一帆風順 Auspicious Menu

北京鸭拼沙丹虾炸莲藕片

Sliced Of Peking Duck And Wasabi Prawn With Crispy Sliced Lotus Root

黑松露海中宝

Double-Boiled Sea Treasures Soup With Black Truffle

鱼籽蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet With Kai Ian In Egg White Sauce And Salmon Roe

素饺子珍珠醋

Impossible Vegetarian Gyoza With Balsamic Pearls

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

\$128 per person (minimum for 2 persons)

二龍騰飛 <u>Blissful Menu</u>

北京鸭拼煎鵝肝西瓜

Sliced Of Peking Duck And Pan Seared Foie Gras With Watermelon

上汤红烧官燕

Double-Boiled Soup With Imperial Bird Nest

南非原粒鲍鱼豆袋

Whole South African Abalone With Crispy Beancurd Parcel

鱼籽开边龙虾伊麵

Stewed Homemade E-Fu Noodles With Lobster And Salmon Roe

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

\$168 per person (minimum for 2 persons)



鸿運齊撈起 Atlantic Salmon Lo Hei

迷你大華盆菜 鲍鱼,花菇,鱼鳔,蚝豉,豆筋,鱼柳,花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

鱼籽蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet With Kai Ian In Egg White Sauce And Salmon Roe

西兰花炒虾球带子

Wok-Fried Prawn With Diver Scallops And Broccoli Flower

五穀豐收

Steamed Rice With Chinese Sausage And Preserved Meat

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$488 - For 4 persons
\$588 - For 5 persons
\$688 - For 6 persons
\$788 - For 7 persons
\$888 - For 8 persons
\$988 - For 9 persons
\$1088 - For 10 persons
\$1188 - For 11 persons
\$1288 - For 12 persons



鸿運齊撈起

Atlantic Salmon Lo Hei

北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

迷你大華盆菜

鲍鱼,花菇,鱼鳔,蚝豉,豆筋,鱼柳,花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

鱼籽蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet With Kai Ian In Egg White Sauce And Salmon Roe

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

五穀豐收

Steamed Rice With Chinese Sausage And Preserved Meat

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$588 - For 4 persons
\$688 - For 5 persons
\$788 - For 6 persons
\$888 - For 7 persons
\$988 - For 8 persons
\$1088 - For 9 persons
\$1088 - For 10 persons
\$1288 - For 11 persons
\$1388 - For 12 persons

五福臨門 <u>Eternity Menu</u>

鸿運齊撈起 Atlantic Salmon Lo Hei

北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

大華煲仔蟹肉鲍翅

Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf

鱼籽蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet With Kai Ian In Egg White Sauce And Salmon Roe

上汤蒜子干贝芥菜

Poached Big Green Mustard Leaf With Conpoy And Whole Garlic In Superior Broth

鱼籽开边龙虾伊麵

Stewed Homemade E-Fu Noodles With Lobster And Salmon Roe

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$688 - For 4 persons \$788 - For 5 persons \$888 - For 6 persons \$988 - For 7 persons \$1088 - For 7 persons \$1088 - For 8 persons \$1188 - For 9 persons \$1288 - For 10 persons \$1388 - For 11 persons \$1488 - For 12 persons



鸿運齊撈起 Atlantic Salmon Lo Hei

鲨鱼骨汤干贝炖鲍翅

Shark Cartilage Soup With Conpoy And Shark's Fin

鱼籽蛋白芥兰蒸龙虎斑柳

Steamed Tiger Grouper Fillet With Kai Ian In Egg White Sauce And Salmon Roe

迷你大華盆菜

鲍鱼,花菇,鱼鳔,蚝豉,豆筋,鱼柳,花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

素饺子珍珠醋

Impossible Vegetarian Gyoza With Balsamic Pearls

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$888 - For 6 persons \$1018 - For 7 persons \$1148 - For 8 persons \$1288 - For 9 persons \$1398 - For 10 persons \$1538 - For 11 persons \$1688 - For 12 persons

七星高照 <u>Glorious Menu</u>

鸿運齊撈起 Atlantic Salmon Lo Hei

上汤红烧官燕

Double-Boiled Soup With Imperial Bird Nest

清蒸野生大笋壳

Steamed Wild Soon Hock In Superior Light Soya Sauce

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

迷你大華盆菜

鲍鱼,花菇,鱼鳔,蚝豉,豆筋,鱼柳,花腩

Majestic Mini Deluxe Treasures Claypot Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

黑松露蟹肉蛋白炒饭

Signature Crabmeat Fried Rice With Egg White And Black Truffle

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$988 - For 6 persons
\$1138 - For 7 persons
\$1288 - For 8 persons
\$1438 - For 9 persons
\$1588 - For 10 persons
\$1738 - For 11 persons
\$1888 - For 12 persons

