



新春
吉祥



老
HONG KONG

MIX & MATCH MENU

甜品

DESSERT (CHOOSE ONE)

- 楊枝甘露雪糕 (凍)
Chilled Mango Puree with Sago Served with Ice Cream (Cold)
- 酸柑蘆薈 (凍)
Chilled Aloe Vera with Refreshing Calamansi Jelly (Cold)
- 藥制龜苓膏
Chilled Herbal Jelly (Cold)
- 芒果凍布丁 (凍)
Chilled Mango Pudding (Cold)
- 陳皮蓮子紅豆沙 (熱)
Sweet Red Bean Cream with Lotus Seed (Hot)
- 蛋白杏仁糊 (熱)
Almond Cream with Egg White (Hot)

富貴有餘套餐

\$68⁺⁺ 每位
per pax

頭盤 + 魚翅 + 蔬菜 + 主菜 2 款 + 飯麵 + 甜品
Appetiser + Shark's Fin + 2 Main Course + Vegetables
+ Rice or Noodles + Dessert

恭賀新禧套餐

\$58⁺⁺ 每位
per pax

頭盤 + 湯羹 + 蔬菜 + 主菜 2 款 + 飯麵 + 甜品
Appetiser + Soup + 2 Main Course + Vegetables
+ Rice or Noodles + Dessert

新春自由配套餐以兩位起單。
Minimum 2 people .

頭盤

APPETISER

- 三文魚撈生
Prosperity Salmon Yu Sheng
- 鮑魚撈生
Prosperity Sliced Abalone Yu Sheng
- 燒味雙拼盤
Barbecued Meat Platter
(Choose 2 from Roasted Pork, Roasted Duck, BBQ Pork and Soya Chicken)
- 胡麻茄子燻鴨肉
Smoked Duck Breast with Eggplant in Sesame Sauce

魚翅

SHARK'S FIN

古法雞絲翅

Shark's Fin Soup with Shredded Chicken in Traditional Style

紅燒干貝蟹肉翅

Braised Shark's Fin Soup with Conpoy and Crab Meat

金湯燴魚翅

Shark's Fin Soup with Seafood and Mashed Pumpkin

湯羹

SOUP

發財好市大利湯

Double Boiled Dried Oyster, Lotus Root, Pig's Tongue and Sea Moss Soup

福果花膠瑤柱翅骨湯

Double Boiled Fish Maw with Ginkgo and Conpoy in Shark's Bone Cartilage Soup

海鮮豆腐羹

Diced Seafood and Beancurd with Egg White Thick Soup

蔬菜

VEGETABLES

上湯金菇浸菜苗

Poached Vegetables with Enokitake in Superior Soup

鮑汁紅燒豆腐

Braised Beancurd with Abalone Sauce

金蒜芹香炒野菌

Sliced Celery with Mushrooms

主菜

MAIN COURSE

古法蒸鱈魚

Steamed Cod Fish in Traditional Style

XO 醬炒蝦球玉帶

Sautéed Scallop with Fried Prawns in X.O. Sauce

紅酒黑椒羊仔架

Baked Rack of Lamb with Red Wine and Black Pepper

海參扣靈芝菇

Stewed Sea Cucumber and Lingzhi Mushroom

鎮江排骨皇

Deep Fried Marinated Pork Rib served in Black Vinegar

金鮑仔白玉

Braised Whole Abalone with Homemade Beancurd

鴛鴦蝦球

Fried Prawns in Wasabi and Salted Egg Yolk Dressing

天百花菇扣鵝掌

Stewed Goose Web with Japanese Mushroom

飯面

RICE AND NOODLES

生炒臘味糯米飯

Wok Fried Glutinous Rice with Waxed Meat

瑤柱金菇炆伊麵

Stewed E-Fu Noodles with Conpoy and Enokitake

賽螃蟹炆米粉

Braised Vermicelli with Crab Meat and Egg White