
ARTYZEN
SINGAPORE
Chinese New Year Menu

6 COURSE MENU

$168 ++ per person

Prosperous Beginnings

Toss Lo Hei Yu Sheng

Sliced Smoked Salmon, Young Mango, Ginger Flower, Makrut Lime Dressing

Treasured Abundance

Double-boiled Soup

Abalone, Fish Maw, Conpoy, Cordyceps Flower, Pork

Good Fortune Awaits

Crispy-fried Marble Goby

Orange Peel, Pandan-flavoured Black Bean Sauce

Harmonious Prosperity

Braised 8 -head Abalone

Japanese white flower mushroom, Fat Choy, Green Sprouts, Superior Abalone Sauce

Golden Fortune

Lotus Leaf Rice

Chinese Sausage, Pork Jerky, Marinated Chicken, Dried Shrimps, Chestnut

Auspicious Delight

Mini Tang Yuan

Lotus Seed, Red Dates, Gui Yuan, Pear

6 COURSE MENU

Vegetarian Menu
$168 ++ per person

Prosperous Beginnings

Toss Lo Hei Yu Sheng

Sliced Abalone Mushroom, Young Mango, Ginger Flower, Makrut Lime Dressing

Treasured Abundance

Double-boiled Soup

Shiitake Mushroom, Baby Cabbage, Cordyceps Flower

Good Fortune Awaits

Crispy-fried Vegetarian Goose

Orange Peel, Pandan-flavoured Black Bean Sauce

Harmonious Prosperity

Braised Japanese White Flower Mushroom

Fat Choy, Green Sprouts, Vegetarian Oyster Sauce

Golden Fortune

Lotus Leaf Rice

Chinese Mushroom, Chinese Yam, Chestnut

Auspicious Delight

Mini Tang Yuan

Lotus Seed, Red Dates, Gui Yuan, Pear

8 COURSE MENU

$208 ++ per person



Prosperous Beginnings

Toss Lo Hei Yu Sheng

Sliced Abalone, Young Mango, Ginger Flower, Makrut Lime Dressing

Treasured Abundance

Double-boiled Soup

Sea Cucumber, Fish Maw, Conpoy, Cordyceps Flower, Pork

Good Fortune Awaits

Crispy-fried Marble Goby

Orange Peel, Pandan-flavoured Black Bean Sauce

LUCKY BAKED

Boston Lobster

Superior Stock, Ginger, Spring Onion

HARMONIOUS PROSPERITY

Braised 8-head Abalone

Japanese white flower mushroom, Fat Choy, Green Sprouts, Superior Abalone Sauce

Golden Fortune

Lotus Leaf Rice

Chinese Sausage, Pork Jerky, Marinated Chicken, Dried Shrimps, Chestnut

Auspicious Delight

Mini Tang Yuan

Lotus Seed, Red Dates, Gui Yuan, Pear

RISING PROSPERITY

Pan-Fried Nian Gao

Mille-Feuille

8 COURSE MENU

Vegetarian Menu
$208 ++ per person

Prosperous Beginnings

Toss Lo Hei Yu Sheng

Sliced Abalone Mushroom, Young Mango, Ginger Flower, Makrut Lime Dressing

Treasured Abundance

Double-boiled Soup

Shiitake Mushroom, Baby Cabbage, Cordyceps Flower

Good Fortune Awaits

Crispy-fried Vegetarian Goose

Orange Peel, Pandan-flavoured Black Bean Sauce

LUCKY BAKED

Tofu

Vegetarian Stock, Green Bok Choy

HARMONIOUS PROSPERITY

Braised Japanese White Flower Mushroom,

Fat Choy, Green Sprouts, Vegetarian Oyster Sauce

Golden Fortune

Lotus Leaf Rice

Chinese Mushroom, Chinese Yam, Chestnut

Auspicious Delight

Mini Tang Yuan

Lotus Seed, Red Dates, Gui Yuan, Pear

RISING PROSPERITY

Pan-Fried Nian Gao

Mille-Feuille

