



金蛇獻瑞

AUSPICIOUS DISHES

新春歡慶盛宴

LUNAR NEW YEAR CELEBRATION

四位 3,888 for 4 guests

椒香鮑魚
Tossed Abalone with
Ratten Peppercorns

醬香白玉春
Marinated Turnip with
Sweet Soy Sauce

酒香醉乳鴿
Chilled Drunken Pigeon Marinated
in Chinese Rice Wine



花膠海皇羹
Fish Maw Soup with Assorted Seafood



乾燒元寶蝦
Wok-fried Tiger Prawn with Mild Spicy Sauce

響油鱧糊
Braised Yellow Eel Strips in Soy Sauce with Ginger and Scallion

發財元蹄
Braised Pork Knuckle in Sweet Soy Sauce

冬筍豆苗
Wok-fried Pea Sprouts with Bamboo Shoot

羊肚菌鹽泥肉焗上海菜飯
Vegetables Rice with Morel Mushroom and Salted Pork



炸流沙湯圓
Deep-fried Lava Sesame Rice Balls

胖大海雪梨茶
Pear Tea with Malva Nut

如有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。價格以港幣計算，另加一服務費。
Should you have specific allergies or intolerances, please inform the manager who can offer advice.
Prices are in Hong Kong dollars and subject to 10% service charge.



新春歡慶盛宴

LUNAR NEW YEAR CELEBRATION

八位 8,888 for 8 guests

椒香鮑魚

Tossed Abalone with
Ratten Peppercorns

佛門素鵝

Bean Curd Sheet Rolled with
Mushrooms

油爆河蝦

Stir-Fried Shrimps

蔥油萵筍

Tossed Celtuce with
Scallion Oil

醉豬手

Drunken Pork Knuckle

梁溪脆鱔

Crispy Eel with
Sweet Vinegar



金絲海皇酸辣羹

Hot and Sour Soup with Shredded Roasted Duck and Assorted Seafood



金衣大蝦球

Wok-fried Prawns with Salted Egg Yolk Paste

茶燻雞

Jasmine Tea Smoked Chicken

金腿酒糟蒸河鰻

Steamed Eel with Sliced Jinhua Ham
in Aged Shaoxing Wine

砂鍋花膠鮑魚紅燒肉

Braised Pork Belly, Abalone and
Fish Maw in Casserole

百合炒黃金耳

Stir-fried Fresh Lily Bulbs with Golden Fungus

薺菜炒年糕

Stir-fried Rice Cakes with Shepherd's Purse



炸流沙湯圓

Deep-fried Lava
Sesame Rice Balls

雪燕雪梨茶

Pear Tea with
Snow Swallow

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大吉大利

Sichuan Hot and Spicy Pork Tongue

128

醉豬手

Drunken Pork Knuckle

168

金腿酒糟蒸河鰻

Steamed Eel with Sliced Jinhua Ham in

Aged Shaoxing Wine

每件 188 per piece 2件起 (Min. 2 pcs)

乾燒元寶蝦

Wok-fried King Prawn in Mild Spicy Sauce

每隻 268 per piece

生爆鱔片

Wok-fried Eel sliced with Belt Pepper and Bamboo Shoots

388

金蠔扣百靈菇

Braised Semi-Dried Oyster with Abalone Mushrooms

488

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茶燻雞

Jasmine Tea Smoked Chicken

半份 328 half portion

一份 628 full portion

橫財就手(發菜元蹄)

Braised Pork Knuckle in Sweet Soy Sauce

688

砂鍋花膠鮑魚紅燒肉

Braised Pork Belly, Abalone and Fish Maw in Casserole

888

煙燻河鰻

(whole eel) Tea Smoked Baked Eel

(48 小時前預訂 pre-order 48 hours in advance)

1,288

雪裡紅蒸深海黃魚

Steamed Yellow Croaker with

Preserved Potherb Mustard

2,688

火腫竹筴燉花膠扒

Double-boiled Fish Maw and Water Bamboo Fungus

with Jinhua Ham in Chicken Soup

2,888

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