

每席奉送“賀歲珍寶海鮮撈”
寓意兔年富貴吉祥及繁榮昌盛

**Complimentary “Imperial Toss of Treasure From The Sea”
to toss up good fortune and prosperity in Year of The Rabbit**

賀歲珍寶海鮮撈

日本松葉蟹肉、煙燻三文魚、鮮魷魚、海螺肉、酸薑、甘筍、白蘿蔔、青瓜、紅波
椒、日本漬黃蘿蔔、哈密瓜、海蜇、京蔥絲、薄脆、花生、芝麻、胡麻醬

Imperial Toss of Treasures From The Sea

Japanese Snow Crab Meat, Smoked Salmon, Squid, Conch, Ginger Pickle, Carrot White
Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese
Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

Culinary Chic Menu I

迎春滿堂大展

Barbecued Roasted Suckling Pig

黃金芝士焗蟹蓋

Baked Crabmeat in Shell with Mushrooms and Cheddar Cheese

西芹百合金果雲耳炒鮮蝦球

Stir-fried Prawns with Lily Bulbs, Ginkgo, Dried Black Fungus and Seasonal Greens

竹筍蟹皇津菜膽

Braised Chinese Cabbage with Crab Roe and Bamboo Piths

松茸菜膽花菇燉柱甫湯

Braised Conpoy Soup with Dried Matsutake Mushrooms and Cabbages

發財好市金錢鮮翡翠

Braised Dried Oyster with Mushrooms, Black Moss and Seasonal Greens

清蒸海黃金老虎斑

Steamed Tiger Garoupa with Ginger and Spring Onion

香蒜風沙黃油雞 *

Crispy Chicken with Fried Garlic and Chili

金瑤蛋白翡翠炒絲苗

Fried Rice with Conpoy, Egg White and Seasonal Vegetables

菜遠上湯水餃

Shrimps and Pork Dumplings with Seasonal Greens in Superior Soup

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

合時鮮果碟

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**

**Signature Dish*

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Culinary Chic Menu II

迎春滿堂大展

Barbecued Roasted Suckling Pig

雙色芝士焗鬼馬北海道元貝 *

Baked Hokkaido Scallop with Cheese, Fried Dough Sticks and Champagne Crème

琥珀甜桃西芹炒花姿蝦仁

Sautéed Fresh Prawns with Cuttlefish, Celery and Sweet Walnuts

海皇竹筍扒翡翠

Braised Bamboo Piths and Dried Seafood with Seasonal Greens

姬松茸淮山杞子燉雪鳳凰 *

Double-boiled Silky Chicken Soup with Wolfberries,

Dried Chinese Yam and Blaze Mushrooms

發財翡翠白玉瑤柱甫

Braised Whole Conpoy in Turnip with Black Moss and Seasonal Greens

鳳脂頭抽蒸海黃皮老虎斑

Steamed Tiger Garoupa with Chicken Oil

南乳吊燒黃油雞

Roasted Crispy Chicken with Fermented Red Bean-curd Paste

金沙海皇炒飯

Fried Rice with Seafood and Crab Roe

野菌瑤柱炆伊麵

Braised E-fu Noodle with Assorted Mushrooms

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

合時鮮果碟

Fresh Fruit Platter

**HK\$12,988 net 12 persons per table; inclusive of 10% service charge with free flow of soft
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Culinary Chic Menu III

脆皮琵琶乳豬

Roasted Suckling Pig with Barbecued Sauce

黑松露醬翡翠蝦球

Sautéed Prawn with Seasonal Greens in Black Truffle Sauce

葡汁焗北海道元貝

Baked Hokkaido Scallop with Diced Chicken, Onion and Mushroom in Turmeric Sauce

高湯蟹皇扒翡翠

Braised Seasonal Greens with Crab Roe in Superior Soup

天籽蘭杞子瑤柱燉螺頭湯*

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

發財好市瑤柱甫

Braised Whole Conpoy with Dried Oyster and Black Moss

古法蒸海西星斑

Steamed Spotted Garoupa with Ginger and Spring Onion

爐烤鮮人參龍崗雞

Roasted Crispy Chicken with Fresh Ginseng

金銀滿屋鮑汁燴絲苗

Braised Rice with Chicken, Fresh Shrimps, Mushroom, Conpoy and Seasonal Vegetables

