

新春賀年菜 Lunar New Year Menu (A)

嘻哈大笑 (茄汁煎焗大蝦)
Pan-fried King Prawn with Tomato Sauce

鴻圖展翅 (紅燒蟹皇翅)
Braised Shark's Fin with Crab Meat

發財好市 (髮菜蠔豉燜柱甫)
Braised Conpoy with Sea Moss and Dried Oyster with Premium Oyster Sauce

年年有餘 (麻香烤星斑翅)
Roasted Garoupa with Bean Curd Stick in Sichuan Chili Sauce

金雞報喜 (風沙脆皮雞)
Crispy Chicken with Mashed Ginger, Chili and Crispy Garlic

四季平安 (濃湯鮮腐竹浸時蔬)
Simmered Seasonal Vegetable with Fresh Bean Curd Sheet in Supreme Broth

荷包常滿 (原隻鮑魚滷肉飯)
Steamed Rice with Pork Gravy and Whole Abalone

歡笑團圓 (紅豆沙湯丸)
Red Bean Cream Soup with Rice Dumpling

美景雙輝 (美點薈萃)
Chinese Petit Four

HK\$14,800 plus 10% service charge for 10 persons



新春賀年菜 Lunar New Year Menu (B)

金銀滿屋(蜜餞金蠔)
Pan-fried Dried Oyster with Honey

鴻運展翅(菜膽肘子燉鮑翅)
Double-boiled Superior Shark's Fin Soup with Yunnan Ham and Heart of Green

包羅萬有(紅燒海參, 花膠, 鮑魚, 花菇, 柱甫, 螺片)
Braised Sea-Whelk and Assorted Dried Seafood with Premium Oyster Sauce

魚躍昇平(清蒸東星斑)
Steamed Fresh Garoupa with Premium Soy Sauce

喜氣洋洋(古法羊腩煲)
Casserole of Lamb in Traditional Way

竹報平安(蟹粉扒竹筍)
Braised Bamboo Pith topped with Crab Roe

身壯力健(蔥油和牛肩肉稻庭麵)
Braised Inaniwa Udon with Waygu Beef and Spring Onion Sauce

歡喜團圓(杏仁茶湯丸)
Ground Almond Cream with Rice Dumpling

錦上添花(美點薈萃)
Chinese Petit Four

HK\$ 26,800 plus 10% service charge for 10 persons