

Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

五位 \$1,288++ (5 pax), 十位 \$2,288++ (10 pax)



## 健康長壽宴

### 健康長壽齊撈生

金槍魚,三文魚籽撈生 Toro (Japanese Tuna), Salmon Roe "Lo Hei" Yu Sheng

### 金碧輝煌三式拼

粟米餅煎鵝肝, 黃金百花釀帶子拼蔥油紅螯頭 Pan Fried Foie Gras, Crispy Corn Biscuit Deep Fried Stuffed Scallop, Prawn Paste Chilled Marinated Jelly Fish, Scallion Oil

#### 遨遊萬裡官燕盞

雞油菌安心雞海螺燉官燕 Double-boiled Superior Bird's Nest, Sea Whelk, Chicken, Chanterelle Mushroom

# 華廳精選盆菜

Hua Ting Fortune Pot "Pen Cai" 8頭鮑魚, 魚肚, 南美遼參, 瑤柱甫, 生蝦, 生曬蠔豉, 燒鴨, 腩肉, 花菇, 津白, 白蘿蔔, 髮菜, 雲耳

8-head Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Prawn, Dried Oyster, Roasted Duck, Pork Belly, Japanese Mushroom, Chinese Cabbage, White Radish, Black Moss, Fungus

### 豐衣足食燜米粉

芙蓉生拆蟹肉燜米粉 Braised Rice Vermicelli, Crab Meat, Egg White

## 家肥屋潤慶團圓

紅蓮燉雪蛤湯圓拼芋頭炸年糕 Double-boiled Hashima, Red Date, Glutinous Rice Ball Deep Fried Nian Gao, Taro

Prices are subjected to 10% service charge and prevailing government taxes



Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$1,288++ (10 pax) (from 13 Feb 2024 onwards)



# 生財順景齊撈生

黄尾魚炸魚皮撈生 Hamachi (Japanese Yellow Tail), Crispy Fish Skin "Lo Hei" Yu Sheng

#### 國春行好運

櫻花蝦炒蝦球時菜 Sautéed Prawn, Sakura Shrimp, Seasonal Vegetable

# 萬寶聚滿盆

瑤柱雞絲燴燕窩 Stewed Bird's Nest, Conpoy, Crab Meat

#### 金雞迎接新春

避風塘吊燒雞

Roasted Chicken, Crispy Garlic, Chilli

#### 發財鮑好市

髮菜煎金蠔扣原隻紅燜8 頭鮑時菜 Braised 8-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

## 年年慶有餘

清蒸筍殼魚

Steamed Soon Hock, Superior Soya 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 Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed

### 福星常高照

芋頭炸年糕

Deep Fried Nian Gao, Taro

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十位 \$1,388<sup>++</sup> (10 pax) (available on 9, 10, 11, 12 Feb 2024)



# 生財順景齊撈生

黄尾魚炸魚皮撈生 Hamachi (Japanese Yellow Tail), Crispy Fish Skin "Lo Hei" Yu Sheng

#### 國春行好運

櫻花蝦炒蝦球時菜 Sautéed Prawn, Sakura Shrimp, Seasonal Vegetable

# 萬寶聚滿盆

瑤柱雞絲燴燕窩 Stewed Bird's Nest, Conpoy, Crab Meat

#### 金鴨迎接新春

華廳招牌愛爾蘭脆皮烤鴨 Signature Irish Roasted Duck

#### 發財鮑好市

髮菜煎金蠔扣原只紅燜6頭鮑時菜 Braised 6-head Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

## 年年慶有餘

清蒸筍殼魚 Steamed Soon Hock, Superior Soya Sauce

#### 金銀堆滿屋

生炒臘味糯米飯 Glutinous Rice, Wind Dried Meat

#### 合家庆团圆

莲子红豆沙汤圆拼芋頭炸年糕 Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed Deep Fried Nian Gao, Taro

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Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$1,688++ (10 pax)



