

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
SHANGHAINESE 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

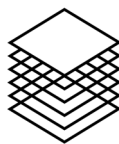
XO醬牛肉炒飯
BEEF FRIED RICE IN XO SAUCE



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

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

紅米野菌餃
BROWN RICE DUMPLING WITH
WILD MUSHROOMS

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



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

如意竹筍扒菜苗
BRAISED VEGETABLE SPROUTS
WITH BAMBOO PITH AND ELM FUNGUS

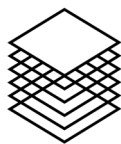
大澳蝦醬黑毛豬肉碎炒飯
MINCED IBERICO PORK FRIED RICE
WITH "TAI O" SHRIMP PASTE



椰汁紫米露
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

498 per person
(minimum 4 persons)

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



春節午市套餐(C)
SPRING LUNCH MENU (C)

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

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

紅米野菌餃
BROWN RICE DUMPLING WITH
WILD MUSHROOMS

麻辣煎鍋貼
PAN-FRIED SPICY PORK DUMPLING



羊肚菌竹筍燉螺頭
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

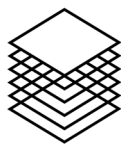
度小月櫻花蝦炒飯
FRIED RICE
WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS



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)

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



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

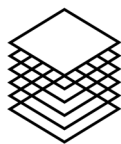


紅豆沙湯圓 拼 金腿蓮蓉五仁煎堆 (財運滾滾)

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-DRIED 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



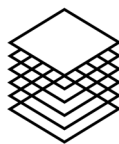
紅豆沙湯圓 拼 發財年糕 (闔家團圓)

SWEETENED RED BEAN SOUP WITH GLUTINOUS DUMPLINGS
AND

CHINESE NEW YEAR PUDDING

668 per person
(minimum 4 persons)

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



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)

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