

春節午市套餐(A)
SPRING LUNCH MENU (A)

翡翠蝦餃皇
THE REFINERY SHRIMP DUMPLING
WITH CELTUCE

沖繩水雲帶子餃
SHRIMPS, SCALLOP AND SEAWEED
DUMPLING

龍蝦高湯小籠包
SHANGHAINENSE DUMPLING
WITH PORK AND LANGOUSTINE

雪梨咸水角
DEEP-FRIED PORK AND
DRIED SHRIMP DUMPLING

粟米蟹肉羹
SWEETCORN SOUP WITH CRAB MEAT

黑松露甜豆鮮淮山炒蝦球
WOK-FRIED PRAWNS WITH SUGAR SNAP PEAS AND FRESH YAM
IN BLACK TRUFFLE SAUCE

脆米蒜香雞
DEEP-FRIED CHICKEN
WITH GARLIC AND CRISPY RICE

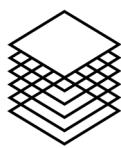
高湯蟲草花鮮百合泡時蔬
SIMMERED SEASONAL VEGETABLES
WITH FRESH LILY BULBS AND CORDYCEPS FLOWERS
IN SUPREME BROTH

XO醬牛肉炒飯
BEEF FRIED RICE IN XO SAUCE

椰汁紫米露
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

468 per person
(minimum 4 persons)

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



春節午市套餐 (B) SPRING LUNCH MENU (B)

黑虎掌菌燒賣皇
PORK AND SHRIMP DUMPLING WITH
WILD SARCODON ASPRATUMS FUNGI

紅米野菌餃
BROWN RICE DUMPLING WITH
WILD MUSHROOMS

沖繩水雲帶子餃
SHRIMPS, SCALLOP AND SEAWEED
DUMPLING

芝士明太子蝦春卷
DEEP-FRIED SHRIMP SPRING ROLL
WITH CHEESE AND MENTAIKO

◆
榆耳杞子燉豬腱
DOUBLE-BOILED PORK SHANK
WITH ELM FUNGUS AND WOLFBERRIES

◆
廚師醬蘭度萵筍炒和牛
WOK-FRIED WAGYU BEEF WITH KALE AND CELTUCE
IN CHEF'S SPECIAL SAUCE

燒汁京蔥鱈魚球
STIR-FRIED COD FILLETS WITH SCALLIONS
IN TERIYAKI SAUCE

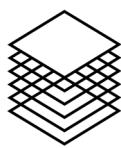
如意竹笙扒菜苗
BRAISED VEGETABLE SPROUTS
WITH BAMBOO PITH AND ELM FUNGUS

大澳蝦醬黑毛豬肉碎炒飯
MINCED IBERICO PORK FRIED RICE
WITH "TAI O" SHRIMP PASTE

◆
椰汁紫米露
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

498 per person
(minimum 4 persons)

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春節午市套餐(C)
SPRING LUNCH MENU (C)

龍蝦高湯小籠包
SHANGHAINES DUMPLING WITH PORK
AND LANGOUSTINE

紅米野菌餃
BROWN RICE DUMPLING WITH
WILD MUSHROOMS

沖繩水雲帶子餃
SHRIMPS, SCALLOP AND SEAWEED
DUMPLING

麻辣煎鍋貼
PAN-FRIED SPICY PORK DUMPLING

羊肚菌竹笙燉螺頭
DOUBLE-BOILED SEA WHELK
WITH BAMBOO PITH AND MOREL MUSHROOMS

XO醬蘆筍野菌炒帶子
WOK-FRIED SCALLOPS WITH ASPARAGUS AND MIXED MUSHROOMS
IN XO SAUCE

金蒜豉汁星斑球伴脆南瓜
STIR-FRIED GAROUPA FILLETS WITH DEEP-FRIED PUMPKIN
IN CRISPY BLACK BEAN SAUCE

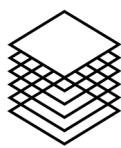
瑤柱扒豆苗
BRAISED PEA SPROUTS AND CONPOY

度小月櫻花蝦炒飯
FRIED RICE
WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS

椰汁紫米露 拼 鳳梨一口酥
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK
AND
BAKED PINEAPPLE PUFF

568 per person
(minimum 4 persons)

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春節晚市套餐(A) SPRING DINNER MENU (A)

三色拼盤 (三羊啟泰)

避風塘茄子、五香滷牛腱、日式醬油鳳尾魚

ASSORTED APPETIZER COMBINATION

("TYPHOON SHELTER" DEEP-FRIED EGGPLANT WITH GARLIC AND CHILLI,
SLOW-COOKED BEEF SHANK IN FIVE-SPICY SOYA SAUCE
AND DEEP-FRIED ANCHOVIES IN JAPANESE SOYA SAUCE)



