

Chinese New Year Dinner Buffet Delicacies

新春賀年晚市自助餐特色美饌

Cold Dish 凍盆

Yu Sheng and abalone Lo Hei 魚生鮑魚撈起

Soup 湯

Lotus root and pork tongue soup 蓮藕豬脷湯 (年年大利湯)

Hot Dish 熱葷

Seared prawns in tomato sauce 茄汁蝦碌 (春意盎然笑哈哈)

Sautéed fish maw with vegetables in X.O sauce X.O 醬花膠西蘭花 (花開富貴)

Wok-fried abalone and slice whelk with celery and bell pepper 西芹彩椒炒鮑魚螺片 (雙喜臨開)

Braised pork trotters in brown sauce 紅燒元蹄 (春風得意福臨門)

Braised dried oysters with pork tongue and lettuce 蠔豉、豬橫脷及生菜 (生財好市大利)

Steamed fresh grouper with soya sauce 清蒸石斑魚 (年年有餘)

Fried rice with conpoy, barbeque pork, pumpkin & egg yolk 瑤柱黃金炒飯 (財源滾滾)

Dessert 甜品

Pan-fried coconut pudding 煎椰汁年糕

Pan-fried water chestnut pudding 煎馬蹄糕

Pan-fried turnip cake 煎蘿蔔糕

Deep-fried sesame ball 笑口棗

Deep-fried sesame dumpling 煎堆仔

Crispy pastry dumpling 油角

Rosettes 糖環

Assorted cookies 賀年曲奇

Assorted praline chocolate 賀年朱古力

Sweet ginger tea with glutinous dumplings 薑茶湯丸 (團團圓圓)

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