



新年意头菜
LUNAR NEW YEAR
SET MENU

Lunch 11:30am to 2:30pm

Dinner 6:00pm to 10:00pm

兩位起 \$148 (min 2 pax)



雙寶迎新春

粟米餅煎鵝肝拼柚子芥末蝦球

Pan Fried Foie Gras, Crispy Corn Biscuit
Deep-fried Prawn, Wasabi Mayonnaise, Pomelo

萬寶聚滿盒

瑤柱雞絲燴燕窩

Stewed Bird's Nest, Conpoy, Shredded Chicken

年年有盈餘

菜甫秋耳蒸鱸魚扒

Steamed Chilean Seabass, Black Fungus, Preserved Radish

發財鮑好市

髮菜煎金蠔扣紅燜8頭鮑時菜

Braised 8-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

金銀堆滿屋

生炒臘味糯米飯

Glutinous Rice, Wind-dried Meat

合家慶團圓

蓮子紅豆沙湯圓拼芋頭炸年糕

Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed
Deep Fried Nian Gao, Taro

Prices are subject to service charge and prevailing government taxes



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兩位起 \$188 (min 2 pax)



三星齊報喜

脆皮燒肉, 鱈龍黑魚籽煎帶子, 蔥油紅螯頭

Crispy Roasted Pork

Pan Fried Scallops, Oscietra Caviar

Chilled Marinated Jelly Fish, Scallion Oil

金銀又滿載

雞油菌安心雞海螺燉花膠

Double Boiled Fish Maw, Sea Whelk, Chicken, Chanterelle Mushroom

人人笑哈哈

金銀蒜銀絲冬菜蒸大虎蝦

Steamed Tiger Prawn, Crystal Vermicelli, Preserved Vegetable, Garlic

四季皆平安

鮑汁原隻南非4頭鮑扣花菇時菜

Braised South African 4-head Abalone, Shiitake Mushroom, Seasonal Vegetable, Abalone Sauce

金銀堆滿屋

生炒臘味糯米飯

Glutinous Rice, Wind Dried Meat

合家慶團圓

蓮子紅豆沙湯圓拼芋頭炸年糕

Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed

Deep Fried Nian Gao, Taro

Prices are subject to service charge and prevailing government taxes



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發財撈魚生

黃尾魚撈生

Hamachi (Japanese Yellow Tail) "Lo Hei" Yu Sheng

竹報喜平安

野生竹笙扒官燕

Superior Bird's Nest, Wild Bamboo Pith

財源滾滾來

君度酒煎黑豚扒

Pan Fried Kurobuta Pork, Cointreau

發財鮑好市

髮菜煎金蠔扣原隻紅燜6頭鮑時菜

Braised 6-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

龍馬顯精神

黑松露糯米飯炒波士頓龍蝦

Boston Lobster, Glutinous Rice, Black Truffle Sauce

甜蜜慶豐年

桃膠柚子甘露凍拼芋頭炸年糕

Mango Sago, Peach Gum, Pomelo

Deep Fried Nian Gao, Taro

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