



賀年菜式 LUNAR NEW YEAR SPECIALTIES



金龍顯精神(無錫白菌龍蝦球伴迷你炸饅頭) Stir-fried sliced fresh lobster with mushroom accompanied by mini fried bun	每隻 One Lobster \$1,488
鴻圖加官勛(阿拉斯加蟹柳珊瑚官燕盞) Steamed egg white custard with bird's nest and Alaskan crab meat, topped with crab meat and crab roe	每位 Per person \$848
錢包滿掌(蠔皇四頭南非鮑魚花菇鵝掌) Braised South African abalone with black mushroom and goose web	每位 Per person \$688
鳳舞慶新春(魚子醬雲丹百花煎釀蟹鉗) Pan-fried crab claw stuffed with shrimp paste, topped with sea urchin and caviar	每位 Per person \$688
祝君身壯健(杞子瑤柱竹笙釀菠菜卷) Stewed bamboo pith roll filled with spinach, conpoy and goji berry	每位 Per person \$628
福壽慶萬年(杞子鮮鮑魚瑤柱燉響螺) Double-boiled soup with sea whelk, fresh abalone, conpoy, chicken and ham	每位 Per person \$588
金銀堆滿屋(原隻蝦多士拼黃金炸蝦丸) Golden-fried shrimp toast accompanied by fried shrimp ball	\$588
發財利好市(髮菜金蠔大利) Braised dried oyster, pork tongue and black moss in oyster sauce	\$528

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年年有盈餘(蜜餞金華腿花菇蒸東星斑球) Steamed sliced garoupa with black mushroom and Yunnan ham	每位 Per person \$388
新春發大財(髮菜金蠔大利湯) Double-boiled dried oyster, pork tongue and black moss soup	每位 Per person \$128

精選午市賀年點心 LUNAR NEW YEAR DIM SUM (SERVED DURING LUNCH PERIOD ONLY)



四海賀昇平(蠔皇海中寶石榴棵) Steamed bean curd skin roll filled with slice abalone, fish maw sea cucumber, black mushroom and conpoy	每位 Per person \$268
歌舞慶金元(南非鮑魚小籠包) Steamed pork dumpling filled with South African abalone and pork	3件 Pieces \$138
百花迎富貴(蠔皇百花金蠔竹笙卷) Steamed bamboo pith roll filled with semi-dried oyster with shrimp paste, topped with black moss and abalone sauce	每位 Per person \$108
金玉滿華堂(金箔鮮蝦金魚餃) Steamed dumpling filled with shrimp and Chinese celery, topped with edible golden leaf	2件 Pieces \$108
財源步步高(杞子紅棗糕) Steamed dried red date cake, topped with goji berry	4件 Pieces \$88

加一服務費。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。
A 10% service charge will be added to your bill. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.