

CHINESE NEW YEAR SPECIALITIES

(January 20 To February 12)

風生水起 黃金鮑魚撈起 New Year Toss Abalone Salad	四位用 for 4 persons 需時三十分鐘 Please allow 30 minutes for preparation	\$538
滿堂吉慶 金裝迷你盤菜 Braised mixed seafood, assorted meat, vegetables in a clay pot	六位用 for 6 persons 需時三十分鐘 Please allow 30 minutes for preparation	\$3,088
鴻運當頭 香辣鮮茄大魚頭煲 Braised fish head, tomato, spicy chilli sauc	e	\$398
發財好市 發財蠔豉瑤柱甫 Braised dried oyster, sea moss, conpoy	614 6pcs	\$438
大吉大利 薑葱爆牛脷爽 Wok-fried OX tongue, ginger, spring onio	ns	\$218
家肥屋潤 乾坤八寶塔 Braised pork, grain rice, green vegetable		\$288
金枝玉葉 瑤柱花膠絲扒豆苗 Braised pea sprouts, shredded fish maw, co	npoy	\$438
四季興隆 金腿蟹肉松子炒魚肚 Scrambled egg, fish maw, crab meat, Yunnan ham		\$288
横財就手 海味元蹄煲 Clay pot braised whole pig knuckle, seafoo	od	\$528
好市齊來 鍋巴蜜椒煎金蠔 Pan-fried oyster, honey, black pepper, crisp	6件 6pcs by rice	\$348
金玉滿堂 海苔黃金蟹粉盒 Deep fried hairy crab meat, sea weed cake	6/4 6pcs	\$368
金雞報喜 濃湯砂鍋雲吞雞	半隻 Half	\$468

素食 Vegetarian ₩

Clay pot wonton chicken soup

若您有任何食物敏感或需要特別膳食安排, 請向服務員提供相關資料。 Please share your allergies and dietary requirements if any with our team.