一品瑤柱羹 (身壯力健)

BRAISED ASSORTED SEAFOOD AND CONPOY SOUP



清蒸大海斑 (年年有餘)

STEAMED FRESH GAROUPA
WITH PREMIUM SOYA SAUCE

髮菜蠔豉(發財好市)

BRAISED JUMBO AIR-DRIED OYSTERS
WITH MOCK SEA MOSS

蝦籽蘭度野菌炒蝦仁牛柳粒 (哈哈大笑)

WOK-FRIED PRAWNS AND BEEF
WITH KALE, WILD MUSHROOMS IN SHRIMP ROE

桶子頭抽豉油雞 (金雞報喜)

POACHED CHICKEN
WITH SUPREME SOYA SAUCE

瑤柱蛋白紅米飯 (富貴榮華)

FRIED BROWN RICE
WITH CONPOY AND EGG WHITES



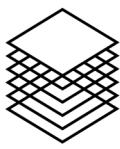
紅豆沙湯圓 拼 金腿蓮蓉五仁煎堆 (財運滾滾)

SWEETENED RED BEAN SOUP WITH GLUTINOUS DUMPLINGS
AND

DEEP-FRIED SESAME BALLS WITH LOTUS SEED PASTE AND YUNNAN HAM

538 per person
(minimum 4 persons)

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



春節晚市套餐 (B)
SPRING DINNER MENU (B)

三色拼盤 (三喜臨門)

蜜汁叉燒、海蜇、會所素鵝

ASSORTED APPETIZER COMBINATION

(HONEY GLAZED BARBECUED PORK, JELLY FISH

AND CRISPY BEANCURD SHEET ROLLS STUFFED WITH JULIENNE VEGETABLES)



羊肚菌竹笙螺頭燉豬腱 (鴻圖大展)

DOUBLE-BOILED PORK SHANK

WITH SEA WHELK AND MOREL MUSHROOMS



清蒸大海斑 (年年有餘)

STEAMED FRESH GAROUPA

WITH PREMIUM SOYA SAUCE

北菇髮菜蠔豉 (發財好市)

BRAISED SUN-DRYED OYSTERS, MOCK SEA MOSS AND BLACK MUSHROOMS

WITH PEA SPROUTS

廚師醬露筍鮮百合蝦球帶子 (一帆風順)

SAUTÉED PRAWNS AND SCALLOPS WITH LILY BULBS AND ASPARAGUS

IN CHEF'S SPECIAL SAUCE

當紅炸子雞 (金雞報喜)

DEEP-FRIED CRISPY CHICKEN

度小月櫻花蝦炒飯 (金銀滿屋)

FRIED RICE

WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS



紅豆沙湯圓 拼 發財年糕 (闔家團圓)

SWEETENED RED BEAN SOUP WITH GLUTINOUS DUMPLINGS

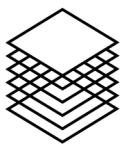
AND

CHINESE NEW YEAR PUDDING

668 per person

(minimum 4 persons)

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春節晚市套餐 (C)
SPRING DINNER MENU (C)

三色拼盤 (富貴迫人)

陳醋海蜇花、川汁帶子、金牌燒腩仔

ASSORTED APPETIZER COMBINATION

(MARINATED JELLY FISH HEAD WITH VINTAGE VINEGAR, PAN-SEARED SCALLOPS WITH SICHUAN SPICY SAUCE AND ROASTED PORK BELLY WITH CRACKLING)



紅燒竹笙燕窩羹 (鴻圖大展)

BIRD'S NEST IN SUPERIOR SOUP WITH BAMBOO PITH



黑魚籽香芒大蝦 (哈哈大笑)

DEEP-FRIED TIGER PRAWN

WITH MANGO DRESSING AND CAVIAR

翡翠海參扣鮑魚 (財運亨通)

BRAISED ABALONE AND SEA CUCUMBER

IN SEASONAL VEGETABLES

清蒸大海斑 (年年有餘)

STEAMED FRESH GAROUPA

WITH PREMIUM SOYA SAUCE

脆米蒜香雞 (金雞報喜)

DEEP-FRIED CHICKEN

WITH GARLIC AND CRISPY RICE

髮菜金菇瑤柱炆伊麵 (添福添壽)

BRAISED E-FU NOODLES

WITH MOCK SEA MOSS, ENOKI MUSHROOMS AND CONPOY



紅豆沙湯圓 拼 金腿蓮蓉五仁煎堆 (闔家團圓)

SWEETENED RED BEAN SOUP WITH GLUTINOUS DUMPLINGS
AND

DEEP-FRIED SESAME BALLS WITH LOTUS SEED PASTE AND YUNNAN HAM

868 per person
(minimum 4 persons)

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