



CHINESE NEW YEAR MENU



六福喜臨門 - 三文魚撈起 (四位用) SALMON WITH ASSORTED SALAD (FOR 4 PEOPLE)	\$288
喜燕迎公館 - 紅玫龍蝦燴燕窩羹 (每位) STEWED LOBSTER WITH BIRD'S NEST SOUP (PER PERSON)	\$328
羅漢來賜福 - 夏菓銀杏炒帶子 SAUTÉED SCALLOPS WITH MACADAMIA NUTS AND GINKGO	\$268
財源滾滾來 - 髮菜蒜子瑤柱甫 BRAISED WHOLE CONPOY WITH BLACK MOSS AND GARLIC	\$508
金錢灌滿掌 - 蠔皇北姑鵝掌 STEWED GOOSE WEB AND MUSHROOM IN OYSTER SAUCE	\$388
年年慶有餘 - 杞子貢棗蒸斑球 STEAMED GROUPER WITH WOLFBERRY AND DATES	\$368
金鳳報佳音 - 南乳吊燒雞 (半隻) ROASTED CHICKEN IN RED FERMENTED BEANCURD SAUCE (HALF)	\$268
一團和氣 - 紅燒圓蹄 STEWED PORK KNUCKLE IN BROWN SAUCE	\$308
黃金慶豐年 - 流沙煎堆仔、笑口棗 DEEP-FRIED DUMPLINGS WITH EGG CREAM, DEEP-FRIED SMILEY BALLS	\$108

菜單僅於大年初一晚上市，以及大年初三至初十晚上供應
The menu is available on Chinese New Year's Day, and from the 3rd day of
Chinese New Year to the 10th Day of the Chinese New Year

All prices are subject to 10% service charge



CHINESE NEW YEAR MENU



新春「撈起」

SALMON WITH ASSORTED SALAD - FENG SENG SHUI HEI

菜膽肘子片燉鮑翅

DOUBLE BOILED SHARK'S FIN SOUP WITH YUNNAN HAM

榆耳燴鮑魚

BRAISED ABALONE WITH ELM FUNGUS

蟹肉蒸斑件

STEAMED GROUPEL FILLET WITH CRAB MEAT

酒糟蝦

PRAWN IN DISTILLERS GRAINS SAUCE

發財圓蹄

BRAISED PORK KNUCKLE WITH BLACK MOSS

杞子浸豆杯

PEA SHOOT IN SUPREME STOCK WITH WOLFBERRIES

當紅炸子雞

DEEP-FRIED GOLDEN CHICKEN

富貴糯米飯

GLUTINOUS RICE WITH LOBSTER

蓮子百合紅豆沙湯圓

SWEETENED RED BEAN CREAM WITH DUMPLINGS



每位 / PER PERSON \$1388

菜單僅於大年初二晚上供應

The menu is available on The 2nd Day of the Chinese New Year