



2021 年新春菜譜
2021 Chinese New Year A La Carte Menu

年年大利

(蠔豉蓮藕煲豬脷湯)

Double Boiled Pork's Tongue Soup with Dried Oysters and Lotus Roots

例 Regular \$380

鴻運當頭

(蜜汁叉燒、脆皮燒腩肉、海蜇頭)

Signature Honey-glazed Barbecued Pork,
Roasted Pork Belly and Marinated Jellyfish

例 Regular \$480

年年有餘

(清蒸東星斑) <約一斤二兩>

Steamed Fresh Leopard Coral Garoupa with Superior Soya Sauce

例 Regular \$1,388

四季興隆

(瑤柱甫、花膠、蠔豉、生菜)

Braised Conpoy, Fish Maw, Dried Oysters and Cabbage in Abalone Sauce

例 Regular \$680

金玉滿堂

(鮮蘆筍炒玉帶子)

Stir-fried Scallops and Asparagus

例 Regular \$488

龍馬精神

(西蘭花炒明蝦球)

Sautéed Tiger Prawns with Broccoli

例 Regular \$488



鮑羅萬有

(鮑魚花菇扒豆苗)

Braised Whole Abalone with Black Mushroom and Pea Sprouts

例 Regular \$438

花開富貴

(蟹皇蟹肉扒豆苗)

Simmered Pea Sprouts with Fresh Crab Meat and Crab Roe Sauce

例 Regular \$368

生財好市

(蠔豉、花菇、唐生菜)

Braised Dried Oyster, Black Mushroom and Cabbage in Abalone Sauce

例 Regular \$328

橫財就手

(豬手扒生菜)

Braised Pork Knuckle with Cabbage in Abalone Sauce

例 Regular \$288

財源廣進

(黃耳竹筍羅漢上素)

Simmered Assorted Vegetable with Yellow Fungus and Bamboo Pith

例 Regular \$298

金銀滿屋

(生炒臘味糯米飯)

Fried Glutinous Rice with Preserved Sausages and Assorted Air-dried Meat

例 Regular \$238

以上價目須加一服務費用

All Subject to 10% service charge
