



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

鴻圖加官勳(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

金錢包滿掌(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

\$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.