



# 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