



新加坡圣淘沙名胜世界™, 逸濠酒店大堂
Resorts World® Sentosa, Equarius Hotel, Lobby

预订或洽询 For details and reservations
☎ 6577 7788 ✉ forest@rwsentosa.com

迎新瑞犬报年丰
狗跃山河瑞气生



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“森”怀旧发财鱼生捞起精选

FOREST YU SHENG SELECTION

| | 小/Small | 中/Medium | 大/Large |
|--|--|--|------------------------------------|
| 发财三文鱼捞起 Signature Salmon Yu Sheng Served with Crispy White Bait Tossed with Homemade Citrus Yuzu Honey-Lime Dressing | \$78 ⁺⁺ (2 to 4 Persons) | \$98 ⁺⁺ (5 to 8 Persons) | \$118 ⁺⁺ (9 Persons) |

ADDITIONAL ORDERS

| | |
|------------------------------|--------------------|
| 澳洲龙虾 Australian Lobster | \$68 ⁺⁺ |
| 三文鱼 Salmon | \$28 ⁺⁺ |
| 香脆三文鱼皮 Crispy Salmon Skin | \$12 ⁺⁺ |
| 六头汤鲍 6 Head Abalone | \$33 ⁺⁺ |

财运亨通

FORTUNE CELEBRATIONS LUNCH SET MENU



鸿运鱼生·发财三文鱼捞生

Signature Salmon Yu Sheng

Served with Crispy White Bait

Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

大展宏图·川贝雪梨海螺片花胶炖鸡汤

Fish Maw Chicken Soup

Double-Boiled with Sliced Sea Whelk, Chinese Herb and Tianjin Pear

招财进宝·发菜蚝豉当归纸包鸡

Sakura Chicken Drumstick

Steamed with Black Moss, Dried Oyster and Angelica Root

美意延年·香葱麻椒虾球拌蕾丝手工面

Handmade Noodles

Served with Prawn in Scallion Peppercorn Sauce

金玉满堂·“森”精选甜品

FOREST's Delight

\$68⁺⁺ 每位 / PER PERSON

(至少2位 / Min. 2 persons)

欢聚一堂

REUNION CELEBRATIONS LUNCH SET MENU



鸿运鱼生·发财三文鱼捞生

Signature Salmon Yu Sheng

Served with Crispy White Bait

Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

金玉锦绣·香煎法国鹅肝, 柚子汁苹果沙律

French Foie Gras

Pan-Seared; served with Green Apple Salad in Yuzu Sauce

福享新春·烤加拿大放养优质白猪花肉, 蚝豉香蒜野菇时蔬

Primrose Pork Belly

Oven-Baked; accompanied with Garlic Dried Oyster and Mushroom

包罗万有·鲍片蟹肉香醋面线糊

Japanese Thin Sōmen

Braised with Sliced Abalone and Crab Meat in Superior Chicken Broth

金玉满堂·“森”精选甜品

FOREST's Delight

\$88⁺⁺ 每位 / PER PERSON

(至少2位 / Min. 2 persons)



喜从天降

BLISSFUL CELEBRATION SET MENU



鸿运鱼生·发财三文鱼捞生

Signature Salmon Yu Sheng

Served with Crispy White Bait

Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

大展宏图·川贝雪梨海螺片花胶炖鸡汤

Fish Maw Chicken Soup

Double-Boiled with Sliced Sea Whelk, Chinese Herb and Tianjin Pear

二龙腾飞·香酥波士顿龙虾, 星洲辣酱

Boston Lobster

Deep-Fried; served with Singapore-Style Chili Sauce

金猪报喜·白酒花椒烩加拿大放养优质白猪花肉

Primrose Pork Belly

Braised with Chinese Wine and Peppercorn

盆满钵满·金盅鹅肝腊味蒸饭

Japanese Fragrant Rice

Steamed with XO Sausages and Pan-Seared Foie Gras

Served in Yellow Pumpkin

金玉满堂·“森”精选甜品

FOREST's Delight

\$118⁺⁺ 每位 / PER PERSON

(至少2位 / Min. 2 persons)

