

【賀年廚師精選】

【Chinese New Year Specialties Menu】

萬事如意 (芙蓉黃金蝦球) (5隻) Gold Prawns with Salty Egg Yolk and Sauteed Fresh Milk (5pcs)	HK\$538
花開富貴 (濃湯桂花蚌浸菜苗) Simmered Clam and Vegetables in Chicken Broth	HK\$488
發財好市 (髮菜炆蠔鼓) Braised Dried Oyster with Black Sea Moss	HK\$438
紅運當頭 (四喜燒味拼盆) Barbecued Combination Platter	HK\$398
百業興旺 (髮菜蝦子柚皮扣鵝掌) Braised Dried Sliced Pomelo with Black Sea Moss and Goose Webs	HK\$388
年年有魚 (棗蓉生根蒸星斑球) Stir-fried Chicken with Chili in Casserole	HK\$378
嘻哈大笑 (茄汁鮮茄燴蝦球) Stir-fried Prawns with Tomato Sauce	HK\$338
吉星高照 (櫻花蝦醬帶子蒸豆腐) Steamed Bean Curd and Scallops with Dried Baby Shrimps Sauce	HK\$328
珠玉滿盆 (生炒臘味糯米飯) Fried Glutinous Rice with Preserved Meat	HK\$238
竹報平安 (羅漢燴上素) Braised Vegetables with Lohan	HK\$228

另收加一服務費，茗茶每位港幣28元正，前菜每份港幣28元正。

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。

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