



Available From 1st February Till 28th February 2021

金牛迎春

AUSPICIOUS MENU - A

鴻運齊撈起

Atlantic Salmon Lo Hei

迷你大華盆菜

鮑魚, 花菇, 魚鱔, 蜆豉, 豆筋, 魚柳, 花腩

Majestic Mini Deluxe Treasures Claypot

Abalone, Flower Mushroom, Fish Maw, Dried Oyster, Beancurd Stick, Fish Fillet, Kurobuta Pork Belly

澳洲鮮帶子西兰花

Sauteed Australian Scallops With Broccoli

鹽香桃木黃油雞

Smoked Corn-Fed Chicken With Salt And Hickory

辣汁干燒生蝦野菜

Pan-Fried Fresh Prawns With Majestic Spicy And Sweet Sauce

新年碗仔腊味飯

Fragrant Rice With Preserved Meat And Chinese Sausages

凍柚子汁紅棗津梨

Chilled Tianjin Pear With Red Date And Honey Pomelo Citrus

傳統芋香炸年糕

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

牛來運轉

BLISSFUL MENU - B

鴻運齊撈起

Atlantic Salmon Lo Hei

黑松露炖海中寶

黑松露, 蠔頭, 干貝, 花菇, 蹄筋

Double-Boiled Sea Treasures Soup With

Black Truffle, American Conch,

Conpoy, Mushroom, Tendons

澳洲鮮帶子西兰花

Sauteed Australian Scallops With Broccoli

清蒸野生大笋壳

Steamed Wild Soon Hock With Light Soya Sauce

鮑魚發財羅漢扒鴨

Braised Duck With Abalone And Black Moss In 'Lo Han' Style

姜葱波士頓龍蝦面

Stewed Homemade E-Fu Noodles With Boston Lobster

凍柚子汁紅棗津梨

Chilled Tianjin Pear With Red Date And Honey Pomelo Citrus

傳統芋香炸年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$788++ - For 4 persons

\$938++ - For 5 persons

\$1088++ - For 6 persons

\$1188++ - For 7 persons

\$1288++ - For 8 persons

牛氣冲天

CONTENTMENT MENU - C

澳龍鴻運齊撈起

Australian Lobster And 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

墨西哥鮑魚帶子鮭魚籽芦笋

Stewed Mexican Abalone With Asparagus, Scallop Topped With Salmon Roe

清蒸海東星斑

Steamed Live Leopard Red Garoupa With Light Soya Sauce

愛爾蘭燒鴨

Roasted Irish Silver Hill Duck

澳洲龍蝦肉菜心焗伊麵

Stewed Homemade E-Fu Noodles With Australian Lobster Meat

石蜂糖炖官燕

Double-boiled Bird's Nest With Rock Sugar

傳統芋香炸年糕

Traditional Layered Nian Gao With Yam And Sweet Potato

\$1088++ - For 4 persons

\$1288++ - For 5 persons

\$1488++ - For 6 persons

\$1688++ - For 7 persons

\$1888++ - For 8 persons



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牛年大吉

**DELIGHTFUL MENU - D**

煎法国鹅肝西瓜

Pan Seared Foie Gras With Watermelon

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

牛肝菌素饺子

Porcini Mushroom Dumplings In Soya Vinaigrette

姜葱波士顿龙虾面

Stewed Homemade E-Fu Noodles With  
Boston Lobster

冻柚子汁红枣津梨

Chilled Tianjin Pear With Red Date  
And Honey Pomelo Citrus

传统芋香炸年糕

Traditional Layered Nian Gao With  
Yam And Sweet Potato

**\$138++ per person**

牛转乾坤

**VEGETARIAN MENU - V**

春夏秋冬卷水果野菜

Vegetarian Roll With Organic Greens  
In Passion Fruit Dressing

发财金盅炖黄耳竹笙汤

Double-boiled Soup With  
Yellow Fungus, Bamboo Pith  
Served In Whole Golden Pumpkin

乾坤福袋西兰花

Crispy Beancurd Parcel Filled With  
Trio Of Mushroom And Potato

牛肝菌素饺子

Porcini Mushroom Dumplings In Soya Vinaigrette

冻柚子汁红枣津梨

Chilled Tianjin Pear With Red Date  
And Honey Pomelo Citrus

传统芋香炸年糕

Traditional Layered Nian Gao With  
Yam And Sweet Potato

**\$88++ per person**

All prices are subjected to 10% service charge and prevailing government taxes