



Available From 13th January Till 09th February 2020

鼠年蹦蹦事业冲
AUSPICIOUS MENU - A

鸿運齊撈起
Atlantic Salmon Lo Hei

迷你大華盆菜
鮑魚, 花菇, 魚鱈, 蚝豉, 豆筋, 魚柳, 烟鴨, 西兰花
Majestic Mini Deluxe Treasures Claypot
Abalone, Flower Mushroom, Fish Maw, Dried Oyster
Beancurd Stick, Fish Fillet, Smoked Duck, Broccoli

澳洲鮮帶子 松茸菇露笋
Sautéed Australian Scallops With Asparagus
And Honshimeiji Mushrooms

辣汁干燒生蝦
Pan-Fried Fresh Prawns With
Majestic Spicy And Sweet Sauce

老鼠愛大米砂煲腊味飯
Claypot Rice With
Preserved Meat And Chinese Sausages

柚子汁蘋果紅棗
Refreshing Apple With Red Dates
And Honey Pomelo Citrus

传统芋香炸年糕
Traditional Layered Nian Gao With
Yam And Sweet Potato

\$888 – For 8person
(Additional Per Person- \$100)

鼠不尽的新钞票
BLISSFUL MENU - B

鸿運齊撈起
Atlantic Salmon Lo Hei

黑松露海中宝炖鮑翅
鮑翅, 鮑魚, 黑松露, 螺頭, 干貝
Double-Boiled Sea Treasures Soup With
Black Truffle, Shark's Fin And Abalone

澳洲鮮帶子 松茸菇露笋
Sautéed Australian Scallops With Asparagus
And Honshimeiji Mushrooms

蒜油粉絲鮭魚扒
Steamed Sea Perch Fillet With
Crystal Vermicelli And Fragrant Garlic Oil

白胡椒姜葱炒龍蝦件
Sautéed Lobster With Ginger And
Spring Onion In White Pepper Sauce

老鼠愛大米砂煲腊味飯
Claypot Rice With
Preserved Meat And Chinese Sausages

柚子汁蘋果紅棗
Refreshing Apple With Red Dates
And Honey Pomelo Citrus

传统芋香炸年糕
Traditional Layered Nian Gao With
Yam And Sweet Potato

\$1388 – For 8 person
(Additional Per Person- \$150)

鼠报佳音年年好
CONTENTMENT MENU - C

三文魚齊撈起
Atlantic Salmon Lo Hei

大華煲仔蟹肉鮑翅
Signature Claypot Shark's Fin Soup With
Crab Meat And Beansprouts, Coriander Leaf

大紅烤乳豬
Barbecued Whole Suckling Pig

墨西哥鮑脯 北海道帶子 魚籽芦笋
Stewed Mexican Abalone Cubes With Asparagus
Hokkaido Scallop Topped With Black Caviar

清蒸 油浸 野生大笋壳
Steamed And Fried Wild Soon Hock With
Superior Light Soya Sauce

开边龍蝦焗伊麵
Stewed Homemade E-Fu Noodles With
Lobster, Ginger And Spring Onions

杏汁炖官燕
Double-boiled Superior Bird's Nest With
Almond Puree

传统芋香炸年糕
Traditional Layered Nian Gao With
Yam And Sweet Potato

\$2388 – For 10 person

price is subject to 10% service charge and prevailing government taxes