喜上眉梢

JOYOUS CELEBRATION SET MENU



鸿运鱼生·发财三文鱼捞生

Signature Salmon Yu Sheng

Served with Crispy White Bait

Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

大展宏图·椰盅黄焖四宝羹 (花胶丝, 海参丝, 蟹肉, 干贝丝)

Four Treasures Soup

Braised in Superior Chicken Stock with Chinese Delicacy

(Fish Maw, Sea Cucumber, Crabmeat, Hokkaido Dried Scallop)

Served in Thai Coconut

鱼跃龙门·味噌烤新西兰鳕鱼

New Zealand Cod Fillet

Oven-Baked; marinated with Miso

福星高照·黑椒酱爆牛柳粒伴鹅肝

Australian Beef Tenderloin Cube

Wok-Fried with Onion, Bell Pepper and Garlic in Black Pepper Sauce

Accompanied with Pan-Seared Foie Gras in Yuzu Soy Sauce

美意延年·香葱麻椒鲍片拌蕾丝手工面

Handmade Noodles

Served with Sliced Abalone in Scallion Peppercorn Sauce

金玉满堂·“森”精选甜品

FOREST's Delight

\$148⁺⁺ 每位 / PER PERSON

(至少2位 / Min. 2 persons)

富丽堂皇

GRAND CELEBRATION SET MENU



鸿运鱼生·发财龙虾三文鱼捞生

Prosperous Boston Lobster & Salmon Yu Sheng

Served with Crispy White Bait

Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

得心应手·发菜关东辽参, 自制豆腐时蔬

Japan "Kanto" Sea Cucumber

Braised with Black Moss in Abalone Sauce

Accompanied with Homemade Tofu and Seasonal Vegetables

喜哈大笑·妈蜜酱爆大虾皇

King Prawn

Wok-Fried with Marmite Sauce

三羊开泰·香茅煎澳洲羊排, 红咖喱汁

Australian Lamb Chop

Pan-Seared; marinated in flavour of Lemongrass

Served with Red Curry Sauce

金银满屋·黄酒蟹钳粉丝汤

Sri Lanka Crab Claw Rice Vermicelli

Served with Chinese Wine in Superior Chicken Broth

金玉满堂·“森”精选甜品

FOREST's Delight

\$188⁺⁺ 每位 / PER PERSON

(至少2位 / Min. 2 persons)

金碧辉煌

IMPERIAL CELEBRATION DELUXE SET MENU



鸿运鱼生·发财象拔蚌三文鱼捞生
Canadian Geoduck Clam & Salmon Yu Sheng
Served with Crispy White Bait
Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

金碧辉煌·高汤珊瑚蟹肉扒官燕
Imperial Bird's Nest
Braised with Crab Meat and Crab Roe in Superior Chicken Stock

得心应手·发菜关东辽参, 自制豆腐时蔬
Japan "Kanto" Sea Cucumber
Braised with Black Moss in Abalone Sauce
Accompanied with Homemade Tofu and Seasonal Vegetables

金牛迎新·炭烧特级鹿儿岛和牛伴鹅肝
Kagoshima Wagyu Striploin
Charcoal-Grilled and served with Sautéed Assorted Mushroom
Topped with Seared Foie Gras and Black Pepper Sauce

延年益寿·椰盅鲍鱼蟹肉干贝面线糊
Japanese Thin Sōmen
Braised with Abalone and Crab Meat and Dried Scallop
in Superior Chicken Broth

甜甜蜜蜜·杏汁津梨炖雪蛤
Hashima
Double-Boiled with Tian Jin Pear in Cream of Almond

\$388⁺⁺ 每位 / PER PERSON
(至少2位 / Min. 2 persons)

荣华富贵

LUXURY CELEBRATION SET MENU



鸿运鱼生·大富豪发财捞生 (象拔蚌, 龙虾, 鱼子酱)
Luxury Yu Sheng with Geoduck Clam, Boston Lobster, Krystal Caviar
Served with Crispy White Bait
Tossed with Homemade Citrus Yuzu Honey-Lime Dressing

