



賀年午餐
Chinese New Year Lunch Menu

甜酸鮑魚海蜇頭、風味豬腳仔

Chilled abalone and jellyfish with sweet and sour sauce
Marinated pork knuckle with chilli oil and peanuts

海苔蝦餃、金腿茸燒賣

Steamed shrimp dumpling with seaweed
Steamed pork and shrimp dumpling with mushroom and minced Yunnan ham

竹笙花素餃、蟹肉炸蝦角

Steamed dumpling with bamboo pith, carrot and mushroom
Deep-fried shrimp pastry with crab meat and onion

金沙蝦丸、金絲蘿蔔糕

Deep-fried shrimp ball with salted egg yolk
Wok-fried turnip cake cube with crispy shredded egg

天籽蘭花響螺燉鱈魚膠

Double-boiled cod fish maw soup with conch and dendrobium orchid

山渣汁虎蝦

Sautéed Tiger prawn with hawthorn sauce

金柱醬油雞

Marinated chicken with soy sauce and conpoy

麒麟上素

Braised mushroom with yellow fungus, bamboo pith and bean curd sheet

紅棗茶珍珠蘆薈

Double boiled red date tea with aloe and tapioca balls

椰絲紅年糕、芝麻軟滋

Pan-fried Chinese pudding with shredded coconut
Chilled sesame dumpling

每位 HK\$688 per guest
四位起 (Minimum 4 guests)

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。

If you have any concerns regarding food allergies, please inform your server upon placing your order.

另附設加一服務費。

The price is subject to a 10% service charge.

菜式食材有可能受季節或供應影響而有所更改。

All menu items are subject to change according to seasonality and availability.