

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 (薑葱爆牛脷爽)		\$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 (五柳茄子鱠片)		\$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.