



**GOLDENBEACH  
SEAFOOD PARADISE**

**Add:** 907 East Coast Road, #01-01, Springvale.  
Singapore 459107 (Opposite Siglap NTUC)  
Basement carpark available at Springvale.  
**Tel:** 6542 7720 / 9783 7720  
**Email:** contact@goldenbeachseafood.com

**Take-away available**

Operating Hours:

Monday to Friday: 11.30am to 3.00pm; 5.30pm to 11.00pm  
Saturday & Sunday: 11.30am to 11pm

## Lunar New Year Reunion starts from 21st Jan 2019 to 19th Feb 2019.

**CNY REUNION SET MENU DINNER TIMING ON 4 FEB 2019**

→ 1ST SEATING 4.30PM TO 6.15 PM  
→ 2ND SEATING 6.45PM TO 8.30PM  
→ 3RD SEATING 9.00PM TO 10.45PM



**Menu A: \$68++ per pax**  
(Minimum 4 pax)

**Menu B: \$68++ per pax**  
(Minimum 4 pax)

**Menu C: \$498++ For 6 pax**

**Menu D: \$488++ For 10 pax**  
(Not available on CNY Eve Dinner)

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
经典脆皮伦敦烤鸭  
Classic Crispy Roasted London Duck  
長白參炖老雞湯 (位上)  
Double-Boiled Old Chicken Soup with  
Ginseng (per pax)  
家鄉蒸鱈魚  
Steamed Cod Fish Fillet in Country Style  
发菜蚝豉扣时蔬  
Braised Dried Oyster and Black Moss with  
Seasonal Greens  
浓汤大蝦泡饭  
Braised Rice with King Prawn in Supreme  
Broth  
陈皮蓮子紅豆沙湯丸  
Red Bean Soup with Lotus Seeds, Orange  
Peel and Glutinous Rice Dumplings

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
经典脆皮伦敦烤鸭  
Classic Crispy Roasted London Duck  
鲍鱼老鸡炖中鲍翅 (位上)  
Double-Boiled Shark's Fin Soup with Abalone  
and Chicken (per pax)  
古法蒸順壳  
Traditional Steamed Soon Hock with Superior  
Soy Sauce  
荷塘脆藕  
Stir-Fried Sweet Bean and Lotus Root with  
Gingko Nut  
鲍汁虾球韭皇伊面  
Braised Ee-Fu Noodle with King Prawn & Yellow  
Chives  
紅蓮炖雪蛤  
Double-Boiled Hashima with Red Dates & Lotus  
Seed

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
蟹肉黃焗大排翅  
Braised Shark's Fin with Crab Meat in Pumpkin  
Sauce  
港式蒸海紅斑  
Steamed Live Red Grouper in Hong Kong Style  
蒜香童子鸡  
Crispy Roasted Chicken with Golden Garlic  
发财鲍魚魚鱈扒时蔬  
Braised Abalone, Fish Maw and Black Moss with  
Chinese Green  
鼓油皇干煎大蝦皇  
Pan-Fried King Prawn with Superior Soya Sauce  
荷香腊味糯米飯  
Stir-Fried Glutinous Rice with Chinese Preserved  
Sausage Wrapped in Lotus Leaves  
陈皮蓮子紅豆沙湯丸  
Red Bean Soup with Lotus Seeds, Orange Peel and  
Glutinous Rice Dumplings

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
蟹肉魚鱈羹  
Braised Fish maw Soup with Fresh Crab  
Meat  
油浸順殼魚  
Deep-Fried Soon Hock in Superior Soy  
Sauce  
XO醬爆蝦球  
Stir-Fried king Prawn with Chinese Green  
in XO sauce  
金蒜吊燒雞  
Crispy Roasted Chicken with Dried Garlic  
北菇發財蚝市扒時蔬  
Braised Dried Oyster with Black Moss &  
Black Mushroom, Seasonal Green in  
Oyster Sauce  
荷香腊味糯米飯  
Stir-Fried Glutinous Rice with Chinese  
Preserved Sausage Wrapped in Lotus Leaf  
陈皮蓮子紅豆沙湯丸  
Red Bean Soup with Lotus Seeds, Orange  
Peel and Glutinous Rice Dumplings

**Terms and Conditions apply to all Set Menus:**

- All prices subject to 10% service charge & 7% GST.
- Not valid with other promotions or discount.
- Advance reservation with full down payment or deposit of 50% of Set Menu per table is required.
- Deposits are non-refundable.
- The Management reserves all rights to replace items, to change or amend prices, terms and conditions without prior notice.
- Please present Deposit Receipt on reservation day.
- Take-away additional charge applicable.



