



農曆新年精選

CHINESE NEW YEAR'S SPECIALTIES

28 JANUARY - 11 FEBRUARY 2017

鴛鴦錦繡 (金珠撈起)

*Suckling pig, crispy taro, melon, pomelo, dragon fruit, peanuts, sweet soya dressing*

HKD488

年年有餘 (榆耳百合星斑球)

*Stir fried fillet of spotted grouper, elm fungus, lily bulb*

HKD688

龍精虎猛 (油泡羊肚菌龍蝦球)

*Wok fried lobster, morel mushroom*

HKD528 (一位用 / per person)

包羅萬有 (蠔皇鮑魚扣海參柚皮)

*Braised abalone, sea cucumber, pomelo peel, oyster sauce*

HKD328 (一位用 / per person)

金銀滿屋 (金碧上素糰)

*Wheat gluten filled with assorted mushrooms and water chestnut, oyster sauce*

HKD168 (一位用 / per person)



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CHINESE NEW YEAR'S SPECIALTIES (CONT.)

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蜜意連綿 (香煎金蠔)

*Honey glazed oyster*

HKD328

喜鳳迎春 (黑松露燒雞)

*Roast chicken, black truffle*

HKD398 (半隻 / half)

HKD788 (一隻 / whole)

家肥屋潤 (宮保水晶蝦球)

*Kung Po prawn, lotus root, shallot*

HKD268 (一位用 / per person)

多福多壽 (仙翁米蘆參南瓜湯浸豆苗)

*Poached pea sprout, Japanese sea cucumber, river sea moss, pumpkin soup*

HKD368

瑞意呈祥 (生炒糯米飯)

*Fried glutinous rice, Chinese preserved meat and sausages, dried shrimp*

HKD288