

【富貴榮華春茗菜譜】

Chinese New Year Spring Reception Set Menu

【金玉滿堂宴】

海鮮蝦球燴伊麵

Braised E-Fu Noodles with
Prawn and Seafood

油泡玉帶子

Sautéed Scallops with Vegetable

松茸螺頭燉花膠

Double-boiled Fish Maw Soup with
Matsutake and Sea Whelk

發財蠔豉扣六頭鮑魚

Braised 6 Head Abalone with
Dried Oyster and Sea Moss

蟹粉蛋白蒸星斑片

Steamed Spotted Grouper Fillet with
Egg White and Hairy Crab Meat

南乳脆皮雞

Crispy Chicken with
Preserved Bean Curd Flavour

瑤柱西班牙黑毛豬叉燒炒飯

Fried Rice with Conpoy and Barbecued Ibarico Pork

陳皮蓮子紅豆沙湯圓

Sweetened Red Bean Soup with
Sesame Dumpling and Tangerine Peel

古法棗茸糕

Steamed Red Dates Pudding

十二位用 **\$8,888** for 12 persons

六位用 **\$4,688** for 6 persons

【年年有餘宴】

西班牙黑毛豬叉燒、金磚脆豆腐、麻辣海蜇花

Roasted Ibarico Barbecued Pork
Deep-fried Diced Bean Curd
Chilled Jelly Fish in Sichuan Sauce

千島汁脆蝦球

Crispy Prawns in Thousand Island Sauce

牛肝菌螺頭燉雞

Double-boiled Chicken Soup with
Boletus and Sea Whelk

松茸蝦乾蒸斑球

Steamed Grouper Fillet with
Dried Shrimp Matsutake

發財蠔豉柱脯

Braised Dried Oyster with Conpoy and Sea Moss

玻璃藤椒鴿

Crispy Pigeon in Sichuan Style

富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimps,
Egg White and Ham

陳皮蓮子紅豆沙湯圓

Sweetened Red Bean Soup with
Sesame Dumpling and Tangerine Peel

古法棗茸糕

Steamed Red Dates Pudding

十二位用 **\$6,888** for 12 persons

六位用 **\$3,688** for 6 persons

由 2025 年 1 月 29 日至 2 月 27 日供應
Available from 29 January to 27 February 2025

Ref.2901-27022025

另收加一服務費、茗茶每位港幣25元及前菜每份港幣30元。
Prices are subject to 10% service charges, HK\$25 per person for tea, HK\$30 per portion for condiments.

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。
Please inform us if you have any food allergies or dietary preferences.

☎ 2286 6868