八方來財 <u>Harmonious Menu</u>

鲍鱼三文鱼撈起

Abalone And Atlantic Salmon Lo Hei

迷你黑松露炖佛跳墙

鲍翅、鲍鱼、黑松露、海参、蹄筋,花菇、干贝、火腿、螺头、山芭鸡

Mini-Buddha Jump s Over The Wall Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower Mushroom, Dried Scallop, Chin Hua Ham, Fish Maw, Chicken

北京烤鸭

Roasted Peking Duck Served With Pancake Spring Onion, Cucumber And Sweet Sauce

清蒸海斑

Steamed Grouper In Superior Light Soya Sauce

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

砂煲腊味饭伴菜心

Claypot Rice With Preserved Meat And Hong Kong Choy Sum

石蜂糖炖官燕

Double-boiled Imperial Bird's Nest With Rock Sugar

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$1368 – For 6 persons \$1538 – For 7 persons \$1708 – For 8 persons \$1878 – For 9 persons \$2048 – For 10 persons \$2218 – For 11 persons \$2388 – For 12 persons

九九同心 Imperial Menu

鲍鱼三文鱼撈起

Abalone And Atlantic Salmon Lo Hei

上汤红烧官燕

Double-Boiled Soup With Imperial Bird Nest

清蒸野生大笋壳

Steamed Wild Soon Hock With Superior Light Soya Sauce

鲍参翅肚大盆菜

鲍鱼,关东参,鲍翅,花胶,宗谷元贝,天白花菇,沙井蚝干,内蒙发菜,红烧圆蹄, 头手叉烧,鳕鱼柳,豆筋,鹿蹄筋,大虾,鱼鳔,西兰花,大白菜,芋头

Majestic Deluxe Treasures Claypot Abalone, Japanese Sea Cucumber, Shark's Fin,Fish Maw, Dried Scallops, Flower Mushrooms, Shajing Dried Oyster, Dried Moss, Trotter, Char Siew, Cod Fillet, Beancurd Stick, Deer Tendon, King Prawn, Yu Biao, Broccoli, Cabbage, Yam

上汤焗澳洲龙虾

Australian Lobster In Superior Broth

砂煲腊味饭伴菜心

Claypot Rice With Preserved Meat And Hong Kong Choy Sum

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

大柑福袋

Mandarin Fortune Bag

\$2088 – For 8 persons \$2288 – For 9 persons \$2488 – For 10 persons \$2688 – For 10 persons \$2688 – For 11 persons \$2888 – For 12 persons (placed your order 1 day in advance)



澳龙鸿運齊撈起

Australian Lobster And Atlantic Salmon Lo Hei

宝鼎佛跳墙

鲍翅,吉品乾鲍,宗谷元贝,花胶,海参,鹿蹄筋,花菇, 螺头,火腿,山芭鸡,野生花旗参,冬虫夏草

Buddha Jumps Over The Wall Shark's Fin, Supreme Dried Abalone, Dried Scallop, Fish Maw, Sea Cucumber, Deer Tendon, Flower Mushroom, Conch, Chin Hua Ham, Kampong Chicken, Wild Ginseng, Cordyceps Stem

乳猪全体

Whole Barbecued Suckling Pig

野生大笋壳鱼两味 _{清蒸头腩,油浸鱼尾}

Soon Hock Prepared In Two Different Ways : -Steamed Fish Head And Belly In Light Soya Sauce -Deep-fried Fish Tail In Light Soya Sauce

上汤蒜子干贝芥菜

Poached Big Green Mustard Leaf With Conpoy And Whole Garlic In Superior Broth

生拆龙虾蟹肉菜心干烧伊面

Braised E-Fu Noodles With Lobster Meat / Crabmeat And Hong Kong Choy Sum

石蜂糖炖官燕

Double-boiled Imperial Bird's Nest With Rock Sugar

传统年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

大柑福袋

Mandarin Fortune Bag

\$2288 – For 8 persons
\$2588 – For 9 persons
\$2888 – For 10 persons
\$3188 – For 11 persons
\$3388 – For 12 persons
(placed your order 1 day in advance)

万事如意

Victorious Vegetarian Menu

炸莲藕片春卷野菜沙律

Crispy Sliced Lotus Root With Vegetable Spring Roll And Porcini Mushroom

金盅素粒汤

Vegetable Soup Served In Golden Melon

宫保腰果豆腐

Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce

素饺子珍珠醋

Impossible Vegetarian Gyoza With Balsamic Pearls

百花盛开

Chilled Yuzu Syrup With Red Dates, Snow Fungus, Longan And Barley

\$98 per person