



賀年菜譜
CHINESE NEW YEAR SPECIALTIES



發財大好市 (髮菜蠔豉大利湯) Double boiled dried oysters, pig's tongue and sea moss soup	每位 Per person \$98
鴻圖加官助 (阿拉斯加蟹柳紅梅官燕盞) Braised bird's nest with crab roe and Alaskan crab meat	每位 Per person \$638
福壽慶萬年 (松茸花膠燉鮮響螺) Double boiled sea whelk, fish maw and Japanese cèpe mushrooms with chicken and ham soup	每位 Per person \$388
生意包興隆 (玉簪鮑魚遼參) Stewed sliced abalone filled with asparagus and shrimp paste, accompanied by Bêche-de-Mer	每位 Per person \$588
金龍顯精神 (金瑤野菌鮮龍蝦球) Stir-fried sliced fresh lobster with mixed mushrooms and conpoy	每隻 Per piece \$1,080
金銀堆滿屋 (鵲巢彩虹鮑角帶子) Sautéed diced abalone and scallops with asparagus, red and yellow bell pepper in taro nest	\$588
花開人富貴 (西蘭花摩利菌蝦球) Stir-fried prawns with morel mushrooms and broccoli	\$328
鳳舞慶新春 (香檳焗海中蝦) Baked shrimps with champagne and coriander	\$328

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祝君身壯健 (鮮蟹肉豆茸竹筍卷) Bamboo fungus rolls filled with shrimp paste, minced chicken and bean curd topped with crab meat in chicken broth	\$468
年年有盈餘 (魚湯花膠斑球浸娃娃菜) Sliced grouper and fish maw with baby cabbage in fish soup	\$688

精選午市賀年點心
CHINESE NEW YEAR SPECIALTIES
(served during the lunch period only)



四海賀昇平 (黑松露竹炭龍蝦餃) Steamed shrimp and bamboo charcoal dumpling topped with sliced lobster and black truffle	每位 Per person \$128
金玉滿華堂 (巴馬火腿蟹肉燕窩盞) Baked pastries filled with bird's nest and crab meat, topped with Parma ham	每位 Per person \$128
百花迎富貴 (千絲百花金蠔卷) Golden-fried crispy dough rolls filled with dried oysters and shrimp paste (3 pieces)	\$98
財源滾滾來 (哥子戈渣) Golden-fried minced Yunnan ham and egg fritters (4 pieces)	\$98
歌舞慶金元 (黃金葡汁帶子盒) Golden-fried salted egg yolk dumpling filled with scallops and Portuguese sauce (3 pieces)	\$98

加一服務費
A 10% service charge will be added to your bill

為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.