

**Annual · Spring Dinner
Culinary chic menu I**

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鴻運常當頭 鴻運脆金乳豬全體  
Barbecued Whole Suckling Pig

吉慶滿堂紅 琥珀合桃翡翠鴿甫蝦球  
Sautéed Prawn and Pigeon Fillet with Seasonal Greens, Caramelized Walnuts

黃金遍滿地 荔茸炸釀香芒帶子 伴 沙律菜  
Deep-fried Taro Puree Stuffed with Scallop and Mango served with Mesclun Salad

好市添金錢 碧綠蒜子發財好市  
Braised Dried Oyster and Black Moss with Garlic Seasonal Greens

鴻圖展大志 蟹皇金湯海皇羹  
Braised Crab Roe and Pumpkin Soup with Seafood

包羅盡萬有 鮮鮑甫 伴 生財金錢  
Braised Sliced Abalone with Dried Mushrooms and Iceberg Lettuce

魚躍度龍門 薑蔥頭抽蒸龍躉  
Steamed Giant Garoupa with Soya Sauce

彩鵲報佳音 爐燒蒜香龍崗雞  
Roasted Crispy Chicken with Garlic

家肥倍屋潤 日本南瓜粒叉燒炒香苗  
Fried Rice with Barbecued Pork and Pumpkin

豐衣常足食 菜遠鮮蝦雲吞  
Fresh Shrimp Wonton Soup with Seasonal Greens

萬家慶團圓 雪蓮子杏仁露  
Sweetened Almond Cream with Honey Locust Fruit

甜蜜雙輝映 棗皇糕 拼 法式忌廉杏仁餅  
Steamed Giant Date Pudding and "From Paris"  
(Iconic French Almond Cookies filled with Assorted Flavor of Light Cream)

滿園添喜慶 鮮果圃  
Fresh Fruit Platter

**HK\$11,888 net**

12 persons per table

Inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice  
and beer throughout the meal

Valid until 31 December, 2020

**Annual · Spring Dinner  
Culinary chic menu II**

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四海賀昇平 鴻運脆金乳豬全體
Barbecued Whole Suckling Pig

龍皇披彩衣 蜜豆百合珊瑚蚌帶子夏威夷果仁
Sautéed Scallop and Coral Clams with Honey Bean, Lily Buds and Macadam Nut

黃金溢滿屋 干邑頭抽花竹蝦
Pan-fried King Prawn with Cognac and Soya Sauce

瑞氣添呈祥 金錢發財伴金蠔
Braised Dried Oyster and Mushroom with Black Moss

包羅盡萬有 鮮人參花膠燉農家雞
Double-boiled Fish Maw and Chicken Soup with Fresh Ginseng

家肥倍屋潤 蠔皇竹笙扒原隻湯鮑
Braised Whole Abalone and Bamboo Pith with Oyster Sauce

年年慶有餘 薑蔥蒸老虎斑
Steamed Tiger Garoupa with Ginger and Spring Onion

喜鵲迎新歲 茉莉茶葉燻烤龍崗雞
Roasted Smoked Chicken with Jasmine Tea Leaves

珍珠溢滿屋 金沙海皇炒銀苗
Fried Rice with Seafood and Crab Roe

豐衣常足食 國金海蝦水餃皇
Pork and Prawn Dumpling in Broth

溫馨甜蜜蜜 糙米紅豆蓮子糖水
Sweetened Red Bean and Lotus Seed Cream with Brown Rice

新春雙輝映 綠茶馬豆糕拼奶皇煎堆仔
Green Tea and Split Peas Pudding and Deep-fried Milk Custard Dumpling

滿園添喜慶 鮮果圍
Seasonal Fresh Fruit Platter

HK\$12,988 net

per table of 12 persons

Inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December, 2020

Culinary chic menu III

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鴻運常當頭 鴻運乳豬全體 伴 哈密瓜  
Barbecued Whole Suckling Pig with Cantaloupe

