As the Lunar New Year approaches, it's time to celebrate renewal and reunions. Poon Choi, a communal meal dating back to the late Song Dynasty, was created to share the joy of special occasions. This year, Sum Made brings you Poon Choi in three unique flavors, blending tradition with creativity, featuring ingredients of cultural significance.

To cater to your diverse tastes, Sum Made offers three distinct Poon Choi flavours, each available in three sizes to accommodate your dining requirements: Small (3-4 servings), Medium (6-8 servings), and Large (8-12 servings)

Fortune Pot - Roast Meat Selection Combining Cantonese roast meats with classic Poon Choi elements for a delightful and affordable option S -\$ 98 M - \$198 L - \$268



Prosperity Pot - Deluxe Seafood Edition Featuring abalone, sea cucumber, fish maw, and blue diamond prawns for a lavish indulgence S - \$168 M - \$298 L - \$468



Abundance Pot - Spicy Seafood Delight Packed with sea snails, fresh squid, and octopus, alongside classic Poon Choi ingredients, it's a perfect blend of spicy and savoury flavours S - \$128 M - \$238 L - \$338



- \*Serving from 09.02 (Chinese New Year's Eve)
- \*Collect your Poon Choi at our convenient pickup points in Auckland's East, Central, and North Shore areas. We will contact you once these locations have been confirmed.
- \*Order at least 24 hours in advance, with daily cutoff at 6 PM and pickup from 12 PM to 6 PM the next day.
- \*Our dishes are presented in a ready-to-heat format for your convenience and hygiene. They are freshly prepared, beautifully packaged, and make for great gifts.
- \*If you have any allergies to specific ingredients in our Poon Choi, please kindly provide detailed information in the remarks section while placing your order. Your safety and enjoyment of our cuisine are our top priorities
- \*\*When collecting your order at the designated pickup point, please provide your booking name and show your payment record or electronic receipt.

年夜饭把米其林带回家 - 心美盆菜, 福运双来

盆菜可追溯到南宋末年,广东村民为供奉皇帝及其随从,将有限的食材装在木盆中供应。由于准备很仓促,食材被简单地堆叠在一起,便形成了盆菜的雏形,每一层食材的口味相互辉映衬托,并且每一种食材都有它们独特的象征意义-比如鲍鱼象征着财富和繁荣,虾象征着欢乐和活力,而海参则象征着长寿和健康等等

盆菜不仅仅是一种菜肴,它还承载着团结、共享和丰收的美好愿景。在广东的传统宴席上,盆菜是必不可少的。它饱含着团聚,以及对未来的祝福和期盼!

为满足大家的中国胃,思乡情,心美于龙年新春之际推出三种风味各异的腾龙盆菜,每种盆菜均设有3种尺寸:小3-4人份,中6-8人份,大10-12人份,满足您不同口味不同场景下的用餐需求:

金玉满堂 - 经典怀旧款: 粤式烧腊搭配各式经典盆菜的 珍贵食材,实惠又得体 小-\$98中-\$198大-\$268



五福临门 - 豪华海鲜款: 包含鲍鱼、海参、花胶、 蓝钻虾,鲜醇又滋补 小 - \$168 中 - \$298 大 - \$468

红红火火 - 麻辣海鲜款: 海螺鲜鱿八爪鱼, 搭配经典 盆菜食材, 麻辣鲜香俱佳 小 - \$128 中 - \$238 大 - \$338

- \*从2月9号(农历新年除夕)开始供应
- \*奥克兰东区、中区、City、西区均另设取货点, 心美全力以赴为您消除地缘限制,美味轻松享
- \*提前24小时预定,每日6点截单,隔天中午12点至晚上6点即可取货
- \*连锅附送,加热即食,方便卫生;新鲜制作,包装精美,送人自用佳品!
- \*如果您对我们盆菜中的某些食材过敏,请在下订单时在备注栏中提供详细信息。您的安全和用餐体验是我们的首要任务
- \*在指定的取货点提取您的订单时,请提供您的预订姓名,并出示付款记录或电子收据,感谢您的配合