



中華滙館
RESTAURANT DE CHINE

新春菜單

Chinese New Year Dinner Menu

四喜臨門 Restaurant de Chine Appetizer Delights
花雕醉乳鴿 Marinated Pigeon with Huadiao Wine
鹿兒島茶美豚叉燒 Barbecued Kagoshima Chami Pork
秘製凍鮑魚 Marinated Fresh Abalone in Spiced Soy Sauce
麻辣海參 Marinated Sea Cucumber with Sichuan Peppercorn and Chili Oil

榮華富貴(杏汁燉花膠)

Double-boiled Fish Maw Soup with Ground Almond

發財好市(髮菜蠔豉燜豬脷)

Braised Pig's Tongue with Dried Oyster and Sea Moss

吉慶有餘(豉汁梅子荷包鱈)

Braised Eel with Plum in Black Bean Sauce

金雞報喜(蜂蜜脆皮雞)

Roasted Crispy Chicken with Honey

如意吉祥(竹筍扒菜苗)

Braised Seasonal Vegetable with Bamboo Pith

五穀豐收(砂窩鵝肝和牛炒飯)

Fried Rice with Goose Liver and Wagyu Beef in Casserole

家宅平安(紅豆沙湯圓)

Red Bean Cream Soup with Glutinous Rice Dumplings

HK\$ 12,880 共十二位用

另加一服務費

*凡享用此套餐即可以優惠價 HKD\$288 享用侍酒師精選汽泡餐酒一支
*菜單需要提前三天預訂



中華滙館
RESTAURANT DE CHINE

新春菜單

Chinese New Year Dinner Menu

風生水起(撈起)

Marinated Assorted Dried Seafood with Eight Treasure

股票高升(太史五蛇羹)

Braised Snake Soup in Traditional Way

龍馬精神(銀盞桂花龍蝦球)

Scrambled Egg with Lobster and Bean Sprout

年年有餘(古法燜星斑翅)

Braised Garoupa Fin in Traditional Way

喜氣洋洋(雙冬燜羊腩)

Braised Lamb Brisket with Bean Curd Stick and Bamboo Shoot

丁財兩旺(鴿蛋扒菜苗)

Braised Seasonal Vegetable with Pigeon Egg

家肥屋潤(鮑魚滷肉稻庭麵)

Braised Inaniwa Udon with Abalone and Pork Gravy

合家團圓(雪山棗薑茶湯圓)

Glutinous Rice Dumplings with Red Dates Served in Ginger Soup

HK\$ 18,880 共十二位用

另加一服務費

*凡享用此套餐即可以優惠價 HKD\$288 享用侍酒師精選汽泡餐酒一支

*菜單需要提前三天預訂



中華滙館
RESTAURANT DE CHINE

新春菜單

Chinese New Year Dinner Menu

盤滿鉢滿 (蟹粉焗釀蟹蓋)

Baked Crab Shell Stuffed with Hairy Crab Coral

大鵬展翅 (紅燒潮州翅)

Braised Superior Shark's Fin Soup in Chiu Chow Style

包羅萬有 (蠔皇原隻鮑魚伴鵝掌)

Braised Whole Abalone and Goose Web with Premium Oyster Sauce

魚躍龍門 (清蒸海東星)

Steamed Fresh Spotted Groupa with Premium Soy Sauce

豬年報喜 (縐紗元蹄)

Braised Pig Trotter with Premium Oyster Sauce

四季平安 (瑤柱扒豆苗)

Braised Pea Shoot with Conpoy

花開富貴 (花膠撈飯)

Rice with Shredded Fish Maw

金銀滿屋 (鮮奶燉桃膠)

Double-boiled Peach Resin with Fresh Milk

HK\$ 26,880 共十二位用

另加一服務費

*凡享用此套餐即可以優惠價 HKD\$288 享用侍酒師精選汽泡餐酒一支

*菜單需要提前三天預訂