



團年及春茗套餐 2019

Chinese New Year Gathering and Spring Dinner Menu 2019

滬坊小碟

涼拌海參 · 滬式燻蛋 · 涼拌萵筍絲 · 鎮江肴肉
巒巒千層 · 舟山海蜇頭

Sliced Sea Cucumber with Light Chilli Sauce, Smoked Egg,
Green Stem with Spring Onion Oil, Pork Terrine with Ginger and Vinegar Sauce,
Smoked Bean Curd Skin Roll, Jelly Fish with Spring Onion Oil

砂鍋津白雲吞雞

Chicken Soup with Wonton Served in a Casserole

金沙蝦球

Sautéed Prawns with Salted Egg Yolk Sauce

紅燒小圓蹄

Braised Pork Knuckle in Dark Soya Sauce

崧子黃魚

Sweet and Sour Yellow Croaker topped with Pine Nuts

樟茶鴨

Smoked Duck with Camphor Tea Leaf

黃金餃烤時蔬

Braised Pork Dumpling with Seasonal Vegetable

高湯小籠包

Steamed Pork Dumplings

山楂芝麻湯丸

Sesame Rice Dumplings with Hawthorn Soup

每席港幣\$3,280 (供六位用)

HK\$3,280 for a table of 6 persons

每席港幣\$6,280 (供十至十二位用)

HK\$6,280 for a table of 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