## 萬事如意齊撈生

原隻鮑魚黃尾魚撈生 Abalone, Hamachi (Japanese Yellow Tail) "Lo Hei" Yu Sheng

#### 金鴨迎接新春

華廳招牌愛爾蘭脆皮烤鴨 Signature Irish Roasted Duck

## 事事皆如意

花膠榆耳燴燕窩 Stewed Bird's Nest, Fish Maw, Elm Ear Mushroom

#### 黄金千萬兩

避風塘秘製肉骨+-Deep Fried Pork Rib, Chilli, Garlic

### 升官添發財

髮菜日本刺參扣花菇時菜 Braised Japanese Spiky Sea Cucumber, Shiitake Mushroom, Black Moss, Seasonal Vegetable

## 嘻哈皆欢笑

豉油皇煎大虎虾 Pan-fried King Tiger,Superior Soya Sauce

#### 金銀堆滿屋

生炒臘味糯米飯 Glutinous Rice, Wind Dried Meat

## 合家庆团圆

莲子红豆沙汤圆拼芋頭炸年糕 Red Bean Dessert Soup, Glutinous Rice Ball, Lotus Seed Deep Fried Nian Gao, Taro

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十位 \$1,988 (10 pax)



# 金滿玉堂齊撈生

黃尾魚香脆炸銀魚撈生 Hamachi (Japanese Yellow Tail), Crispy Whitebait "Lo Hei" Yu Sheng

#### 欣欣向榮三式拼

柚子芥末蝦球, 粟米餅煎鵝肝, 蔥油紅螫頭 Deep Fried Prawn, Wasabi Mayonnaise, Pomelo Pan Fried Foie Gras, Crispy Corn Biscuit Chilled Marinated Jelly Fish, Scallion Oil

### 竹報平安官燕盞

野生竹笙扒官燕 Superior Bird's Nest, Wild Bamboo Pith

## 望子成龍玉帶子

金瑤炒帶子時菜 Sautéed Scallop, Conpoy, Seasonal Vegetable

## 富貴有餘筍殼魚

清蒸筍殼魚

Steamed Soon Hock, Superior Soya Sauce

#### 遍地黄金黑豚粒

雞腿菇彩椒煮黑豚粒 Sautéed Kurobuta Pork, King Oyster Mushroom, Capsicum

### 眾人共享6頭鮑

鮑汁原隻紅燜6頭鮑稻庭麵 Braised Inaniwa Udon, 6-head Abalone

### 家肥屋潤慶團圓

紅蓮燉雪蛤湯圓拼芋頭炸年糕 Double-boiled Hashima, Red Date, Glutinous Rice Ball, Deep Fried Nian Gao, Taro

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十位 \$2,888++ (10 pax)



# 飛黃騰達齊撈生

金槍魚黃尾魚香脆炸银魚撈生 Toro (Japanese Tuna), Hamachi (Japanese Yellow Tail), Crispy Whitebait "Lo Hei" Yu Sheng

### 竹報平安官燕盞

野生竹笙扒官燕 Superior Bird's Nest, Wild Bamboo Pith

# 豪氣雲天片皮豬

金陵片皮豬全體 Golden Suckling Pig

#### 一本萬利海上鮮

清蒸海東星斑

Steamed Star Garoupa, Superior Soya Sauce

### 四季平安鮑好市

髮菜煎金蠔扣南非4頭鮑時菜 Braised 4-head South African Abalone, Dried Oyster, Black Moss, Seasonal Vegetable

## 吉星高照乳豬件

椒鹽乳豬件

Salt and Pepper Suckling Pig

#### 福如東海龍蝦麵

薑蔥開邊波士頓龍蝦燜生麵 Stewed Boston Lobster, Spring Onion, Ginger, Egg Noodle

#### 家肥屋潤慶團圓

紅蓮燉雪蛤湯圓拼芋頭炸年糕 Double-boiled Hashima, Red Date, Glutinous Rice Ball Deep Fried Nian Gao, Taro

Prices are subjected to 10% service charge and prevailing government taxes



Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$3,888++ (10 pax)



