

新春小菜

CHINESE NEW YEAR A LA CARTE

金雞鳴報喜 (蒜香脆米雞) Deep-fried Chicken with Garlic and Crispy Rice	壹隻 whole bird 半隻 half bird	480 240
龍馬精神爽 (上湯龍蝦燴伊麵) Braised E-fu Noodles with Lobster in Bouillon		398
鮑甫富貴來 (麒麟鮑甫柚皮) Slow Braised Abalone and Pomelo Peels in Shrimps Roe		398
鴻運包撈起 (蜜瓜芒果燒鵝肉撈起) Singaporean "Lo Hei"		328
發財大好市 (髮菜蠔豉扒豆苗) Braised Sun-Dried Oysters, Mock Sea Moss and Pea Sprouts		298
福臨富有餘 (芥蘭花榆耳炒星斑球) Sautéed Spotted Garoupa Fillets with Kale and Elm Fungus		298
年年慶豐收 (廚師醬伴水芹香炒帶子蝦球) Sautéed Scallops, Prawns, Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas with Chef's Special Sauce		288
金玉滿華堂 (蟹皇蟹肉扒豆苗) Braised Pea Sprouts with Crab Meat and Crab Roe		228
祝君平安好 (魚湯杞子竹筍羊肚菌泡生菜) Chinese Lettuce with Bamboo Pith, Morel Mushrooms and Wolfberries simmered in Fish Bouillon		188
發財大利湯 (蓮藕豬脰髮菜煲豬腱) Double Boiled Lotus Root, Pork Tongue, 每位 per pax Mock Sea Moss and Pork Shank		68

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

新春點心

CHINESE NEW YEAR DIM SUM

\$

百花齊放(百花釀魚肚)

Steamed Fish Maw with Shrimp Paste

88

金華盛世(金華燕液餃)

Steamed Shrimp Dumplings with Bird's Nest and Yunnan Ham

88

發財好市(髮菜蠔豉燒賣)

Steamed Pork Dumplings with Sun-Dried Oyster and Mock Sea Moss

58

袋袋平安(羅漢聚寶袋)

Steamed Assorted Vegetables wrapped in Beancurd Skin

58

金鵲報喜(鵝肝醬脆皮蝦角)

Deep-fried Shrimps Pastries with Goose Liver

68

花開富貴(牡丹酥)

Deep-fried Pastry with Lotus Seed Paste

58

財運滾滾(綠茶煎堆)

Deep-fried Sesame and Matcha Balls with Red Bean Paste Filling

58

鴻運年年(玫瑰黑糖年糕)

Pan-fried Rose and Black Sugar New Year Pudding

58