



新春菜式精選 Chinese New Year Specialties

- 發財好市大利(髮菜蓮藕豬脷湯)** (每位/Per Person)\$188
Double-boiled Sea Moss, Lotus Root, Pig Tongues
- 包羅萬有(鮑汁扣花膠鵝掌煲)** \$598
Braised Fish Maw, Goose Web, Abalone Sauce
- 喜氣洋洋(雙冬去骨羊腩煲)** \$648
Lamb Brisket Casserole, Black Mushroom, Bamboo Shoot, Chinese Lettuce
- 金雞報喜(銅盤紙包去骨沙薑雞)** \$318
Baked Paper Wrapped Boneless Chicken in Copper Pot, Ginger Salt
- 如意吉祥(榆耳海參炒桂花蚌)** \$398
Wok-fried Sea Clams, Elm Fungus, Sea Cucumber
- 大展鴻圖(荷香糯米膏蟹)** (每位/Per Person)\$508
Steamed Mud Crab, Glutinous Rice in Lotus Leaf

唐人館新春煲仔飯(兩位用) China Tang Traditional Casserole Boiled Rice (Minimum 2 persons)

- 北菇雙腸滑雞煲仔飯** \$308
Casserole Boiled Rice, Black Mushroom, Chinese Preserved Sausage, Chicken
- 臘味油鴨煲仔飯** \$338
Casserole Boiled Rice, Chinese Preserved Sausage, Cured Duck
- 豉汁排骨煲仔飯** \$288
Casserole Boiled Rice, Pork Ribs, Black Bean Sauce
- 馬友五花腩肉餅煲仔飯** \$298
Casserole Boiled Rice, Minced Pork Belly Patty, Salted Threadfin

*加一服務費 / A 10% service charge is applicable to the above.