



天富閣

FORTUNE COURT

# 福禄祥瑞盆菜

## PROSPERITY FORTUNE TREASURE POT

\$468++

六位 6 pax

\$518++

十位 10 pax

请至少提前三天预订 PREORDER AT LEAST 3 DAYS IN ADVANCE

早鸟优惠  
Early Bird  
Promotion

10% off

即日起至 2026 年 1 月 16 日  
from now till 16 Jan 2026

凡购买福禄祥瑞盆菜，即可获赠天富鱼生(鳗鱼)一份(价值 \$68.80)

COMPLIMENTARY PROSPERITY YU SHENG  
(worth \$68.80) WITH PURCHASE OF THE PROSPERITY  
FORTUNE TREASURE POT

#### Terms & Conditions 条款与细则

• Valid for redemption daily until 28 February 2026, for dine-in and takeaway at Fortune Court • Limited to one redemption per table per bill, with no minimum spend. Bill splitting is not permitted • Not valid for set menus, VIP room reservations, or VIP room dining • This offer cannot be used in conjunction with any other discounts, promotions, vouchers, or membership privileges • All prices, minimum spend, and discounts are calculated before service charge and prevailing GST • Management reserves the right to amend the terms and conditions of this promotion without prior notice.

• 本优惠自即日起至 2026 年 2 月 28 日 每日可供兑换，仅限于天富阁堂食使用 • 每桌每单仅限兑换一次，无最低消费要求。不可分单结账 • 不适用于 套餐、贵宾包厢预订 或 贵宾包厢用餐 • 本优惠不可与任何其他 折扣、促销、礼券或会员优惠 同时使用 • 所有价格、最低消费及折扣均以 未加服务费及现行消费税 (GST) 前的金额计算 • 店家保留在未事先通知的情况下 更改此优惠条款与细则 的权利。



# 天富鱼生 (鳗鱼) FORTUNE UNAGI YU SHENG

\$68.80 | \$88.80

中 Medium

大 Big



精选鳗鱼搭配新鲜蔬果与香脆配料，象征  
富贵吉祥，是迎接新年好运的上乘鱼生。

Premium unagi paired with fresh vegetables and crisp  
toppings, symbolizing abundance and good fortune for a  
prosperous celebration

- |    |                    |         |
|----|--------------------|---------|
| N1 | 加鲍鱼<br>ADD ABALONE | \$28.80 |
| N2 | 加鳗鱼<br>ADD UNAGI   | \$18.80 |