## Lunar New Year Reunion starts from 21st Jan 2019 to 19th Feb 2019.

**CNY REUNION SET MENU DINNER TIMING ON 4 FEB 2019**

→ 1ST SEATING 4.30PM TO 6.15 PM

→ 2ND SEATING 6.45PM TO 8.30PM

→ 3RD SEATING 9.00PM TO 10.45PM



**Menu E: \$588++ For 10 pax**

**Menu F: \$688++ For 10 pax**

**Menu G: \$888++ For 10 pax**

**Menu H: \$1288++ For 10 pax**

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
上汤蟹肉金菇翅  
Braised Shark's Fin Soup with Crab Meat & Golden Mushroom in Superior Broth  
港式蒸顺壳  
Steamed Soon Hock in Hong Kong Style  
蒜香吊烧鸡  
Crispy Roasted Chicken with Golden Garlic  
芥末渔子脆虾球  
Crispy Prawns tossed in Wasabi Mayonnaise garnished with Tobikko Roe  
发财鱼鳔冬菇扒时蔬  
Braised Fish Maw with Mushrooms, Black Moss and Seasonal Green  
荷香腊味糯米饭  
Stir-Fried Glutinous Rice with Chinese Preserved Sausage Wrapped in Lotus Leaf  
陈皮蓮子紅豆沙汤丸  
Red Bean Soup with Lotus Seeds, Orange Peel and Glutinous Rice Dumplings

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
瑶柱蟹肉竹笙翅  
Braised Shark's Fin Soup with Crab Meat and Bamboo Pith  
港式蒸顺壳  
Steamed Soon Hock in Hong Kong Style  
经典脆皮伦敦烤鸭  
Classic Crispy Roasted London Duck  
頭抽香煎大蝦皇  
Pan-Fried King Prawn with Superior Soya Sauce  
发财蚝豉北菇扒鲍鱼  
Braised Abalone, Dried Oyster, Black Mushroom and Black Moss with Seasonal Green  
腊味香茜焗伊面  
Braised Ee-Fu Noodles with Preserved Meat and Coriander  
陈皮蓮子紅豆沙汤丸  
Red Bean Soup with Lotus Seeds, Orange Peel and Glutinous Rice Dumplings

原粒鲍鱼发财捞生  
Prosperity Abalone Lo Hei  
瑶柱蟹肉竹笙翅  
Braised Shark's Fin Soup with Crab Meat and Bamboo Pith  
港式蒸红斑蟹  
Steamed Red Grouper in Hong Kong Style  
经典脆皮伦敦烤鸭  
Classic Crispy Roasted London Duck  
黄焖鲍鱼海参扣时蔬  
Braised Abalone, Sea Cucumber and Black Moss with Seasonal Greens in Pumpkin Sauce  
招牌黑胡椒蟹  
Signature Goldenbeach Black Pepper Crab  
荷香腊味糯米饭  
Stir-Fried Glutinous Rice with Chinese Preserved Sausage Wrapped in Lotus Leaf  
陈皮蓮子紅豆沙汤丸  
Red Bean Soup with Lotus Seeds, Orange Peel and Glutinous Rice Dumplings

万子原粒鲍鱼发财捞生  
Prosperity Abalone with Caviar Lo Hei  
黄焖海味翅  
Braised Shark's Fin Soup with Mixed Seafood in Pumpkin Broth  
烧猪全体1只  
Roasted Suckling Pig  
港式蒸红斑鱼  
Steamed Red Grouper in Hong Kong Style  
翡翠6头鲍鱼扣猪婆参  
Braised 6 Head Abalone & Sea Cucumber with Seasonal Green  
驰名辣椒蚶(跟炸曼頭)  
Signature Goldenbeach Chili Crab with Deep-Fried Buns  
腊味香茜焗伊面  
Braised Ee Fu Noodles with Preserved Meat and Coriander  
红莲炖雪蛤  
Double-Boiled Hashima with Red Dates & Lotus Seed

**Terms and Conditions apply to all Set Menus:**

- All prices subject to 10% service charge & 7% GST.
- Not valid with other promotions or discount.
- Advance reservation with full down payment or deposit of 50% of Set Menu per table is required.
- Deposits are non-refundable.
- The Management reserves all rights to replace items, to change or amend prices, terms and conditions without prior notice.
- Please present Deposit Receipt on reservation day.
- Take-away additional charge applicable.



