



Lunar New Year Menu
For 4 persons @ 188++
(from 9th to 18th Feb 2010)

Starter

thai rice crackers with daily curry dipping sauce

Prosperity "Yu Sheng"
salmon lo hei salad

Mixed appetizer platter

thai crab and prawn cakes
grilled salmon soufflé on lemongrass pomelo salad
barbequed chicken on bamboo with nam jai dressing
deep fried shrimp and pepper leaf in red curry tempura

Soup

thai style fish maw soup with quail egg, crab and prawn served with
black vinegar

Main

steamed seabass with lime and chilli
deep fried soft shell crabs in yellow curry, spicy egg, and spring onion
wok fried tiger prawns, lemongrass, lime leaf and chilli sauce
wok fried chicken, cashew nuts, spring onion and chilli paste
vegetable of the day

Dessert platter

vanilla bean custardspiced thai basil syrup young coconut
mango and sticky rice drizzled with coconut pandan sauce
red rubies with coconut jasmine syrup and shaved ice

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A la-carte "Yu Sheng"

prosperity "yu sheng" 58++
vegetarian "yu sheng" 48++



Lunar New Year Menu

6-course set menu

4 guests – 188++

6 guests – 268++

8 guests – 358++

10 guests – 448++

12 guests – 538++

14 guests – 648++

16 guests – 738++

18 guests – 868++

20 guests – 938++

22 guests – 1068++

24 guests – 1138++