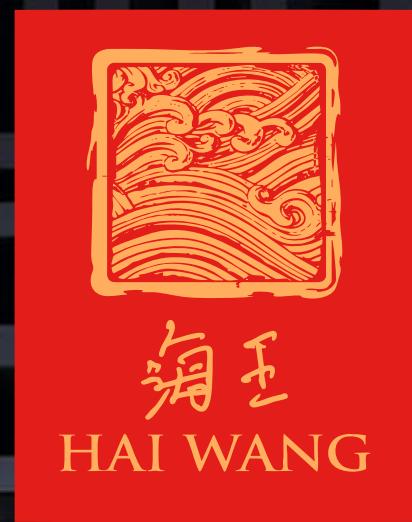


# BLAZING FORTUNE AT HAI WANG



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# HAI WANG CHINESE RESTAURANT

Mezzanine level, Resinda Hotel Karawang

**Blazing Fortune at Hai Wang Chinese Restaurant**

Available from 16 - 17 February 2026

Lunch 11AM - 2PM | Dinner 6PM - 10PM

Welcome the Year of the Fire Horse with Hai Wang's festive set menu, thoughtfully curated to elevate your celebration with the symbolic Prosperous Yu Sheng for good fortune and the signature Golden Black Roast Duck, exquisitely prepared to deliver rich flavors, festive indulgence, and a memorable dining experience shared with family and loved ones.





Come alive with captivating Barongsai dances, auspicious Chai Shen appearances, and the soothing melodies of traditional Guzheng performances, bringing vibrant energy and festive charm to every moment.

# SET A

**IDR 3,888,000++/10 PERSONS**

## PROSPEROUS YU SHENG

with abalone, tuna, and crispy salmon skin

## SOUP

Braised shark's fin with dried scallops and crab meat in superior stock

## MAIN COURSE

Steamed grouper fillet with garlic and chilli

Stir-fried prawns and squid with X.O. sauce in crispy yam ring

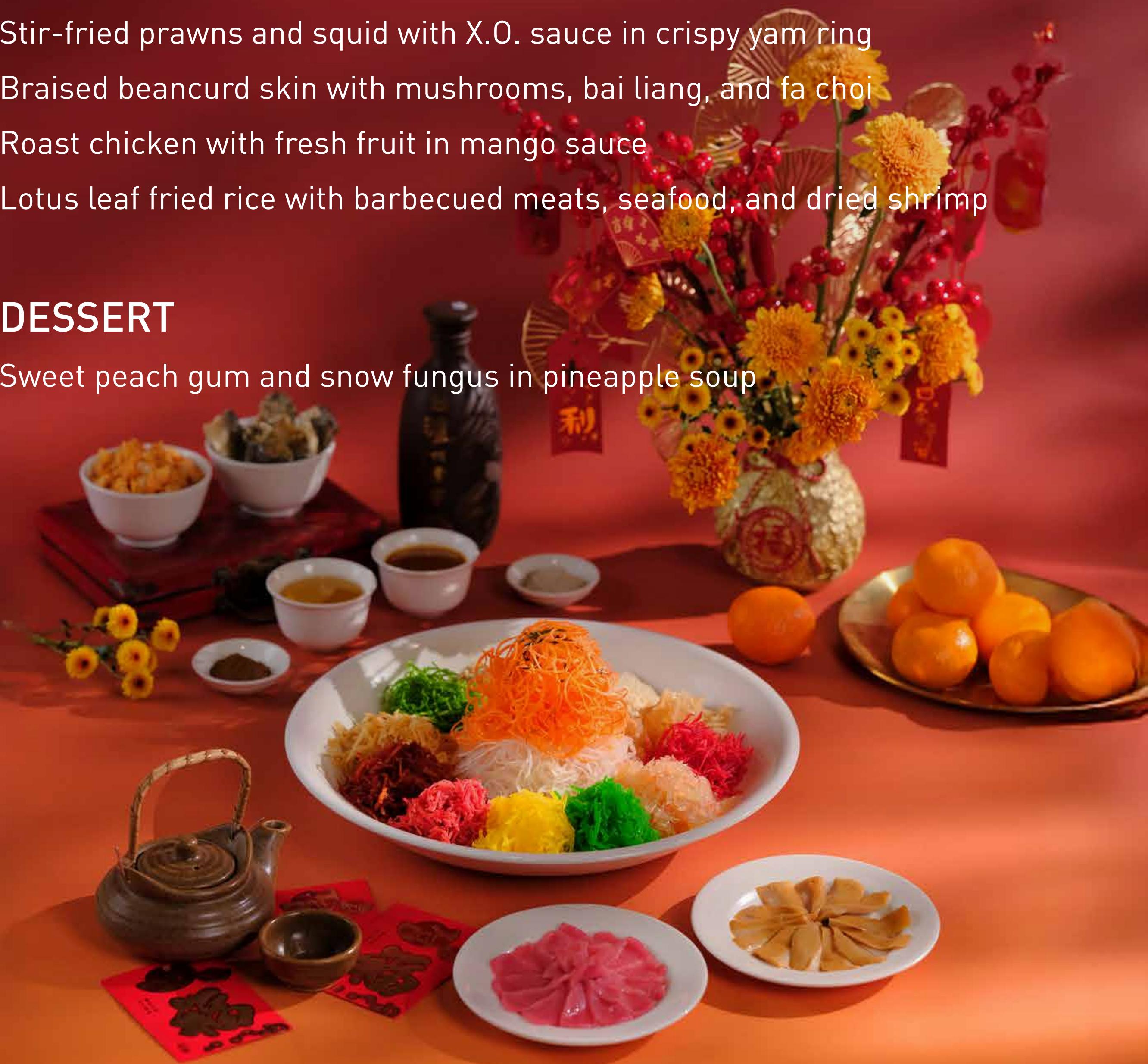
Braised beancurd skin with mushrooms, bai liang, and fa choi

Roast chicken with fresh fruit in mango sauce

Lotus leaf fried rice with barbecued meats, seafood, and dried shrimp

## DESSERT

Sweet peach gum and snow fungus in pineapple soup



# SET B

**IDR 4,588,000++/10 PERSONS**

## PROSPEROUS YU SHENG

with abalone, tuna, and crispy salmon skin

## SOUP

Double-boiled sea cucumber and chicken soup with coconut and candied dates

## MAIN COURSE

Teochew-style steamed grouper fillet

Wok-fried tiger prawns with salted egg and butter crumble

Braised Australian 8A abalone with beancurd skin and fa choi

Golden black roast duck with preserved vegetables

Fried rice with crab meat and assorted proteins, finished with truffle oil

## DESSERT

Sweet peach gum and snow fungus in pineapple soup