香蔥水餃炆伊麵

Braised E-fu Noodles with Scallions, Shrimps and Pork Dumplings

黃金露水晶湯丸

Sweetened Pumpkin Cream with Crystal Glutinous Rice Dumplings

奶皇煎堆仔, 熱情果香芒糕

Crispy Milk Custard Dumplings with Sesame Seeds,

Chilled Mango and Passion Fruit Puddings

合時鮮果碟

Fresh Fruit Platter

**HK\$14,188 net 12 persons per table; inclusive of 10% service charge with free flow
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Culinary Chic Menu IV

脆皮琵琶乳豬

Roasted Suckling Pig with Barbecued Sauce

金箔三文魚籽芒果鮮蝦沙律 *

Fresh Shrimps Salad with Gold Leaf, Mango, Fresh Fruit and Salmon Roe

百花松露炸蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Paste and Black Truffle Paste

貴州竹筍花膠瑤柱燴燕窩

Braised Bird's Nest Soup with Bamboo Piths, Fish Maw and Conpoy

金沙玫瑰醬鬼馬鮮蝦球

Sautéed Fresh Prawns with Fried Dough Sticks, 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 Oyster Sauce

家肥屋潤蒸西星斑件

Steamed Spotted Garoupa Fillet with Mushroom, Conpoy, Ginger and Fresh Sausages

七彩珍珠吊燒三黃雞 *

Roasted Chicken with Fried Shrimp Chips and Crispy Seasonal Greens

芙蓉帶子蝦仁炒銀苗

Fresh Shrimp and Scallop Fried Rice with Egg

大展鴻圖伊府麵

Braised E-fu Noodles with Crab Meat, Seasonal Vegetables and Eggs

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 Rice Dumplings with Purple Sweet Potato Paste,

French Macaroon

合時鮮果碟

Fresh Fruit Platter

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Culinary Chic Menu V

金鏈玉兔迎春滿堂大展

Barbecued Roasted Suckling Pig with Chilled Jelly Fish

富貴花枝百花球

Deep-fried Cuttlefish and Minced Shrimps with Mayonnaise

XO 醬甜桃露筍玉帶珊瑚蚌

Sautéed Sea cucumber and Scallops with Asparagus and Caramelized Walnuts in XO Chili Sauce

金瑤花膠扒雙寶蔬

Braised Twin Seasonal Vegetables with Conpoy and Fish Maw

羊肚菌花膠杞子燉螺頭湯

Double-boiled Sea Conch Soup with Fish Maw, Wolfberries and Dried Morel Mushrooms

鮑汁扣南非四頭湯鮑伴花菇鮮蔬

Braised Abalone with Black Mushrooms and Vegetables in Abalone Sauce

本地醬油鳳脂蒸深海東星斑

Steamed Spotted Garoupa with Chicken Oil

金枝玉葉吊燒黃油雞

Roasted Chicken with Deep-fried Enoki Mushrooms and Kale

櫻花蝦鮮蟹肉松露蘭香炒絲苗

Fried Rice with Crab Meat, Sergestid Shrimp, Egg White and Black Truffle

薑蔥鮮蝦水餃撈粗麵

Braised Egg Noodles with Spring Onion, Ginger and Fresh Shrimp Dumplings

香芒柚子椰汁西米露

Chilled Coconut Milk with Mango, Pomelo and Sago

奶皇煎堆仔伴法式忌廉杏仁餅

Crispy Milk Custard Dumplings with Sesame Seeds

French Macaroon

合時鮮果碟

Fresh Fruit Platter

**HK\$16,888 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**

**Signature Dish*