



CHINESE NEW YEAR MENU - PEONY

鴻運滿華堂 (乳豬拼盆)

Barbecued Suckling Pig and Barbecued Meat Platter

美滿添富貴 (紅燒竹笙海皇羹)

Assorted Seafood Soup with Bamboo Pith

碧綠喜有餘 (鮮百合露筍東星班球)

Sautéed Spotted Garoupa Fillet with Lily Buds and Asparagus

萬福賜華堂 (碧綠原隻鮑魚伴鵝掌)

Braised whole abalone with goose webs

鴻運喜當頭 (孖寶片皮雞)

Roasted Crispy Boneless Chicken served with Yunnan Ham & Walnuts

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)

Sweetened Red Bean Cream with Glutinous Black Sesame Rice Dumpling

美點映雙輝 (精美甜點)

Chinese Petits Fours

\$ 4,388 for 4 persons 四位用
Additional person at supplement of \$1,098



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 those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask 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, 浙江海蜇絲

Deluxe Appetisers

(Barbecued Suckling Pig, Deep-Fried Prawn Balls,
Pan-Fried Mixed Vegetable rolled in Dried Bean Curd Skin,
Jelly Fish tossed with Spring Onion and Sesame Oil)

金玉滿華堂 (金銀鮮帶子)

Sautéed Fresh Scallops Duo

金枝玉葉 (焗釀鮮蟹蓋)

Baked Crab Shell stuffed with Crabmeat and Onion

珍珠配鳳凰 (海鮮竹笙燕窩羹)

Bird's Nest Broth with Seafood and Bamboo Pith

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 Shredded 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 persons 六位用
Additional person at supplement of \$1,818

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CHINESE NEW YEAR MENU - JADE

年年包撈起 (鮑魚撈三文魚)

"Lo Hei" Salmon Sashimi and Shredded Abalone with Traditional 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 Crabmeat

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)

Roasted Crispy Boneless Chicken served with Yunnan Ham & Walnuts

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 persons 十位用
Additional person at supplement of \$1,888

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CHINESE NEW YEAR CHEF'S SPECIALITIES

包羅常萬有 (鮑片婆參北菇)

\$ 2,288

Stewed Sliced Abalone with Sea Cucumber and Chinese Mushrooms

年年包撈起 (鮑魚撈三文魚)

\$ 1,788

"Lo Hei" Salmon Sashimi and Shredded Abalone with Traditional 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

Sautéed Fresh Prawns Duo

辛辣味
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金葉庭

新春賀年精選

CHINESE NEW YEAR CHEF'S SPECIALITIES

財源滾滾來 (桂林炸蝦丸)

Deep-Fried Prawn Balls "Kwei Lin" Style

\$ 508

鴻運喜當頭 (孖寶片皮雞)

Roasted Crispy Boneless Chicken served with Yunnan Ham & Walnuts

半隻 (half portion) \$ 488

金玉滿華堂 (鮮蟹肉桂花炒瑤柱)

Scrambled Eggs with Crabmeat 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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