

團年夜飯, 發財春茗

Chinese New Year Special Banquets

每席\$888足10位用

\$888/table/10 people

(金玉滿堂) X0粉絲蒸帶子

Steamed half shell scallop with vermicelli in XO sauce

(錦繡前程) 海鮮豆腐羹

Seafood tofu soup

(龍馬精神) 薑蔥焗肉蟹伊麵底

Braised mud crab with ginger, shallot and e-fu noodles

(如意吉祥) 碧綠蝦球

Wok tossed king prawns with seasonal vegetable

(金鳳報喜) 貴妃走地雞

Signature Gui Fei free range chicken

(財源廣進) 紅燒圓蹄

Twice slow cooked pork knuckles in premium soy sauce

(花開富貴) 鮮菇扒時蔬

Double braised mushroom with seasonal vegetable

(年年有餘) 清蒸游水鱸斑

Steamed whole Murray cod with ginger and shallot

(五穀豐收) 楊州炒飯

Traditional Yang Zhou fried rice

(鴻福齊天) 椰香紫米紅豆沙

Coconut cream, purple rice and red bean in syrup

(四季平安) 合時生果

Seasonal fruits

每席\$988足10位用

\$988/table/10 people

(五福臨門) 燒味大拼盤

BBQ meat mixed platter

(金玉滿堂) 黃金海鮮卷

Deep-fried seafood rolls

(錦繡前程) 堯柱雞絲魚肚羹

Dried scallop, chicken and fish maw soup

(龍馬精神) 薑蔥焗肉蟹

Braised mud crab with ginger and shallot

(金鳳報喜) 貴妃走地雞

Signature Gui Fei free range chicken

(財源廣進) 紅燒圓蹄

Twice slow cooked pork knuckles in premium soy sauce

(花開富貴) 金銀蛋波菜苗

Preserved & salty egg with baby spinach in supreme broth

(年年有餘) 清蒸游水鱸斑

Steamed whole Murray cod with ginger and shallot

(五穀豐收) 海鮮粒炒飯

Special seafood fried rice

(鴻福齊天) 椰香紫米紅豆沙

Coconut cream, purple rice and red bean in syrup

(四季平安) 合時生果

Seasonal fruits

每席\$1288足10位用

\$1288/table/10 people

(五福臨門)	燒味大拼盤	BBQ meat mixed platter
(金玉滿堂)	清蒸鮮鮑仔	Steamed baby abalone with ginger and shallot
(錦繡前程)	蟹肉魚肚羹	Crab meat and fish maw soup
(龍馬精神)	薑蔥焗龍蝦	Braised lobster with ginger and shallot
(如意吉祥)	百花釀帶子	Stuffed scallops with seasonal vegetable
(財源廣進)	紅燒圓蹄	Twice slow cooked pork knuckles in premium soy sauce
(花開富貴)	上湯竹笙杞子波菜苗	Bamboo fungus, goji and baby spinach in supreme broth
(年年有餘)	清蒸游水中星斑	Steamed coral trout with ginger and shallot
(五穀豐收)	生炒糯米飯	Stir-fried Hong Kong style preserved meat sticky rice
(鴻福齊天)	椰香紫米紅豆沙	Coconut cream, purple rice and red bean in syrup
(四季平安)	合時生果	Seasonal fruits

- 適用於06/02 - 18/02/2024, 凡預訂賀年套餐每席送紅或白酒1瓶
- Available from 06/02 – 18/02/2024. Pre-book a table and receive a bottle of complimentary red or white wine. No further member discount.