满载而归·原盅泡参佛跳墙 (鲍鱼仔, 花胶, 海参, 干贝, 花菇, 泡参)
Buddha Jumps Over the Wall
Double-Boiled with Abalone, Fish Maw, Sea Cucumber, Conpoy,
Mushroom and Ginseng in Superior Chicken Stock

风生水起·红烧10头澳洲干网鲍
10 Head Supreme Australian Dried Abalone
Slow-Cooked for 8 hours in Superior Chicken Stock
Served with Abalone Sauce and Truffle Oil accompanied with Sautéed Vegetables

金牛迎新·炭烧特级鹿儿岛和牛伴鹅肝
Kagoshima Wagyu Striploin (Grading-A3 / M8)
Charcoal-Grilled and served with Sautéed Assorted Mushrooms
Topped with Seared Foie Gras and Black Pepper Sauce

延年益寿·姜葱蟹钳焖伊面
Sri Lanka Crab Claw Ee-Fu Noodles
Braised with Ginger and Spring Onion

甜甜蜜蜜·杏汁津梨炖雪蛤
Hashima
Double-Boiled with Tian Jin Pear in Cream of Almond

\$888⁺⁺ 每位 / PER PERSON
(至少2位 / Min. 2 persons)



开胃菜/汤

APPETISERS/SOUPS

每位 / PER PERSON

- 五福临门·流金沙酥炸百花蟹钳
Crab Claw
Deep-Fried; served with Salted Egg Yolk Mayonnaise \$22
- 鸿运通天·冰镇三宝 (清酒鲍鱼, 冰菜, X.O酱越式帝皇蟹春卷)
Trio Medley on Ice \$46
6 head Abalone immersed in Sake, Ice Vegetable and Alaska King Crab Vietnamese Roll topped with X.O. Chili Sauce
Accompanied with Sesame Dressing
- 金玉锦绣·香煎法国鹅肝, 柚子汁苹果沙律
French Foie Gras \$28
Pan-Seared; served with Green Apple Salad in Yuzu Sauce
- 珠光宝气·黑椒酱烤茄子椰菜花
Eggplant and Cauliflower \$16
Baked with Black Pepper Sauce
- 龙马精神·龙虾酸辣清汤
Boston Lobster Hot and Sour Soup \$22
Flavoured with Ginger Flower, Lemon and Kaffir Lime Leaves
- 大展宏图·川贝雪梨海螺片花胶炖鸡汤
Fish Maw Chicken Soup \$28
Double-Boiled with Sliced Sea Whelk, Chinese Herbs and Tianjin Pear
- 满载而归·原盅泡参佛跳墙 (鲍鱼仔, 花胶, 海参, 干贝, 花菇, 泡参)
Buddha Jumps Over the Wall \$98
Double-Boiled with Abalone, Fish Maw, Sea Cucumber, Conpoy, Mushroom and Ginseng in Superior Chicken Stock
- 金碧辉煌·高汤珊瑚扒官燕
Imperial Bird's Nest \$98
Braised with Crab Meat and Crab Roe in Superior Chicken Stock

主菜

MAINS

海味类 SEA TREASURES

每位 / PER PERSON

- 风生水起 • 红烧10头澳洲干网鲍
10 Head Dried Australia Abalone
Slow-Cooked for 8 hours in Superior Chicken Stock
Served with Abalone Sauce and Truffle Oil
Accompanied with Sautéed Vegetables
\$398
- 发财好市 • 百花蚝豉发菜扣三宝 (花胶, 海参, 六头鲜鲍)
Trio Sea Treasures
6 Head Abalone, Fish Maw, Sea Cucumber
Braised with Dried Oyster and Black Moss
\$88
- 得心应手 • 发菜关东辽参, 自制豆腐时蔬
Japan "Kanto" Sea Cucumber
Braised with Black Moss in Abalone Sauce
Accompanied with Homemade Tofu and Seasonal Vegetables
\$68

