



滿堂歡笑 | Joyous

風生水起魚生

Prosperity Yu Sheng with salmon
Japanese octopus and crispy fish skin

美國泡參蟲草花鮑甫海中寶炖鷄湯

Double-boiled spring chicken soup
with American ginseng, cordyceps flower, sliced abalone
sea cucumber, snow fungus, dried fish maw and dried scallops

芥末蝦拼碳燒挂爐鴨

Duo Combination
Crispy wasabi-aioli prawns with fresh mango and tobiko
Charcoal-roasted duck served with cherry sauce

櫻桃園外婆紅燒肉

Braised pork belly with chestnut and Chinese mushroom
Homemade brown sauce

有機三蒜蒸鱈魚件

Steamed cod fish fillet
with trio of garlic in homemade soy sauce

臘味時蔬炒五谷米飯

Five grain fried rice
with Cantonese pork sausage and vegetables

雪燕黑珍珠

Organic black bean pudding
with avocado and sesame ice cream and gum tragacanth

美點雙輝

Chinese New Year delight

168 per guest
For a minimum of 2 guests

2201



延盆滿鉢 | Success

風生水起魚生

Prosperity Yu Sheng with salmon
Japanese octopus and crispy fish skin

豪華盆菜

Luxurious Pen Cai

Whole 4-head abalone, lobster, scallop, prawns, sea cucumber
dried oyster roll, conpoy, dace fillet, black moss, Chinese mushroom
tientsin cabbage, yam, roasted pork belly
roasted duck, chicken and wolfberries

黑金蒜芹香炒珍菌時蔬

Stir-fried green vegetables with mushroom, celery and black garlic

豉汁乾扁四季豆

Wok-fried string beans
with minced pork and garlic in black bean sauce

櫻花蝦 XO 醬菜粒炒飯

Sakura dried shrimps and vegetable fried rice
in premium XO sauce

雪燕青檸雪葩楊枝甘露

Chilled mango with sago pearls, pomelo
lime sorbet and gum tragacanth

美點雙輝

Chinese New Year delight

168 per guest
for a minimum of 5 guests
(order 6 hours in advance)



如意吉祥 | Auspicious

旗開得勝魚生

Treasures Yu Sheng with scallops, salmon and crispy fish skin

紫菜瑤柱澳洲龍蝦羹

Thick superior Australian lobster soup, conpoy and seaweed

脆皮燒肉拼碳燒挂爐鴨

Duo combination

Cantonese style roasted crackling pork belly
Charcoal-roasted duck served with cherry sauce

四頭鮑魚花菇伴發菜蚝豉卷

Braised 4-head abalone in oyster sauce
Chinese mushroom, dried oyster and black moss
wrapped in beancurd skin

蟲草花豉汁蒸鱈魚件

Steamed cod fish fillet with cordyceps flower
and black bean in homemade soy sauce

上湯大蝦皇燴伊面

Stir-fried King prawn with butter and garlic in superior broth
with braised ee-fu noodles

燕窩杏仁茶

Almond cream with superior bird's nest

美點雙輝

Chinese New Year delight

198 per guest
for a minimum of 2 guests



國泰民安 | Harmony

三文魚, 阿拉斯加蟹, 黑鬆露魚生
Salmon Yu Sheng, Alaskan crabmeat with black truffle

金瓜羊肚菌燕窩香煎澳洲帶子羹
Golden pumpkin soup with morel mushrooms
bird's nest and pan-fried scallop

脆皮燒肉拼雙菇 XO 醬珊瑚蚌炒時蔬
Duo combination
Cantonese style roasted crackling pork belly
Wok-fried coral mussel with assorted vegetables
and mushrooms in XO sauce

蚝皇遼參花菇四頭鮑魚
Braised 4-head abalone, premium sea cucumber
and chinese mushroom in oyster sauce

青姜枝竹蒸順殼魚件
Steamed soon hock fish fillet
with beancurd sheet in ginger-scallion emulsion

上湯大蝦皇伴臘味時蔬炒五谷米飯
Stir-fried king prawn with butter and garlic in superior broth
accompanied with five grain fried rice
Cantonese pork sausage and vegetables

紅棗炖三雪燕 (凍)
Chilled double-boiled hasma, gum tragacanth
snow pear and red dates with rock sugar

美點雙輝
Chinese New Year delight

218 per guest
For a minimum of 2 guest



竹報平安 | Wealth

五彩繽紛魚生

帶子, 三文魚, 黑鬆露, 黑魚子

Triumph Yu Sheng

with scallops, salmon, black truffle and black caviar

椰盅阿拉斯加蟹鬆茸燕窩羹

Thick superior Alaskan crab meat soup and bird's nest
with Matsutake mushroom in young coconut

發財三頭鮑伴遼參魚鰾

Braised 3-head abalone and premium sea cucumber
with dried fish maw in oyster sauce

雲南什菌荷香蒸紅斑魚件

Steamed red grouper fish fillet
with mushroom and black fungus on lotus leaf

櫻桃園香煎和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with homemade cherry sauce and sautéed vegetables

上湯燜龍蝦球燴伊面

Sautéed lobster and garlic in superior broth
with braised ee-fu noodles

紅棗炖三雪燕 (凍)

Chilled double-boiled hasma, gum tragacanth
snow pear and red dates with rock sugar

美點雙輝

Chinese New Year delight

288 per guest
for a minimum of 2 guests



延年益壽 | Longevity Vegetarian

長壽健康撈起

青萍果, 蜜瓜, 芒果

Garden of Health Yu Sheng with fresh fruits and vegetables

素珍寶炖湯

Double-boiled bamboo pith soup
with carrots, red dates and white fungus

酸甜彩椒素蝦卷

Deep fried vegetarian prawn roll
with micro greens in sweet and sour sauce

素原祇鮑魚花菇

Braised vegetarian whole abalone with Chinese mushrooms

腰果炒田園時蔬

Stir-fried seasonal vegetables with cashew nuts

素鷄鬆黑芝麻菜粒炒五谷米飯

Black and white sesame seed and vegetarian chicken floss
with five grain fried rice and vegetables

雪燕青檸雪葩楊枝甘露

Chilled mango with sago pearls, pomelo
lime sorbet and gum tragacanth

美點雙輝

Chinese New Year delight

138 per guest