

**Annual · Spring Dinner
Culinary Chic Menu I**

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虎躍龍騰乳豬撈起

Wealth Combination Platter

(Suckling Pig, Jelly Fish, Peanuts, Cucumber, Sesame Seeds, Crispy Chips)

琥珀菜膽花菇燉原粒柱甫湯\*

Braised Conpoy Soup with Natural Resin, Dried Mushroom and Cabbages

發財好市金錢翡翠

Braised Dried Oyster with Mushrooms, Black Moss and Seasonal Greens

翡翠百合金果炒鮮蝦球

Stir-fried Shrimps with Lily Bulbs, Ginkgo and Seasonal Greens

清蒸海黃皮老虎斑

Steamed Tiger Garoupa with Ginger and Spring Onion

南乳吊燒黃油雞

Roasted Crispy Chicken with Fermented Red Bean-curd Paste

滿屋金銀絲苗

Braised Rice with Egg, Diced Pork and Shrimps

琥珀桃膠合桃露

Sweetened Walnut Cream with Natural Resin

大良脆鮮奶伴 花旗參杞子桂花糕

Crispy Milk Custard,

Chilled Osamathus Puddings with Wolfberry and America Ginseng

**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, 2022

*\*Signature Dish*

## Annual · Spring Dinner Culinary Chic Menu II

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黃金碧玉金翠北海道元貝皇

Hokkaido Scallop with Salmon Roe, Jelly Fish, Cucumber and Ginger

松茸元肉杞子燉雛鴿*

Double-boiled Pigeon Soup with Wolfberries, Dried Longan and Matsutake Mushrooms

發財翡翠白玉瑤柱甫

Braised Whole Conpoy in Turnip with Black Moss and Seasonal Greens

脆果芹香花姿鮮蝦球

Sautéed Fresh Shrimps with Cuttlefish, Celery and Cashew Nuts

清蒸海黃皮老虎斑

Steamed Tiger Garoupa with Ginger and Spring Onion

香蒜風沙黃油雞

Crispy Chicken with Fried Garlic and Chili

芹香紫菜蛋花湯 伴 冬筍鮮蝦水餃*

Seaweed and Egg Soup with Celery
Bamboo Shoots and Fresh Shrimp Dumplings

洛神花百合蘆薈蜜

Honey Aloe Vera with Lily Bulbs and Roselle Flowers

鬆化合桃酥、紅桑子凍糕

Walnut Puff Pastry,
Chilled Raspberry Puddings

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, 2022

**Signature Dish*

**Annual · Spring Dinner
Culinary Chic Menu III**

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金箔三文魚籽虎蝦鮮果沙律

Tiger Prawn Salad with Gold Leaf, Fresh Fruit and Salmon Roe

蟲草花杞子瑤柱燉螺頭湯\*

Double-boiled Conch Soup with Conpoy, Cordyceps Flowers and Wolfberries

香檳汁車打芝士脆絲苗焗北海道元貝皇\*

Baked Hokkaido Scallop with Crispy Rice, Cheddar Cheese and Champagne Crème

發財好市瑤柱甫

Braised Whole Conpoy with Dried Oyster and Black Moss

清蒸海西星斑

Steamed Spotted Garoupa with Ginger and Spring Onion

金沙脆皮三黃雞

Deep-fried Crispy Chicken with Golden Garlic

滿屋金銀絲苗

Braised Rice with Kurobuta Pork, Fresh Shrimps and Eggs

黃金露水晶湯丸

Sweetened Pumpkin Soup with Crystal Tapioca Dumplings

奶皇煎堆仔、熱情果香芒糕

Crispy Milk Custard Dumpling with Sesame Seeds

Chilled Mango and Passion Fruit Puddings

**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 2022

*\*Signature Dish*

**Annual · Spring Dinner  
Culinary Chic Menu IV**

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富國魚露金不換柚子北海道元貝皇

Baked Hokkaido Scallop with Thai Basil, Pomelo and Fish Sauce

鮮蟹肉桃膠燕窩羹

Braised Brid's Nest with Fresh Crab Meat and Natural Resin in Broth

金沙玫瑰醬鬼馬鮮蝦球

Sautéed Fresh Prawn with Chinese Donuts, Salted Egg Yolk and Rose Paste

蠔皇六頭湯鮑伴鵝掌鮮蔬

Braised Whole Abalone with Goose Feet and Seasonal Greens in Abalone Sauce

金銀屋潤蒸西星斑件

Steamed Spotted Garoupa Fillet with Garlic

金片珍珠吊燒三黃雞

Roasted Chicken with Taro Chips and Crispy Seasonal Greens

大展鴻圖伊府麵

Braised E-fu Noodles with Crab Meat and Straw Mushrooms

石榴子玉露

Chilled Fresh Pomegranate Syrup

紫薯煎堆仔 伴 法式忌廉杏仁餅

Deep-fried Glutinous Dumplings with Purple Sweet Potato Paste

French Macaroon

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 2022

**Signature Dish*