



賀年廚師精選

Chef's Recommendations (Chinese New Year)

萬事如意 (芙蓉黃金蝦球) Tossed Prawn with Salty Egg Yolk and Sauteed Fresh Milk	\$388	金玉滿堂 (紅燒燕液海皇羹) Braised Bird's Nest with Seafood Soup	\$488
生意興隆 (翡翠玉帶珊瑚蚌) Stir-fried Scallop and Clam with Vegetable	\$488	發財好市 (髮菜炆蠔鼓) Braised Dried Oyster with Black Sea Moss	\$438
鴻運當頭 (四喜燒味拼盆) Barbecued Combination Platter	\$388	嘻哈大笑 (千島明蝦球) Stir-fried Prawn with Thousand Island Sauce	\$348
吉星高照 (櫻花蝦醬帶子蒸豆腐) Steamed Scallop and Bean Curd with Sakura Shrimp Sauce	\$348	百業興旺 (髮菜蝦子柚皮扣鵝掌) Braised Dried Sliced Pomelo with Black Sea Moss and Goose Web	\$368
花開富貴 (甜桃翡翠如意蝦仁) Stir-fried Shrimp with Vegetable and Sweetened walnut	\$368	橫財就手 (蟹肉扒豆苗) Braised Pea Sprout with Crab Meat	\$338
包羅萬有 (原隻鮑魚伴海參) Braised Whole Abalone (6 Heads) and Sea Cucumber with Vegetable	\$318	東成西就 (碧綠鮮菌炒帶子) Stir-fried Scallop and Fungus with Vegetable	\$348
竹報平安 (羅漢燴上素) Braised Vegetable with Lohan	\$228	珠玉滿盆 (生炒臘味糯米飯) Fried Glutinous Rice with Preserved Meat	\$238
		年年大利 (蓮藕煲豬脷湯) Double-boiled Pig's Tongue Soup with Lotus Root	\$298

富豪軒招牌菜式

Regal Court Signature Dish

水煮星斑片 Poached Spotted Garoupa Fillet in Chili Oil	\$568	川辣和牛粒 Stir-fried Diced Wagyu Beef "Sichuan" Style	\$368
桂花鱈球 Fried Eel Fillet with Osmanthus Sauce	\$398	香辣子雞 Stir-fried Chicken with Dried Chili	\$288
豉油皇香煎鱈魚球 Pan-fried Cod Fillet with Soy Sauce	\$398	沙薑銅盤焗鮮三黃雞 Stir-fried Chicken with Onion with Chinese Ginger in Copper Plate	\$288

價目以港幣計算及另收茶芥及加一服務費 (以原價計算)

Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge base on original price

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.