主菜

MAINS

海鲜类 SEAFOODS

每位 / PER PERSON

- 二龙腾飞 • 香酥波士顿龙虾, 星洲辣酱
Boston Lobster
Deep-Fried; served with Singapore-Style Chili Sauce
\$38
- 喜哈大笑 • 妈蜜酱爆大虾皇
King Prawn
Wok-Fried with Marmite Sauce
\$38
- 鱼跃龙门 • 味噌烤新西兰鳕鱼
New Zealand Cod Fillet
Oven-Baked; marinated with Miso
\$32
- 年年有余 • 香煎三文鱼, 酸乳酪红咖喱
Norway Salmon Fillet
Pan-Seared; served with Yogurt Red Curry
\$28
- 花开富贵 • X.O 酱爆加拿大象拔蚌
Canadian Geoduck Clam
Stir-Fried with Shallot and Homemade X.O Chili Sauce
\$38
- 蒸蒸日上 • 陈年花雕蛋白粉丝蒸蟹钳
Sri Lanka Crab Claw
Steamed with Chinese Hua Tiaw, Egg White and Vermicelli
\$38

主菜

MAINS

肉类精选 MEAT SELECTIONS

每位 / PER PERSON

金牛迎新 • 炭烧特级鹿儿岛和牛伴鹅肝
Kagoshima Wagyu Striploin
Charcoal-Grilled and served with Sautéed Assorted Mushroom
Topped with Pan-Seared Foie Gras and Black Pepper Sauce

\$78

福星高照 • 黑椒牛柳粒伴鹅肝
Australian Beef Tenderloin Cubes
Wok-Fried with Onion, Bell Pepper and Garlic in Black Pepper Sauce
Accompanied with Pan-Seared Foie Gras in Yuzu Soy Sauce

\$26

三羊开泰 • 香茅煎澳洲羊排, 红咖喱汁
Australian Lamb Chop
Pan-Seared; marinated in flavour of Lemongrass
Served with Red Curry Sauce

\$38

金猪报喜 • 白酒花椒烩加拿大放养优质白猪花肉
Primrose Pork Belly
Braised with Chinese Wine and Peppercorn

\$22

招财进宝 • 发菜蚝豉当归纸包鸡
Sakura Chicken Drumstick
Steamed with Black Moss, Dried Oyster and Angelica Root

\$22

主菜

MAINS

饭和面类 RICE & NOODLES

每位 / PER PERSON

盆满钵满 • 金盅鹅肝腊味蒸饭
Japanese Fragrant Rice
Steamed with XO Chicken Sausages
Topped with Pan-Seared Foie Gras with Yuzu Sauce
Served in Yellow Pumpkin

\$28

美意延年 • 香葱麻椒虾球拌蕾丝手工面
Handmade Noodles
Served with Prawn in Scallion Peppercorn Sauce

\$18

遍地黄金 • 酥炸生蚝, 酸乳酪咖喱鸡丝河粉
Yogurt Curry Flat Rice Noodles
Accompanied with Deep-Fried Canadian Oyster

\$18

金银满屋 • 黄酒蟹钳虾球鸡丝河粉汤
Flat Rice Noodles Soup
Served with Crab Claw and Prawn in Superior Chicken Broth

\$38

福寿年高 • 姜葱龙虾焖伊面
Boston Lobster Ee-Fu Noodles
Braised with Ginger and Spring Onion

\$38



甜点 DESSERTS

每位 / PER PERSON

浓情蜜意 • 奶皇南瓜布丁, 香草蓝莓酱
Vanilla Pumpkin Custard
Served with Berry Compote

\$18

喜气迎门 • 甜紫薯露, 豆腐布丁
Cream of Sweet Potato
Accompanied with Homemade Soya Beancurd Pudding

\$18

金彩团圆 • 冻花炖官燕
Imperial Bird's Nest
Cooked traditionally with Rock Sugar
Served in Thai Coconut

\$98

甜甜蜜蜜 • 杏汁津梨炖雪蛤
Hashima
Double-Boiled with Tian Jin Pear in Cream of Almond

\$28

心想事成 • 芦荟椰汁冻
Chilled Coconut Jello
Homemade Jello served with Aloe Vera and Sea Coconut
Topped with Popping Candy

\$18

万事如意 • 青柠雪芭, 香茅果冻
Chilled Lemon Grass Jello
Served with Lime Sorbet

\$16