

# 春節賀年精選

## Chef's Specialties – Lunar New Year

金玉滿堂 (紅燒鮑魚花膠一品薈) Braised Abalone, Fish Maw, Sea Cucumber, Abalone Sauce	每位 Per Person	HK\$988
年年好市大利 (蓮藕蠔豉大利湯) Pork Tongue Soup, Sun-dried Oyster, Lotus Root, Sea Moss	每位 Per Person	HK\$198
鵬程大展翅 (松茸響螺燉鮑翅) Double-boiled Superior Shark's Fin Soup, Sea Whelk, Matsutake Mushroom	每位 Per Person	HK\$598
鴻圖花開富貴 (生拆蟹皇百花煎花膠件) Pan Seared Fish Maw, Shrimp Mousse, Crab Coral	每位 Per Person	HK\$398
鮑爾風生水起 (錦繡金絲鮑魚撈起) Assortment of Sliced Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Roasted Duck, Vegetable Juliennes, Sweet and Sour Sauce		HK\$688
龍馬精神 (春筍蹄香雙耳炒龍蝦球) Wok-fried Lobster Fillet, Bamboo Shoots, Water Chestnuts, Elm Fungus, Yellow Fungus	每隻 Per Piece	HK\$698
金雞報喜 (果香石榴脆皮雞) Roasted Crispy Chicken, Guava	半隻 Half	HK\$388
	全隻 Whole	HK\$698
金滿發財好市 (髮菜蠔豉炆柱甫) Braised Conpoy, Sun-dried Oyster, Sea Moss		HK\$398
金銀滿屋 (桂花瑤柱炒官燕) Wok-fried Conpoy, Egg, Bird's Nest	每位 Per Person	HK\$268

\*另加一服務費，多謝。A discretionary service charge of 10% will be added to the total bill. Thank You.

\*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.