



迎春納福賀年精選 Lunar New Year Specialties

風生水起 (錦繡燕窩鮑魚撈起)

Juliennes of Abalone, Jelly Fish and Vegetables with Imperial Bird's Nest
Tossed with Abalone Sauce

\$468

鴻圖大展 (紅燒蟹皇翅)

Braised Shark's Fin Soup with Crab Meat and Crab Coral

(每位/Per Person) \$498

招財進寶 (二十五頭吉品扣鵝掌)

Braised Whole "Yoshihama" Abalone with Goose Web in
Premium Oyster Sauce (25 Heads)

(每位/Per Person) \$638

龍馬精神 (雙耳蹄香炒龍蝦球)

Wok-fried Lobster with Water Chestnut, Elm Fungus and Yellow Fungus

(每隻/Per Piece) \$888

五福臨門 (鮑參翅肚石榴球)

Bean Curd Sheet Dumplings with Abalone, Sea Cucumber, Fish Maw and Shark's Fin

\$598

發財好市 (髮菜大蠔豉)

Braised Premium Sun-dried Oyster and Sea Moss

\$298

花開富貴 (蟹肉扒西蘭花)

Braised Broccoli with Fresh Crab Meat

\$298

鴻運當頭 (蒜子火腩紅燜大魚頭)

Braised Fish Head with Pork Belly and Garlic

\$368

喜氣洋洋 (古法雙冬燜威爾斯羊腩)

Casserole of Welsh Lamb with Bean Curd Stick, Black Mushrooms and Bamboo Shoots

\$298

金玉滿堂 (松子仁炒素丁)

Wok-fried Assorted Vegetables with Pine Nuts

\$188

*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。
Please inform your server of any food related allergies as your
well-being and comfort are our greatest concern.