**鸿运富贵宴**  
**FORTUNE FEAST**

**\$398++ | \$558++**

四位 4 pax

六位 6 pax

**天富鱼生 (鳗鱼)**  
FORTUNE UNAGI YU SHENG

**鸿运当头八宝翅**  
BRAISED EIGHT TREASURE SHARK'S FIN

**黄金奶皇虾球**  
CHEF'S SIGNATURE BUTTERY PRAWN

**港蒸龙虎斑**  
HONG KONG STYLE STEAM  
DRAGON GROUPER

**十头鲍鱼花菇扒西兰花**  
BRAISED ABALONE WITH  
MUSROOM AND BROCOLI

**日本木鱼花焖伊面**  
BRAISED EE FU NOODLES WITH  
TIMBER FISH FLAKES

**福气红豆沙汤圆**  
GLUTINOUS RICE BALL  
IN RED BEAN PASTE

# 鸿运富贵宴 FORTUNE FEAST

**\$828++**

八位至十位 8 pax to 10 pax

天富鱼生 (鳗鱼)  
FORTUNE UNAGI YU SHENG

鸿运当头八宝翅  
BRAISED EIGHT TREASURE SHARK'S FIN

黄金奶皇虾球  
CHEF'S SIGNATURE BUTTERY PRAWN

港蒸龙虎斑  
HONG KONG STYLE STEAM  
DRAGON GROUPER

十头鲍鱼花菇扒西兰花  
BRAISED ABALONE WITH  
MUSROOM AND BROCOLI

日本木鱼花焖伊面  
BRAISED EE FU NOODLES WITH  
TIMBER FISH FLAKES

福气红豆沙汤圆  
GLUTINOUS RICE BALL  
IN RED BEAN PASTE

COMPLIMENTARY PROSPERITY DISH  
尊享赠送鸿运佳肴

滋补药膳鸡  
HERBAL CHICKEN

**金骏呈祥宴**  
**NOBLE AUSPICIOUS FEAST**

**\$498++ | \$668++**

四位 4 pax

六位 6 pax

**天富鱼生 (鳗鱼)**  
FORTUNE UNAGI YU SHENG

**红烧龙牙鲍翅**  
BRAISED SUPERIOR SHARK'S FIN

**黑松露酱炒虾球带子芦笋**  
SAUTÉED PRAWN, SCALLOP AND ASPARAGUS  
WITH BLACK TRUFFLE SAUCE

**鸿运港蒸笋壳**  
HONG KONG STYLE STEAM  
MARBLE GOBY

**八头鲍鱼蚝豉花菇扒时蔬**  
SAUTÉED ABALONE, DRIED OYSTER, SHITAKE  
WITH SEASONAL VEGETABLES

**日本木鱼花海鲜焖伊面**  
BRAISED SEAFOOD EE FU NOODLES WITH  
TIMBER FISH FLAKES

**雪蛤椰汁香芋汤圆**  
HASHIMA, TARO AND  
GLUTINOUS RICE BALL IN COCONUT MILK

**金骏呈祥宴**  
**NOBLE AUSPICIOUS FEAST**

**\$1088++**

八位至十位 8 pax to 10 pax

**天富鱼生 (鳗鱼)**  
FORTUNE UNAGI YU SHENG

**红烧龙牙鲍翅**  
BRAISED SUPERIOR SHARK'S FIN

**黑松露酱炒虾球带子芦笋**  
SAUTÉED PRAWN, SCALLOP AND ASPARAGUS  
WITH BLACK TRUFFLE SAUCE

**鸿运港蒸笋壳**  
HONG KONG STYLE STEAM  
MARBLE GOBY

**八头鲍鱼蚝豉花菇扒时蔬**  
SAUTÉED ABALONE, DRIED OYSTER, SHITAKE  
WITH SEASONAL VEGETABLES

**日本木鱼花海鲜焖伊面**  
BRAISED SEAFOOD EE FU NOODLES WITH  
TIMBER FISH FLAKES

**雪蛤椰汁香芋汤圆**  
HASHIMA, TARO AND  
GLUTINOUS RICE BALL IN COCONUT MILK

**COMPLIMENTARY PROSPERITY DISH**  
**尊享赠送鸿运佳肴**

**滋补药膳烧鸭**  
**HERBAL ROASTED DUCK**



**麒麟瑞禧宴**  
**PROSPERITY FEAST**

**\$1558++**

八位至十位 8 pax to 10 pax

**天富鱼生 (鲍鱼+鳗鱼)**  
FORTUNE UNAGI ABALONE YU SHENG

**六头鲍鱼佛跳墙**  
BUDDHA JUMP OVER THE WALL  
WITH 6 HEAD ABALONE

**福运香脆烤乳猪 (一只)**  
FORTUNE SUCKLING PIG (WHOLE)

**金玉天富港蒸红斑鱼**  
HONG KONG STYLE STEAM  
RED GROUPER

**鲍汁海参蚝豉花菇扒西兰花**  
SAUTÉED SEA CUCUMBER, DRIED OYSTER, SHITAKE  
SEASONAL VEGTABLES IN SUPERIOR ABALONE SAUCE

**XO酱开边澳洲龙虾**  
SAUTÉED HALF AUSTRALIA LOBSTER IN XO SAUCE

**蟹肉鱼子炒饭**  
CRAB MEAT FRIED RICE WITH FISH ROE

**燕窝椰汁香芋汤圆**  
BIRD NEST, TARO AND  
GLUTINOUS RICE BALL IN COCONUT MILK



# 新春佳节限定

## LUNAR NEW YEAR SPECIAL

		小S	中M	大L
CN1	十头鲍鱼发菜海参 ABALONE FA CAI SEA CUCUMBER	\$60	\$90	\$110
CN2	发菜蚝士花菇扒时蔬 FA CAI MUSRRROM & SEASONAL GREENS WITH DRIED MUSSELS	\$24	\$36	\$46
CN3	红烧海参自制豆腐 BRAISED HOMEMADE TOFU WITH SEA CUCUMBER	\$26	\$39	\$50
CN4	香港腊味炒芥兰 HONG KONG LAP MEI FRIED KAI LAN	\$24	\$36	\$46
CN5	香港腊味炒饭 HONG KONG LAP MEI FRIED RICE	\$20	\$30	\$38

