



賀歲煙花晚餐
Chinese New Year Fireworks Dinner

06 - 02 - 2019

六福臨門

蜜餞脆菇段 · 舟山海蜇頭 · 鎮江肴肉 ·

五喜烤麩 · 涼拌海參 · 滬式燻蛋

Deep-fried Mushroom with Dark Vinegar Sauce, Jelly Fish with Spring Onion Oil,
Pork Terrine with Ginger and Vinegar Sauce, Braised Wheat Gluten with Bamboo Shoot and Mushroom,
Sea Cucumber with Light Chilli Sauce, Smoked Egg

松茸黃耳燉響螺

Double-boiled Sea Whelk with Yellow Fungus and Matsutake

糟溜斑片

Poached Garoupa Fillet with Chinese Wine Sauce

蠔皇原隻鮑魚

Braised Whole Abalone in Oyster Sauce

油雞欖千頭菇炒黑豚肉

Sautéed Pork with Cantharellus and Mushroom

香蔥油淋雞

Deep-fried Chicken Topped with Scallion Soya Sauce

黃金餃時蔬

Egg Dumplings with Seasonal Vegetable

高湯小籠包 · 富貴炒飯

Steamed Pork Dumplings
Fried Rice with Dried Conpoy and Egg White

酒釀紅豆年糕羹

Glutinous Rice Dumplings with Wine Sauce and Red Bean Soup

每席港幣\$4,580 per table (六位用/ For 6 persons)

每席港幣\$8,780 per table (十至十二位用/ For 10-12 persons)

所有價目另加一服務費。茶芥/水每位港幣\$20

All prices are subject to 10% service charge. Chinese tea / water HK\$20 per person



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四喜臨門

滬式燻蛋 · 舟山海蜇頭 · 涼拌海參 · 蜜餞脆菇段

Smoked Egg

Jelly Fish with Spring Onion Oil

Sea Cucumber with Light Chilli Sauce

Deep-fried Mushroom with Dark Vinegar Sauce

松茸黃耳燉響螺

Double-boiled Sea Whelk with Yellow Fungus and Matsutake

蠔皇花膠

Braised Fish Maw in Oyster Sauce

糟溜斑片

Poached Garoupa Fillet with Chinese Wine Sauce

油雞欖千頭菇炒黑豚肉

Sautéed Pork with Cantharellus and Mushroom

黃金餃時蔬

Egg Dumplings with Seasonal Vegetable

高湯小籠包 · 菜肉餛飩

Steamed Pork Dumplings

Vegetable and Pork Wontons

酒釀紅豆年糕羹

Glutinous Rice Dumplings with Wine Sauce and Red Bean Soup

每位港幣\$708 per person

(兩位起 / *Minimum two persons*)

所有價目另加一服務費。茶芥 / 水每位港幣\$20

All prices are subject to 10% service charge. Chinese tea / water HK\$20 per person