



## 2020 團年及春茗套餐

### Chinese New Year Gathering and Spring Dinner Menu 2020

#### 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

#### 苔條蝦球

Deep-Fried Prawn with Seaweed Batter

#### 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

#### 香蔥油淋雞

Deep-fried Chicken Topped with Scallion Soya Sauce

#### 黃金餃烤時蔬

Braised Pork Dumpling with Seasonal Vegetable

#### 高湯小籠包 · 富貴炒飯

Steamed Pork Dumplings  
Fried Rice with Dried Conpoy and Egg White

#### 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\$6,480 (供十至十二位用)  
HK\$6,480 for a table of 10-12 persons

所有價目另加一服務費。茶芥／水每位港幣\$22  
All prices are subject to 10% service charge. Chinese tea / water HK\$22 per person