## 开胃菜 APPETIZER



A1 金沙软壳蟹 \$16.80  
CHEF'S SIGNATURE SOFT SHELL CRAB

A2 爆炒迷你墨鱼 \$15.80  
FRIED MINI SQUID

A3 椒盐银鱼 \$15.80  
SALT & PEPPER SILVERFISH

A4 咸蛋脆鱼皮 \$12.80  
CRISPY SALTED EGG FISH SKIN

A5 黑椒熏鸭胸 \$12.80  
BLACK PEPPER SMOKED DUCK



A6 肉松茄子 \$12.80  
EGGPLANT WITH FLOSS

A7 凉拌海蜇 \$11.80  
JELLY FISH WITH SPECIAL SALAD SAUCE

A8 脆皮春卷 \$11.80  
DEEP FRIED SPRING ROLL

A9 七味脆松茸菇 \$11.80  
FRIED MATSUTAKE MUSHROOM

## 羹/汤 BROTHS / SOUP

位用 PER PAX



B1 天富佛跳墙  
FORTUNE'S BUDDHA  
JUMP OVER THE WALL

\$50

\$44.80

B2 红烧龙芽鲍翅  
BRAISED SUPERIOR SHARK'S FIN

B3 蟹肉鱼翅羹  
BRAISED SHARK'S FIN  
WITH CRAB MEAT SOUP

\$24.80



B4 蟹肉玉米羹  
CRAB MEAT CORN SOUP

\$12

B5 每日例汤  
SOUP OF THE DAY

\$10

## 田园时蔬 SEASONAL GARDEN HARVEST

小S 中M 大L

H1 带子西兰花  
BROCCOLI WITH SCALLOP

\$24 \$36 \$46



H2 鱼肉香肉茄子  
FISH & PORK MINCE BRAISED  
EGGPLANT

\$20 \$30 \$38

H3 XO酱炒芦笋  
STIR FRIED ASPARAGUS  
WITH XO SAUCE

\$20 \$30 \$38

H4 蒜炒时蔬  
STIR FRIED SEASONAL  
GREENS WITH GARLIC

\$16 \$24 \$30

## 主厨精选 SIGNATURE MEATS

		小S	中M	大L
C1	三杯牛柳 CHEF'S THREE CUP BEEF	\$24	\$36	\$46
C2	牛柳炒黑松露酱 BLACK TRUFFLE SAUCE BEEF	\$24	\$36	\$46
C3	黑胡椒牛柳 BLACK PEPPER BEEF	\$24	\$36	\$46
C4	辣椒莲藕牛柳 STIR-FRIED BEEF STRIPS WITH LOTUS ROOT & CHILI PEPPERS	\$24	\$36	\$46
C5	荔枝糖醋肉 LYCHEE SWEET & SOUR PORK	\$20	\$30	\$38
C6	咖啡排骨 COFFEE PORK RIBS	\$20	\$30	\$38
C7	椒盐排骨 SALT & PEPPER PORK RIBS	\$20	\$30	\$38
C8	奶皇排骨 BUTTER SAUCE PORK RIBS	\$20	\$30	\$38
C9	三杯鸡 THREE CUP CHICKEN	\$20	\$30	\$38



## 佐饌精选 CURATED SIDES

		小S	中M	大L
D1	鱼翅桂花蛋 SILKEN GUI HUA EGG WITH SHARK FIN	\$24	\$36	\$46
 D2	鱼鳔冬菇焖自制豆腐 HOMEMADE TOFU WITH FISH MAW & MUSHROOM	\$22	\$33	\$42
D3	海鲜自制豆腐 HOMEMADE SEAFOOD TOFU	\$22	\$33	\$42
 D4	姜葱啦啦 GINGER & SCALLION CLAM	\$20	\$30	\$38
D5	甘香啦啦 SHRIMP PASTE CURRY LEAVES (KAM HEONG) CLAM	\$20	\$30	\$38
 D6	辣炒啦啦 STIR-FRIED SPICY CLAM	\$20	\$30	\$38