哈哈喜洋洋 金沙蝦球 伴 金瑤醬碧綠帶子  
Deep-fried Prawn with Salted Egg Yolk,  
Sautéed Scallop with Seasonal Greens in XO Sauce

遍地滿黃金 金蒜銀絲蒸愛爾蘭深海蠔子皇  
Steamed Fresh Razor Clam with Vermicelli and Garlic

好市齊發財 發財好市瑤柱甫 伴 菜苗  
Braised Dried Oyster, Conpoy and Black Moss with Seasonal Greens

鴻圖展大志 羊肚菌棗皇燉響螺  
Double-boiled Conch Soup with Morel Mushroom and Giant Dates

心想包事成 翡翠蠔皇原隻湯鮑扣日本厚花菇  
Braised Whole Abalone and Mushroom with Seasonal Greens in Oyster Sauce

富貴慶有餘 薑蔥蒸深海老虎斑  
Steamed Tiger Garoupa with Ginger and Spring Onion

金鳳喜迎春 爐燒香葉龍崗雞  
Roasted Crispy Chicken with Bay leaf

家肥倍屋潤 金瑤燒汁野菌烤鴨燴香苗  
Braised Rice with Conpoy, Roasted Duck and Wild Mushrooms

珍珠溢滿屋 國金高湯小籠包  
Steamed Pork Dumplings in Broth

溫馨甜蜜蜜 陳皮冰糖燉津梨  
Double-boiled Pear and Aged Mandarin Peels in Rock Sugar

新春雙輝映 香脆合桃酥 拼 拉椰糕  
Baked Walnut Pastries and Coconut Pudding

滿園添喜慶 鮮果圍  
Seasonal Fresh Fruit Platter

**HK\$14,188 net**

per table of 12 persons

Inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice  
and beer during dinner period

Valid until 31 December 2020

**Annual · Spring Dinner  
Culinary chic menu IV**

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鴻運常當頭 鴻運乳豬全體 伴 香醋海蜇頭
Barbecued Whole Suckling Pig with Marinated Jelly Fish in Vinegar

哈哈喜洋洋 煎日本元貝 伴 黑松露翡翠蝦球
Pan-fried Scallop, Sautéed Prawn with Black Truffle and Seasonal Greens

遍地滿黃金 陳年花雕蛋白蒸黃帝蟹肉
Steamed King Crab Meat with Chinese Aged Yellow Wine on Egg White

好市齊發財 發財玉環瑤柱甫
Braised Conpoy in Marrow Rings with Black Moss

鴻圖展大志 金瑤竹筍濃雞湯燴燕窩
Braised Bird's Nest Soup with Conpoy and Bamboo Pith in Chicken Broth

心想包事成 碧綠蠔皇扣原隻鮑魚 伴 鵝掌
Braised Whole Abalone and Goose Web with Seasonal Greens in Oyster sauce

富貴慶有餘 清蒸深海大東星斑
Steamed Spotted Garoupa with Spring Onion and Soya Sauce

金鳳喜迎春 爐烤人參一品龍崗雞
Roasted Crispy Chicken with Ginseng

家肥倍屋潤 黑松露油鵝肝野菌炒飯
Foie Gras Fried Rice with Black Truffle Oil and Wild Mushrooms

珍珠溢滿屋 薑蔥鮮蝦水餃燴伊麵
E-fu Noodles with Prawn Dumpling, Ginger and Spring Onion

溫馨甜蜜蜜 桃膠杏仁露
Sweetened Almond Cream with Natural Resin

新春雙輝映 燕窩桂花糕 拼 迷你蛋撻仔
Bird's Nest and Osmanthus Pudding with Mini Egg Tart

滿園添喜慶 鮮果圃
Seasonal Fresh Fruit Platter

HK\$14,888 net

per table of 12 persons

Inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December 2020