

農曆新年精選菜譜

CHINESE NEW YEAR SPECIALITIES

(FEBRUARY 9 TO MARCH 3)

風生水起 (黃金鮑魚撈起) 四位用 for 4 persons \$548
New Year Toss Abalone Salad
(需時三十分鐘 Please allow 30 minutes for preparation)

滿堂吉慶 (金裝迷你盤菜) 六位用 for 6 persons \$3,288
Braised mixed seafood, assorted meat, vegetables in a clay pot
(需時三十分鐘 Please allow 30 minutes for preparation)

鴻運當頭 (紅燒獅子頭) 每件 each \$108
Braised pork ball in brown sauce

發財好市 (發財蠔豉瑤柱甫) \$448
Braised dried oyster, sea moss, conpoy

大吉大利 (薑蔥爆牛脷爽) \$228
Wok fried OX tongue, ginger, spring onions

家肥屋潤 (香芹潤腸炒蝦鬆) \$288
Stir-fried diced liver sausage, diced shrimp, celery

金枝玉葉 (瑤柱花膠絲扒豆苗) \$448
Braised pea sprouts, shredded fish maw, conpoy

四季興隆 (金腿蟹肉松子炒魚肚) \$298
Scrambled egg, fish maw, crab meat, Yunnan ham

橫財就手 (海味元蹄煲) \$538
Clay pot braised whole pig knuckle, seafood

好市齊來 (脆炸髮菜金蠔卷) \$268
Crispy fried semi dried oyster, sea moss roll

金玉滿堂 (五柳茄子鱔片) \$298
Deep-fried eel fillet, eggplant

金雞報喜 (濃湯砂鍋雲吞雞) 半隻 half \$468
Clay pot wonton chicken soup

素食 Vegetarian 🌿

若您有任何食物敏感或需要特別膳食安排, 請向服務員提供相關資料。
Please share your allergies and dietary requirements if any with our team.