

農曆新年精選菜譜

CHINESE NEW YEAR SPECIALITIES

(JANUARY 29 TO FEBRUARY 24)

風生水起 黃金鮑魚撈起 New Year Toss Abalone Salad	四位用 for 4 persons \$538 需時三十分鐘 <i>Please allow 30 minutes for preparation</i>
滿堂吉慶 金裝迷你盤菜 Braised mixed seafood, assorted meat, vegetables in a clay pot	六位用 for 6 persons \$3,088 需時三十分鐘 <i>Please allow 30 minutes for preparation</i>
萬事如意 松子五柳黃花魚 Deep-fired yellow croaker, pine nut, sweet and sour sauce	每條 each \$398
發財好市 發財蠔豉瑤柱甫 Braised dried oyster, sea moss, conpoy	\$428
大吉大利 薑葱爆牛脷爽 Wok-fried OX tongue, ginger, spring onions	\$198
錦上添花 三蝦海參扒柚皮 Braised dried shrimp, fresh shrimp, sea cucumber, pomelo peel, shrimp roe	\$388
金枝玉葉 瑤柱花膠絲扒豆苗 Braised pea sprouts, shredded fish maw, conpoy	\$438
四季興隆 金腿蟹肉松子炒魚肚 Scrambled egg, fish maw, crab meat, Yunnan ham	\$278
橫財就手 海味元蹄煲 Clay pot braised whole pig knuckle, seafood	\$528
好市齊來 鍋巴蜜椒煎金蠔 Pan-fried oyster, honey, black pepper, crispy rice	\$348
步步高陞 蟹粉炒年糕 Stir-fried rice cake, sliced pork, hairy crab meat	\$368
代代平安 松露翡翠竹笙卷 Braised stuffed bamboo fungus, seasonal vegetable, black truffle sauce	\$328

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.