



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

紫菜瑤柱龍蝦羹
Thick superior lobster soup, conpoy and seaweed

脆皮燒肉拼黑椒牛柳粒
Duo Combination
Cantonese style roasted crackling pork belly
Pan-fried beef cubes with sliced garlic in black pepper sauce

蚝皇花菇四頭鮑魚
Braised 4-head abalone and Chinese mushroom
in oyster sauce

XO醬蒸鱈魚
Steamed cod fillet with mushrooms and black fungus
in XO sauce

大蝦皇燜伊面
Braised ee-fu noodles
with king prawn, enoki mushrooms and silver sprout

牛油果燕窩
Avocado cream with superior bird's nest

美點雙輝
Chinese New Year delight

198 per guest
for a minimum of 2 guests

1811



如意吉祥 | Auspicious

旗開得勝魚生

Treasures Yu Sheng with scallops, salmon and crispy fish skin

金瓜阿拉斯加蟹肉羹

Golden pumpkin soup with Alaskan crab

青芥末蝦球拼燒鴨

Duo Combination

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

四頭鮑魚伴發菜蚝豉卷

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

蟲草花蒸龍虎斑

Steamed dragon spot grouper fillet with cordyceps

臘味時蔬炒五谷米飯

Five grain fried rice
with Cantonese pork sausage and vegetables

櫻桃紅

Cherries in nui er hong and aged kwei hua wine cocktail jelly
with lychee sorbet

美點雙輝

Chinese New Year delight

178 per guest
for a minimum of 2 guests



延盆滿鉢 | Success

風生水起魚生

Prosperity Yu Sheng with salmon and crispy fish skin

豪華盆菜

Luxurious Pen Cai

6-head abalone, lobster, scallop, king prawn, sea cucumber
dried oyster roll, conpoy, dace fillet, black moss, Chinese mushroom
Tientsin cabbage, yam, roasted pork belly, roasted duck
chicken and wolfberries

XO醬芹香炒珍菌

Wok-fried mushrooms and celery with XO sauce

櫻花蝦乾扁四季豆

Wok-fried string beans
with minced pork, sakura dried shrimps and garlic
in black bean sauce

蟲草花黑豚肉燜伊面

Braised ee-fu noodles with Kurobuta pork and cordyceps

玫瑰香茅蘆薈凍

Chilled aloe vera jelly with lemongrass and rose

美點雙輝

Chinese New Year delight

158 per guest
for a minimum of 6 guests

order 6 hours in advance



滿堂歡笑 | Joyous

風生水起魚生

Prosperity Yu Sheng with salmon and crispy fish skin

鬆茸幹貝炖春鷄湯

Double-boiled spring chicken soup
with Matsutake, snow fungus and dried scallops

青芥末蝦拼脆皮燒肉

Duo Combination

Crispy wasabi-aioli prawns with fresh mango and tobiko
Cantonese style roasted crackling pork belly

發菜六頭鮑魚元蹄

Braised trotter

with braised 6-head abalone and black moss

菜甫蒸龍虎斑件

Steamed dragon spot grouper fillet
with preserved vegetables and mushrooms

金菇鴨絲燜伊面

Braised ee-fu noodles

with shredded duck, enoki mushroom and yellow chives

玫瑰香茅蘆薈凍

Chilled aloe vera jelly with lemongrass and rose

美點雙輝

Chinese New Year delight

148 per guest
for a minimum of 2 guests