

聚

新春 明月



CELEBRATE THE LUNAR NEW YEAR
WITH ABUNDANCE & PROSPERITY

聚宝盆菜

Prosperity Abalone Treasure Pot

(Abalone, Hokkaido Scallop, Tiger Prawn, sea cucumber, dried Scallop, Fish Maw)

Small (6 pax) \$298

Large (10 pax) \$488



风生水起

Norwegian Salmon "Yu sheng"

Small \$48.80 | Large \$68.80

** Order one day in advance
Prices are subject to prevailing government taxes



321 Orchard Road, #02-01, Orchard Shopping Centre, Singapore 238866
SMS or Call us at (+65) 9277 3315 / 6733 8272
kuvo.com.sg

繁荣昌盛宴

ABUNDANCE

风生水起三文鱼捞生
Norwegian Salmon "Yu Sheng"

蟹皇鲍翅

Braised Shark's Fin with
Crab Meat

黄金虾球

Sautéed Tiger Prawn with
Salted Egg Yolk

油浸笋壳鱼

Deep-Fried "Soon Hock" Fish with
Superior Soya Sauce

发财海参北菇时菜

Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭

Cured Meat Fried Rice in Lotus Leaf

酥炸年糕

Deep-Fried New Year Cake

陈皮柑酸果凍

Chilled Calamansi Jelly

\$388 for 4 Persons

鸿福齐天宴

FORTUNE

风生水起 三文鱼捞生
Norwegian Salmon "Yu Sheng"

蟹皇鲍翅

Braised Shark's Fin with
Crab Meat

黄金虾球

Sautéed Tiger Prawn with
Salted Egg Yolk

油浸笋壳鱼

Deep-Fried "Soon Hock" Fish with
Superior Soya Sauce

招牌炸子鸡

Kuva's Signature
Crispy Roasted Chicken

发财海参北菇时菜

Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭

Cured Meat Fried Rice in Lotus Leaf

酥炸年糕

Deep-Fried New Year Cake

陈皮柑酸果凍

Chilled Calamansi Jelly

\$588 for 6 Persons

Available from 26 Jan to 2 Mar except CNY Day 1

Lunch & Dinner will be served daily.

Lunch: 11.30am - 3.00pm (last order 2.15pm) | Dinner: 6.00pm - 10.00pm (last order 9.15pm)

Reunion Dinner on 15 Feb 2018

1st Round: 5.30pm - 7.15pm | 2nd Round: 7.45pm - 9.30pm

Only our Chinese New Year Festive menus are available on 15 Feb. A deposit of 50% (non-refundable) is required for confirmed reservations. Prices are subject to 10% service charge & prevailing government taxes.

金玉满堂宴

WEALTH

风生水起 三文鱼捞生
Norwegian Salmon "Yu Sheng"

蟹皇鲍翅
Braised Shark's Fin with Crab Meat

虾球带子西兰花
Stir-fried Prawns & Scallops
with Broccoli

油浸笋壳鱼
Deep-Fried "Soon Hock" Fish with
Superior Soya Sauce

招牌炸子鸡
Kuva's Signature
Crispy Roasted Chicken

发财海参北菇时菜
Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭
Cured Meat Fried Rice in Lotus Leaf

酥炸年糕
Deep-Fried New Year Cake

陈皮柑酸果凍
Chilled Calamansi Jelly

\$788 for 8 Persons

福星高照宴

HAPPINESS

风生水起三文鱼捞生
Norwegian Salmon "Yu Sheng"

蟹皇鲍翅
Braised Shark's Fin with Crab Meat

虾球带子西兰花
Stir-fried Prawns & Scallops
with Broccoli

油浸笋壳鱼
Deep-Fried "Soon Hock" Fish with
Superior Soya Sauce

招牌炸子鸡
Kuva's Signature
Crispy Roasted Chicken

发财海参北菇时菜
Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭
Cured Meat Fried Rice in Lotus Leaf

酥炸年糕
Deep-Fried New Year Cake

杨枝甘露
Chilled Mango Puree with
Sago & Pomelo

\$888 for 10 Persons

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财运亨通宴

LUCK

风生水起三文鱼捞生
Norwegian Salmon "Yu Sheng"

滋补养生鲜人参炖鸡汤
Double-boiled Chicken Soup with
Fresh Ginseng and Chinese Herbs

姜葱焗龙虾
Baked Lobster with Ginger
& Spring Onion

清蒸笋壳鱼
Steamed "Soon Hock" Fish with
Superior Soya Sauce

招牌炸子鸡
Kuva's Signature
Crispy Roasted Chicken

发财海参北菇时菜
Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭
Cured Meat Fried Rice in Lotus Leaf

