调法 RECOMMENDED COOKING STYLES	
• XO酱炒 Fried with Signature Chilli Sauce	\$4
• 金银蛋浸 Trio Eggs in Supreme Stock \$4	
• 金蒜杞子高汤 Whole Garlic with Chinese \$ Wolfberries in Supreme Stock	54
金银蒜茸 Garlic-fried \$2蚝油 Oyster Sauce	
• 清炒 Stir-fried	-

健康素食	例 / REGULAR
VEGETARIAN DELIGHTS 南乳斋煲 Stewed Garden Green and Gluten with Fermented Bean Curd	\$22
黑椒炒素鸡丁 Wok-fried Diced Vegetables in Black Pepper Sauce	\$22
三菇竹笙扒豆腐 Braised Tofu with Trio of Mushroom and Bamboo Pith	\$20
罗汉上素斋脆面 Crispy Egg Noodle Served with Vegetables and Vegetarian Broth	\$18
云彩素粒炒饭 Fried Rice with Diced Assorted Vegetables	\$18
	每位 PER PERSON
虫草花竹笙炖菜胆 Double-boiled Cabbage with Cordyceps and Bamboo Pith	\$15
黄金粟米羹 Sweet Corn Soup	\$9

粉/面/饭类	例 / REGULAR
RICE & NOODLE 海鲜香脆面 Poached Crispy Noodle with Seafood in Superior Stock	\$38
干炒美国肥牛河粉 Wok-fried Rice Noodle with Sliced U.S. Beef	\$38
海鲜焖伊面 Braised 'Ee-Fu' Noodle with Seafood	\$38
樱花虾富贵炒饭 Song Garden Supreme Fried Rice with Sakura Prawn	\$34
瑶柱蟹肉蛋白炒饭 Wok-fried Rice with Egg White and Dried Conpo	oy \$30
家乡炒面线 Wok-fried Fine Noodle with Diced Prawn and Shredded BBQ Pork	\$28
X0酱肉碎茄子焖面卜 Stewed 'Mee Pok' in XO Sauce with Eggplant an Minced Pork	\$22 ad
	每位 PER PERSON
海鲜葱油拌面卜 Scallion Oil 'Mee Pok' with Seafood	\$14.80
黯然销魂饭	

BBQ Pork and Egg Sunny Side Up on Rice \$14.80

甜品 CMTET TEMPTATIONS	每位 PER PERSON
SWEET TEMPTATIONS 冰花炖官燕(冷 / 热) Double-boiled Supreme Bird's Nest with Rock Sugar (Cold / Hot)	\$78
椰皇粟米紫薯泥(热) Sweet Corn with Purple Sweet Potato served in Young Coconut (Hot)	\$14.80 1
桃胶雪莲子 (冷 / 热) Peach Gum with Snow Lotus Seed (Cold / Hot)	\$10.80
脆荔枝黑芝麻花生麻糬(热) Crispy 'Lychee' Black Sesame Mochi with Molten Peanut (Hot)	\$9.80
杨枝甘露椰子雪糕 Chilled Mango Purée with Sago and Pomelo topped with Coconut Ice Cream	\$7.80
芦荟酸柑香茅冻 Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice	\$7.80