## 海品臻选 OCEAN SELECTION

E1	黑松露酱炒虾球芦笋 STIR FRIED PRAWN WITH ASPARAGUS & TRUFFLE SAUCE	\$24	\$36	\$44
 E2	奶皇酱虾球 CHEF'S SIGNATURE PRAWN	\$22	\$33	\$42
E3	麦片虾球 CEREAL PRAWN	\$22	\$33	\$42
E4	川炒芦笋虾球 SPICY SZECHUAN ASPARAGUS WITH PRAWN	\$22	\$33	\$42

## 海品臻选 OCEAN SELECTION

- |   |                                      |         |
|---|--------------------------------------|---------|
| F1  | 东星斑<br>Premium Dong Xing (500g-700g) | \$100   |
|  | F2 红斑鱼<br>RED GROUPER (700g-900g)    | \$100   |
|  | F3 笋壳<br>MARBLE GOBY (600g-700g)     | \$90.80 |
| F4  | 龙虎斑鱼<br>DRAGON GROUPER (800g-900g)   | \$90.80 |

### 煮法 CHOICE OF COOKING METHOD:

- A | 油浸  
DEEP FRIED DRIZZLE WITH SUPERIOR SAUCE
- B | 金银蒜蒸  
STEAM WITH GARLIC AND SUPERIOR SAUCE
- C | 港蒸  
HONG KONG STYLE STEAM
- D | 糖醋酱  
SWEET & SOUR SAUCE

- |    |   |           |
|----|---|-----------|
| F5 | 药材活虾 (一至两天预定)<br>HERBAL LIVE PRAWN<br>(1-2DAYS PRE-ORDER) | \$15/100g |
|----|---|-----------|

# 海品臻选 OCEAN SELECTION

G1 螃蟹 CRAB

\$15/100g

## 煮法 CHOICE OF COOKING METHOD:

A | 金银蒜蛋白蒸  
STEAM WITH GARLIC & EGG WHITE



B | 辣椒  
CHILLI SAUCE

C | 咸蛋  
SALTED EGG

D | 奶皇  
BUTTERY SAUCE

E | 甘香  
SHRIMP PASTE CURRY LEAVES (KAM HEONG)

F | 黑胡椒  
BLACK PEPPER



G | 白胡椒  
WHITE PEPPER

# 饭与面精选

## RICE & NOODLE SELECTION

		小S	中M	大L
	I1 龙虾伊府面 XO LOBSTER EE FU NOODLES (GOOD FOR 4PAX 四人享用)	\$78.80		
	I2 海鲜银鱼炒饭 SEAFOOD FRIED RICE WITH SILVER FISH	\$20	\$30	\$38
	I3 蟹肉炒饭 CRAB MEAT FRIED RICE	\$20	\$30	\$38
	I4 干炒海鲜河粉 SEAFOOD HORFUN	\$20	\$30	\$38
	I5 海鲜滑蛋河粉 WOK HEI SEAFOOD HORFUN	\$20	\$30	\$38
	I6 海鲜伊府面 SEAFOOD EE FU NOODLES	\$20	\$30	\$38
	I7 炸馒头 (8粒) FRIED MANTOU (8pcs)	\$10		
	I8 白饭 WHITE RICE	\$1.20		



## 甜品精选 DESSERT SELECTION

每碗 PER BOWL



J1 豆沙窝饼  
RED BEAN PANCAKE

\$12.80

J2 擂沙汤圆 最少六粒  
GLUTINOUS RICE BALLS WITH  
ROASTED SOYBEAN POWDER  
MINIMUM 6PCS

\$10

J3 椰香芋莲粟  
YAM PASTE WITH LOTUS SEED  
AND SWEET CORN

\$9.80

J4 红豆沙汤圆  
RED BEAN SOUP WITH  
GLUTINOUS RICE BALLS

\$7.80

## 风味饮品 FLAVOURS TO SAVOUR

热 Hot 冷 COLD



K1 柚子蜂蜜  
YUZU HONEY

\$4.30

\$4.80

K2 桔子酸梅汁  
CALAMANSI SOUR PLUM JUICE

\$4.80

K3 粉红番石榴汁  
PINK GUAVA

\$3.80

K4 汽水  
SOFT DRINKS  
(Coke, 100plus, Coke Zero, Sprite, Tonic water)

\$3.50

K5 日本绿茶  
JAPANESE GREEN TEA

\$3.00

K6 中国茶  
CHINESE TEA

\$3.00