**Operating Hours:**

Monday to Friday: 11.30am to 3.00pm; 5.30pm to 11.00pm

Saturday & Sunday: 11.30am to 11pm

**Lunar New Year Reunion starts  
from 21st Jan 2019 to 19th Feb 2019.**

**CNY REUNION SET MENU DINNER TIMING ON 4 FEB 2019**

→ 1ST SEATING 4.30PM TO 6.15 PM

→ 2ND SEATING 6.45PM TO 8.30PM

→ 3RD SEATING 9.00PM TO 10.45PM



**Menu I: \$1688++ For 10 pax**

**Menu J: \$1988++ For 10 pax**

**Menu K: \$58.80++ Per pax**

万子原粒鲍鱼发财捞生  
 Prosperity Abalone with Caviar Lo Hei  
 金装原鼎佛跳墙(6头鲍)  
 Buddha Jump Over The Wall  
 古法荷香蒸东星斑  
 Traditional Steamed Coral Trout with  
 Lotus Leaf  
 金牌烧猪全体  
 Roasted Suckling Pig  
 芥菜鱼子虾球  
 Wasabi Prawn  
 珊瑚百花酿遼参(位上)  
 Sauteed Sea Cucumber Stuffed with  
 Minced Shrimp Paste in Crab Roe Sauce  
 姜葱肉蟹焗伊面  
 Braised Ee Fu Noodles with Live Crab,  
 Spring Onion & Ginger  
 红莲炖雪蛤  
 Double-Boiled Hashima with Red Dates &  
 Lotus Seed

万子龙虾原粒鲍鱼发财捞生  
 Prosperity Abalone and Lobster with Caviar Lo  
 Hei  
 蚶皇海味扒大鲍翅 (位上)  
 Braised Superior Shark Fin with Mixed Seafood  
 in Crab Roe Broth  
 金牌烧猪全体  
 Roasted Suckling Pig  
 蟲草花蒸东星斑  
 Steamed Coral Trout with Cordyceps Flower  
 海味一品锅(刺参,汤鲍,花胶)  
 Braised Sea Cucumber with Abalone and Fish  
 Maw  
 极品玉带拌鲜芦笋  
 Pan-fried Spicy Scallops with Asparagus  
 姜葱肉蟹焗伊面  
 Braised Ee-Fu Noodles with Live Crab, Spring  
 Onion & Ginger  
 泡參紅蓮炖燕窩  
 Double-Boiled Bird's Nest with Ginseng, Red  
 Dates and Lotus Seeds

竹笙粟米羹  
 Braised Sweet Corn Soup with Bamboo Pith  
 荷塘鲜百合  
 Stir-Fried Lotus Roots with Sweet Bean and Fresh  
 Lily Bulb  
 糖醋彩椒杏鲍菇  
 Sweet and Sour Abalone Mushroom with Capsicum  
 黄焖猴頭菇  
 Braised Hericium Mushroom with Pumpkin Sauce  
 松仁罗漢炒饭  
 Fried Rice with Mixed Vegetables and Pine Nuts  
 红莲炖桃胶  
 Double-boiled Peach Resin with Lotus Seeds and  
 Dates

**Terms and Conditions apply to all Set Menus:**

- All prices subject to 10% service charge & 7% GST.
- Not valid with other promotions or discount.
- Advance reservation with full down payment or deposit of 50% of Set Menu per table is required.
- Deposits are non-refundable.
- The Management reserves all rights to replace items, to change or amend prices, terms and conditions without prior notice.
- Please present Deposit Receipt on reservation day.
- Take-away additional charge applicable.