

慶團年賀新春



賀年套餐A Celebration Menu A

五福臨門

<藤椒海蜇/醋香黑木耳/蒜泥黃瓜/金磚豆腐粒/椒鹽九肚魚>
“Chilled Jelly Fish/ Black Fungus in Vinegar Sauce/
Cucumber tossed with Vinegar and Garlic/
Deep-fried Diced Bean Curd/ Deep-fried Bombay
Duck Fish with Spicy Salt”

花膠鮮雞燉響螺頭

Double Boiled Chicken Soup
with Sea Whelk and Fish Maw

髮菜金蠔豆苗

Braised Pea Shoots with Golden Oysters and
Black Moss

咖喱豬髀仔

Deep-fried Stick Pork Leg in a Curry Sauce

砂鍋三蔥爆龍躉

Braised Estuary Grouper with Leek in Casserole

水煮手切本地牛肉拼桂花蚌

Simmered Local Beef and Osmanthus Clams
with Sichuan Sun-dried Chili

駿景脆皮炸子雞

Golden Valley Deep-fried Crispy Chicken

生炒臘味糯米飯

Fried Glutinous Rice
with Preserved Pork and Sausages

韭黃燒伊麵

Braised E-Fu Noodle with Chive

黃金煎堆仔

Deep-fried Sesame Ball

懷舊馬拉糕

Chinese Style Sponge Cake

蓮子紅豆沙

Sweetened Red Bean Soup with Lotus Seed

6位用 HK\$4,088 per 6 persons

12位用 HK\$7,888 per 12 persons

賀年套餐B Celebration Menu B

四喜臨門

<椒鹽吊片/花雕鴨舌/黃金脆魚皮/乾煸四季豆>
“Deep-fried Squid in Spicy Salt /Marinated Duck
Tongue in Hua Tiao Wine/ Deep-fried Fish Skin
wrapped with Salty Egg Yolks/ Dry-fried String Beans
with Minced Pork and Chili”

宮廷濃湯雞煲翅(24兩)

Double Boiled Shark's Fin in Supreme Soup
with Chicken (24 taels)

32頭南非吉品乾鮑扣鵝掌

Braised South African Dry Abalone 32 Heads
with Goose Web

百花炸釀松葉蟹鉗

Deep-fried Stuffed Queen Crab Claw with
Shrimp Paste

髮菜豬脷燴金蠔

Braised Pig's Tongue
with Honey Dried Oyster and Black Moss

酸菜海星斑

Poached Sliced Spotted Grouper in Spicy and
Sour Soup

伯爵茶熏雞

Smoked Chicken with Earl Grey Tea

駿景砂鍋炒飯

Fried Rice with Shrimp and BBQ Pork in Casserole

金菇瑤柱撈麵

Stir-fried Noodle with Enoki Mushroom and Conpoy

黃金煎堆仔

Deep-fried Sesame Ball

攬仁豆沙果

Sweet Olive Seed and Red Bean Paste Pastry

蓮子紅豆沙

Sweetened Red Bean Soup with Lotus Seed

6位用 HK\$7,288 per 6 persons

12位用 HK\$13,988 per 12 persons

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賀年套餐C Celebration Menu C

姬松茸螺頭燉花膠
Double-Boiled Fish Maw Soup with Matsutake
Mushrooms and Sea Whelk

原條關西遼參扣鵝掌
Braised Whole Kansai Sea Cucumber with Goose Feet

露筍玉帶炒鮮鮑魚
Sautéed Fresh Abalone with Scallops and Asparagus

瓦鐸焗胡椒蝦
Baked Prawns with Pepper Corns in Casserole

欖角蜜餞脆香骨
Crispy Pork Ribs with Preserved Olive & Honey Glaze

大珍珠龍躉兩味
Hybrid Giant Grouper (Two Ways):
XO醬碧綠炒斑球
1st way: Stir-fried with Green Vegetables in X.O Sauce
藤椒蒸頭腩
2nd way: Steamed with Chili

駿景脆皮炸子雞
Golden Valley Deep-fried Crispy Chicken

瑤柱扒豆苗
Braised Pea Sprouts with Conpoy

生炒臘味糯米飯
Fried Glutinous Rice
with Preserved Meat and Sausages

經典星洲炒米
Singaporean Noodle

黃金煎堆仔
Deep-fried Sesame Ball

養顏棗皇糕
Steamed Red Dates Pudding

蓮子紅豆沙
Sweetened Red Bean Soup with Lotus Seed

6位用 HK\$5,080 per 6 persons
12位用 HK\$9,888 per 12 persons

賀年套餐D Celebration Menu D

鴻運乳豬全體
Roasted Whole Suckling Pig

紅燒砂鍋鮑翅(24兩)
Braised Shark's Fin Soup in Casserole (24 taels)

20頭網鮑扣鵝掌
Braised Amidori Dry Abalone 20 Heads
with Goose Web

蜜煎流浮山金蠣
Honeyed "Lau Fau Shan" Semi-Dried Oyster

竹笙瑤柱扒豆苗
Braised Pea Sprouts
with Bamboo Fungus and Conpoy

清蒸蔥油黃皮老虎斑
Steamed Tiger Grouper with Scallion Oil

古法鹽焗雞
Baked Chicken in Rock Salt

上湯焗龍蝦(伊麵底)
Baked Lobster in Superior Soup with E-Fu Noodles

太極鴛鴦炒飯
Yin Yang Fried Rice

黃金煎堆仔
Deep fried Sesame Ball

欖仁豆沙果
Sweet Olive Seed and Red Bean Paste Pastry

蓮子紅豆沙湯丸
Glutinous Rice Balls in Sweetened
Red Bean Soup with Lotus Seed

12位用 HK\$24,888 per 12 persons