酥炸年糕
Deep-Fried New Year Cake

杨枝甘露
Chilled Mango Puree with Sago & Pomelo

\$988 for 10 Persons

富贵豪门宴

PROSPERITY

风生水起鲍鱼捞生
Abalone "Yu Sheng"

蟹皇鲍翅
Braised Shark's Fin with Crab Meat

姜葱焗龙虾
Baked Lobster with Ginger
& Spring Onion

清蒸笋壳鱼
Steamed "Soon Hock" Fish with
Superior Soya Sauce

招牌炸子鸡
Kuva's Signature
Crispy Roasted Chicken

发财海参北菇时菜
Braised Sea Cucumber & Mushroom
with Seasonal Vegetable

腊味荷叶饭
Cured Meat Fried Rice in Lotus Leaf

酥炸年糕
Deep-Fried New Year Cake

杨枝甘露
Chilled Mango Puree with
Sago & Pomelo

\$1188 for 10 Persons

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散点 A-LA-CARTE MENU

APPETIZERS

Grilled Hokkaido Squid
醬燒原隻鮮魷
\$16.00

Deep-Fried Soft Shell Crab
with pumpkin sauce
金汁奶油軟殼蟹
\$16.00

Sautéed Tiger Prawn with
Salted Egg Yolk
咸蛋蝦球
\$32.00

Deep-Fried Fish Skin with
Golden Crumbs
金沙脆魚皮
\$16.00

Crispy Suckling Pig with
prawn paste (6 pcs)
百花乳豬
\$32.00

SHARK'S FIN & ABALONE

Braised Shark's Fin
in superior broth
紅燒鮑翅
\$48.00

Double-boiled Mini
"Buddha Jumps over the Wall"
迷你佛跳牆
\$88.00

Braised 3-Head Abalone with
Fresh Mushroom in Oyster Sauce
紅燒三頭鮑伴香菇
\$68.00

Braised 5-Head Abalone
& Sea Cucumber with seasonal
Vegetable
紅燒五頭鮑海參香菇
\$58.00

Double-boiled Fish Cartilage
Soup with Fish Maw and
Mushroom
翅骨花膠珍菌湯
\$38.00

Double-boiled Chicken Soup with
Fresh Ginseng and Chinese Herbs
滋補養生鮮人參燉雞湯
\$28.00

SEAFOOD

"Soon Hock" Fish Steamed OR
Deep-Fried with Superior Soya
Sauce
清蒸/油浸 笋壳魚
Seasonal price

Baked Lobster (half) with
Ginger and Spring Onion
in Chinese Wine
姜葱焗龍蝦(1/2)
\$28.00

Pan-fried King Prawn with Special
Sauce (per pcs)
干煎大蝦
\$13.00

Stir-Fried Scallop & Celery
with X.O. Sauce
X.O. 醬爆炒帶子
\$48.00

Steamed Cod Fish with Minced
Ginger and Vermicelli
姜茸粉絲蒸鱈魚
\$32.00

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散点 A-LA-CARTE MENU

POULTRY & MEAT

Zhen Jiang Vinegar
Pork Spare Rib
镇江排骨
\$28.00

Kuvo's Signature
Crispy Roasted Chicken
招牌炸子鸡
\$38.00

Sautéed Beef with Celery & Snow
Peas in Black Pepper Sauce
黑椒牛柳粒
\$38.00

Deep-Fried Pork Belly with
Fermented Soy Bean Curd
南乳脆花腩
\$22.00

RICE & NOODLES

Braised Lobster (1/2) Noodles
with Ginger and Spring Onion
姜葱龙虾烩伊面
\$32.00

Braised Abalone and Superior
Broth Rice with Truffle Oil
鲍鱼松露烩饭
\$18.00

Fried rice with Chinese Sausage
wrapped in Lotus Leaf
荷叶芋香腊味饭
\$18.00

Conpoy Fried Rice with
Seafood and Egg White
脆贝蛋白海鲜炒饭
\$32.00

DESSERTS

Home-made Yam Paste with
Macadamia Nut
夏果芋泥
\$8.00

Deep-Fried New Year Cake
(4 pcs)
酥炸年糕
\$8.00

Chilled Calamansi Jelly
陈皮柑酸果凍
\$6.00

Chilled Black Glutinous Rice
with Coconut Ice-cream
黑糯米椰子雪糕
\$6.00

Mango Puree with Sago
and Pomelo
杨枝甘露
\$8.00

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