# 生意興隆齊撈生

金槍魚黃尾魚三文魚籽撈生 Toro (Japanese Tuna), Hamachi (Japanese Yellow Tail), Salmon Roe "Lo Hei" Yu Sheng

#### 金銀滿載佛跳牆

官燕海味佛跳牆

Buddha Jumps Over The Wall, Superior Bird's Nest, South African 4-head Abalone, Sea Treasure

#### 一鳴驚人片皮豬

金陵片皮豬全體

Golden Suckling Pig

百業騰飛澳龍蝦 避風塘炒澳洲龍蝦 Wok-fried Australian Lobster, Crispy Garlic, Chilli

#### 百子千孫和牛粒

岩鹽香煎日本和牛粒

Pan-fried Diced Wagyu Beef, Rock Salt

#### 年年有魚蘇丹魚

清蒸蘇丹魚

Steamed Sultan Fish, Superior Soya Sauce

## 富貴平安豬柳面

雪菜銀芽豬柳燜生麵

Stewed Egg Noodle, Pork, Beansprout, Preserved Vegetable

#### 甜甜蜜蜜慶團圓

龍皇杏仁露雪蛤湯圓拼芋頭炸年糕

Almond Cream, Hashima, Glutinous Rice Ball Deep Fried Nian Gao, Taro

Prices are subjected to 10% service charge and prevailing government taxes



Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$4,888++ (10 pax)



## 龍馬精神齊撈生

澳洲龍蝦刺身撈生 Australian Lobster "Lo Hei" Yu Sheng

#### 鴻運當頭南乳豬

南乳去骨豬 Suckling Pig, Fermented Beancurd Paste

# 財源滾滾官燕盞

鱘龍黑魚籽煎北海道帶子扒官燕 Superior Bird's Nest, Oscietra Caviar, Hokkaido Scallop

#### 招財進寶南非鮑

**髪**菜脆皮花膠扣南非22頭乾鮑時菜 Braised South African 22-head Dried Abalone, Crispy Fish Maw, Black Moss, Seasonal Vegetable

#### 富貴有餘海鮮

清蒸海東星斑 Steamed Star Garoupa, Superior Soya Sauce

## 平步青雲和牛扒

岩鹽香煎日本和牛扒 Pan Fried Wagyu Beef, Rock Salt

#### 步步高升龍蝦面

龍蝦頭爪拆肉芙蓉燜稻庭面 Stewed Inaniwa Udon, Lobster, Egg White

### 甜甜蜜蜜慶團圓

龍皇杏仁露雪蛤湯圓拼芋頭炸年糕 Almond Cream, Hashima, Glutinous Rice Ball Deep Fried Nian Gao, Taro

Prices are subjected to 10% service charge and prevailing government taxes



Lunch 11:30am to 2:30pm | Dinner 6:00pm to 10:00pm

十位 \$6,888++ (10 pax)



# 榮華富貴齊撈生

金槍魚撈生 Toro (Japanese Tuna) "Lo Hei" Yu Sheng

#### 新春賀歲片皮豬

金陵片皮豬全體 Golden Suckling Pig

#### 大展宏圖官燕盞

生拆蟹黃蟹肉扒官燕 Superior Bird's Nest, Crab Roe, Crab Meat

### 富貴有餘忘不了

清蒸忘不了

Steamed Empurau, Superior Soya Sauce

#### 生財順景南非鮑

髮菜日本刺身扣南非22頭乾鮑時菜 Braised South African 22-head Dried Abalone, Japanese Spiky Sea Cucumber, Black Moss, Seasonal Vegetable

## 遍地黄金和牛粒

岩鹽香煎日本和牛粒 Pan-fried Diced Wagyu Beef, Rock Salt

#### 萬貫纏身龍蝦飯

黑松露糯米飯炒澳洲龍蝦 Sautéed Australian Lobster, Glutinous Rice, Black Truffle

## 甜甜蜜蜜慶團圓

龍皇杏仁露雪蛤湯圓 Almond Cream, Hashima, Glutinous Rice Ball

Prices are subjected to 10% service charge and prevailing government taxes