



## 新春賀年小菜 CHINESE NEW YEAR DISHES

【豐衣足食】鮑參海味壹品煲 (鮑魚、花膠、海參、瑤柱、蠔豉、花菇)	\$688
Braised abalones, fish maw, sea cucumber, dried conpoy, dried oyster and mushroom	
【滿掌金錢】花膠北菇鵝掌煲	\$568
Braised fish maw and goose webs with mushroom	
【縱橫四海】鴛鴦銀絲回味蟹	\$568
Crab with vermicelli duo in clay pot	
【年年有餘】古法炆斑翅	\$498
Braised grouper fin with white radish, bean curd and garlic	
【金銀滿屋】黃金油泡翡翠玉帶	\$398
Wok-fried scallops with asparagus and egg yolks	
【瑞雪銀龍】蛋白炒燕窩	\$338
Sauteed bird's nest with egg white	
【鳳躍天仙】乾坤無花果鹹檸雞煲	半隻 \$318
Chicken pot with figs and preserved lemon	壹隻 \$618
【金雞報喜】黃金琵琶燒雞	半隻 \$248
Deep-fried crispy chicken	壹隻 \$468
【一團和氣】羅漢壹品上素	\$268
Braised assorted fungus with bamboo pith	
【發財好市】生菜髮菜蠔豉	\$238
Braised dried oysters with sea moss and Chinese lettuce	
【竹報平安】花菇扒竹筴釀鮮露筍	\$238
Braised mushroom and asparagus with bamboo pith	
【春回大地】銀羅鼎湖上素	\$228
Braised assorted fungus and bamboo pith with turnips	
【鴻運年年】宮保腰果素鮑魚粒	\$228
Vegetarian abalone cubes with peanuts in chili sauce	
【恭喜發財】髮菜竹筴扒雙寶蔬	\$218
Braised bamboo pith, straw mushroom and Shanghai pak choi with sea moss	
【珠光寶氣】麵醬炆三寶 (羊肚菌、北菇、豆卜、鮮菇、南瓜、時蔬)	\$218
Braised morels, mushroom, bean curd puff, straw mushroom, pumpkin, vegetable with soybean paste sauce	
【瑞氣呈祥】南乳溫公齋煲	\$208
Braised assorted vegetables with preserved bean curd in pot	

• Promotion period 推廣期: 27/1/2025 – 16/2/2025

• All prices are in HK dollars and subject to 10% service charge 所有價目均以港幣計算及另收加一服務費

• The above menu is not applicable to any discount, promotional offers and frequent flyer redemption 以上推廣菜單不適用於任何折扣優惠或賺取任何飛行里數