



# 新春節慶美饌

## Lunar New Year Specialties

|   |  | 港幣<br>HKD    |
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| <b>(黃金滿屋) 鮑魚八寶焗釀響螺</b><br>Baked Sea Conch with Abalone  | 每位<br>Per Person                         | 238          |
| <b>(風山水起) 三文魚撈起</b><br>Salmon Lo Hei  | 六位用 for 6 persons<br>十二位用 for 12 persons | 888<br>1,688 |
| 請於24小時前預訂<br>Please order 24 hours in advance   |  |              |
| 製作需時約30至45分鐘<br>The preparation time is approximately 30 to 45 minutes  |  |              |
| <b>(橫財就手) 發財紅燒元蹄</b><br>Braised Pork Knuckle  |  | 498          |
| <b>(好事齊來) 桂花蜜汁煎金蠔</b><br>Pan-fried Semi-Dried Oyster with Osmanthus Honey                                     |  | 468          |
| <b>(花開富貴) 九年百合金銀鮮元貝</b><br>Stir-fried Scallop with Lily Bulb  |  | 398          |
| <b>(哈哈大笑) 蟹黃蟹肉燴蝦球配黃金鍋巴</b><br>Wok-fried Shrimp Ball with Crab Coral and Crab Meat,<br>served with Crispy Rice |  | 388          |
| <b>(心想事成) 葱燒澳洲黃玉參</b><br>Sautéed Australian Sea Cucumber with Leek  |  | 368          |
| <b>(發財顯貴) 發財蜆介生菜龍江雞</b><br>Stewed Chicken with Preserved Clam Sauce, Black Sea Moss and Lettuce               | 半隻<br>Half                               | 338          |

2026年1月19日至2月22日供應  
Available from 19 January to 22 February 2026

另收茶芥及加一服務費  
Subject to tea and condiments charges plus 10% service charge