



CHINESE NEW YEAR MENU - PEONY

鴻運滿華堂 (乳豬拼盤)

Barbecued Suckling Pig

美滿添富貴 (紅燒竹笙海皇羹)

Assorted Seafood Soup with Bamboo Piths

碧綠喜有餘 (鮮百合蘆筍東星斑球)

Sautéed Spotted Garoupa Fillet with Lily Bulbs and Asparagus

萬福賜華堂 (碧綠鵝掌鮑鮮)

Braised Whole Abalone with Goose Webs

鴻運喜當頭 (孖寶片皮雞)

Roasted Crispy Boneless Chicken

金銀堆滿屋 (臘味糯米飯)

Stir-fried Glutinous Rice with Preserved Meats

鴻運滾滾來 (紅豆沙湯丸)

Sesame Dumplings in Red Bean Paste

美點映雙輝 (精美甜點)

Chinese Petits Fours

\$5,088 for 4 guests 四位用

額外每位客人另收 Additional guest at a supplement of \$1,288



辛辣味

Hot and spicy



廚師精選

Chef's Recommendation

所有價目均以港元計算及加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

CHINESE NEW YEAR MENU - PEARL

四代喜同堂 (金葉四小碟)

化皮乳豬件、迷你蝦丸、上素腐皮卷、蔥花海蜇絲

Deluxe Appetisers

Barbecued Suckling Pig, Deep-fried Prawn Balls,
Pan-fried Mixed Vegetable Rolls in Dried Bean Curd Skin,
Jelly Fish with Spring Onion and Sesame Oil

金玉滿華堂 (金銀鮮帶子)

Duo of Sautéed and Deep-fried Fresh Scallops

金枝玉葉 (焗釀鮮蟹蓋)

Baked Crab Shell stuffed with Crab Meat and Onion

珍珠配鳳凰 (海鮮竹笙燕窩羹)

Braised Bird's Nest Broth with Seafood and Bamboo Piths

年年喜有餘 (清蒸海星斑)

Steamed Spotted Garoupa

包羅常萬有 (碧綠海參原隻鮑魚)

Braised Whole Abalone with Sea Cucumber and Greens

黃金滿大地 (瑤柱金菇炆伊麵)

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

富貴永長存 (富貴長春露)

Double-boiled Dried Longan with Egg White and Red Dates

美點映雙輝 (精美甜點)

Chinese Petits Fours

\$10,888 for 6 guests 六位用

額外每位客人另收 Additional guest at a supplement of \$1,888

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CHINESE NEW YEAR MENU - JADE

年年包撈起 (鮑魚撈三文魚)

Prosperity Toss - Salmon Sashimi and Shredded Abalone with Vibrant Mix of Ingredients

發財兼好市 (髮菜蠔豉瑤柱甫)

Braised Whole Conpoy and Dried Oysters with Sea Moss

珍珠配鳳凰 (鮮蟹肉燴官燕)

Deluxe Bird's Nest Soup with Fresh Crab Meat

包羅兼萬有 (蠔皇原隻鮑魚)

Braised Whole Abalone with Seasonal Vegetables

年年喜有餘 (清蒸海星斑)

Steamed Spotted Garoupa

鴻運喜當頭 (孖寶片皮雞)

Roast Crispy Boneless Chicken

金銀堆滿屋 (臘味糯米飯)

Stir-fried Glutinous Rice with Preserved Meats

萬壽永無疆 (雪耳燉萬壽果)

Double-boiled Snow Fungus with Fresh Papaya

美點映雙輝 (精美甜點)

Chinese Petits Fours

\$18,888 for 10 guests 十位用

額外每位客人另收 Additional guest at a supplement of \$1,888



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廚師精選

Chef's Recommendation

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金葉庭

新春賀年精選

CHINESE NEW YEAR SPECIALITIES

包羅常萬有 (鮑片婆參北菇) \$ 2,298

Stewed Sliced Abalone with Sea Cucumber and Chinese Mushrooms

年年包撈起 (鮑魚撈三文魚) \$ 1,788

Prosperity Toss - Salmon Sashimi and Shredded Abalone with Vibrant Mix of Ingredients

年年喜有餘 (油泡鮮斑球) \$ 868

Sautéed Garoupa Fillet

發財大利好市 (髮菜大脷炆蠔豉) \$ 788

Stewed Dried Oysters with Sea Moss and Pork Tongue

花開添富貴 (蟹皇扒翡翠菇) \$ 688

Stewed Seasonal Vegetables with Mushrooms and Crab Roe

嘻哈常歡笑 (金銀鮮蝦球) \$ 658

Duo of Sautéed and Deep-fried Fresh Prawns

辛辣味
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金葉庭

新春賀年精選

CHINESE NEW YEAR SPECIALITIES

財源滾滾來 (桂林炸蝦丸)

Crispy Prawn Balls

\$ 488

鴻運喜當頭 (孖寶片皮雞)

Roasted Crispy Boneless Chicken

半隻 half portion \$ 488

金玉滿華堂 (鮮蟹肉桂花炒瑤柱)

Scrambled Eggs with Crab Meat and Shredded Conpoy

\$ 428

橫財兼就手 (髮菜蓮藕炆豬手)

Braised Pork Knuckles with Lotus Root and Sea Moss

\$ 388

心想事成 (南乳鼎湖上素)

Stewed Assorted Vegetables with Preserved Bean Curd

\$ 338

金銀堆滿屋 (生炒糯米飯)

Stir-fried Glutinous Rice with Preserved Meats

每位 per person \$ 178



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