

2020 新年套餐

Chinese New Year Set Menu

金鼠報喜迎新春套餐

三文鱼捞生 (鸿运齐捞起)
Prosperity Salmon Yu Sheng

鲨鱼骨炖花胶菜胆汤 (金玉满华堂)
Double-boiled Shark's Cartilage Soup
with Fish Maw and Chinese Cabbage

上汤鲜磨菇爆老虎虾 (喜哈大富贵)
Poached Tiger Prawn with Button Mushroom

鲍片海参北菇时蔬 (年年鲍发财)
Braised Sliced Abalone, Sea Cucumber,
Mushroom with Seasonal Vegetables

生炒腊味糯米饭 (金银堆满屋)
Stir-fried Glutinous Rice with Preserved Meat

红莲炖雪蛤 (春风齐得意)
Double-boiled Hasma
with Red Dates and Lotus Seed

美点映双辉 (如意伴美景)
Petit Fours

\$108 w/GST per person (Min. 2 persons)

金鼠献瑞迎新春套餐

三文鱼捞生 (风生齐捞起)
Prosperity Salmon Yu Sheng

红烧蟹肉烩鱼鳔蟹柳羹 (鸿图齐大展)
Braised Crab Meat and Stick
with Dried Fish Maw Soup

翡翠合桃带子虾球 (花开显富贵)
Stir-fried Scallop and Prawn with Walnuts

姜茸蒸银雪鱼件 (年年有余利)
Steamed Cod Fish Fillet
with Ginger Paste and Supreme Soya Sauce

碧绿原粒柱甫伴百灵菌 (发财大好市)
Braised Oyster and Dried Scallop
with Bai Ling Mushroom

南乳脆皮吊烧鸡拼虾饼 (当鸿炸子鸡)
Roasted Chicken Marinated
with Nam Yee Sauce served
with Prawn Crackers

生炒腊味糯米饭 (金银堆满屋)
Stir-fried Glutinous Rice with Preserved Meat

清汤圆肉汤圆 (和气庆团圆)
Ching Teng with Glutinous Rice Dumpling

美点映双辉 (如意伴美景)
Petit Fours

\$950 w/GST for 10 persons

珠圆玉鼠迎新春套餐

三文鱼捞生 (风生齐捞起)
Prosperity Salmon Yu Sheng

红烧鲍丝三喜羹 (鲍鸿图大展)
Braised Shredded Abalone, Dried Scallop
with Mushroom and Bamboo Pith

鲜菌XO酱爆鸡球带子 (财源黄金来)
Stir-fried Fresh Scallop and Chicken
with XO Sauce

云耳菜甫蒸鲈鱼 (年年盛有余)
Steamed Sea Perch with Black Fungus
and Chye Po with Light Soya Sauce

翡翠鲍片花菇 (金玉堆满堂)
Braised Sliced Abalone and Mushroom served
with Seasonal Vegetables

南乳脆皮吊烧鸡拼虾饼 (当鸿炸子鸡)
Roasted Chicken Marinated
with Nam Yee Sauce served
with Prawn Crackers

九王海鲜炆香港伊面 (福寿康安宁)
Braised Ee Fu Noodle with Seafood and Chives

生磨杏仁炖雪蛤 (幸福庆团圆)
Double-boiled Hasma with Almond

美点映双辉 (步步高升)
Petit Fours

\$1,138 w/GST for 10 persons

喜从鼠来迎新春套餐

三文鱼捞生 (鸿运齐捞起)
Prosperity Salmon Yu Sheng

大红皮全体乳猪 (生意通四海)
Roasted Whole Suckling Pig with Condiments

红烧蟹肉烩金钱翅 (鸿图大展翅)
Braised Superior Shark's Fin with Crab Meat

老虎虾二食 (富贵鸳鸯虾)
椒盐虾头/碧绿奶皇鲜百合虾身
Wok-fried Tiger Prawn Head
with Salt and Pepper
Stir-fried Tiger Prawn
with Custard and Lily Buds

翡翠金袋柱甫蚝市鲍鱼 (发财鲍好市)
Braised Abalone, Oyster, Conpoy and
Mushroom served with Seasonal Vegetables

港式蒸笋壳鱼 (年年庆有余)
Hong Kong Style Steamed Soon Hock Fish

猪柳焗香港伊面 (福寿康安宁)
Braised Ee Fu Noodle with Pork Tenderloin

生磨杏仁炖雪蛤 (幸福庆团圆)
Double-boiled Hasma with Almond

美点映双辉 (步步高升)
Petit Fours

\$1,550 w/GST for 10 persons