

賀年點心廚師精選  
Chinese New Year Dim Sum Chef's Recommendations

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心花怒放 ( 花膠遼參餃 )  
Steamed Sea Cucumber and Fish Maw Dumplings

每位 \$128 per person

花開富貴 ( 鱘龍魚子富貴蝦餃 )  
Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar

\$118 (三件 3 pieces)

喜氣洋洋 ( 羊肚菌牛肉燒賣 )  
Steamed Wild Mushroom Dumplings with Black Truffle

\$88 (四件 4 pieces)

年年有餘 ( 紅糖金魚餃 )  
Hung Tong Steamed Cod Fish with Olive Pickle and Celery Dumplings

每位 \$88 per person

鴻運當頭 ( 脆蝦紅米腸粉 )  
Steamed Brown Rice Rolls with Deep-Fried Crispy Prawns

每位 \$98 per person

金玉滿堂 ( 燕窩蛋撻仔 )  
Egg Tarts topped with Bird's Nest

\$88 (三件 3 pieces)

吉星高照 ( 一品燒鵝酥 )  
Deep-Fried Roasted Goose and Mushrooms Puff

\$88 (三件 3 pieces)

步步高陞 ( X.O. 醬炒日本大根蘿蔔糕 )  
Stir-Fried Japanese Turnip Cake with Homemade X.O. Sauce

\$88



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萬事勝意 ( 香蒜豉椒爆炒日本尖椒蝦球 )  
Sautéed Prawns with Japanese Pepper in Garlic and Black Bean Sauce

\$338

發財好事 ( 髮菜蠔豉瑤柱脯 )  
Braised Conpoy with Dried Oysters and Black Moss

\$598

幸福滿滿 ( 滿載而歸 )  
Stir-Fried Prawns with Coral Mussels, Scallops and  
Deep-fried Cod Fish Cake with Shrimp Paste

\$888

龍馬精神 ( 松露白酒胡椒汁龍蝦球 )  
Stir-fried Lobster Fillets with Truffle, White Wine and Pepper Sauce

\$708

心滿意足 ( 五色藜麥煎釀關東遼參 )  
Pan-fried Sea Cucumber stuffed with Quinoa and Minced Pork in Pumpkin and  
Chicken Soup

每位 \$438 per person

金雞報喜 ( 脆皮醬油燒雞 )  
Crispy Chicken with Soy Sauce

\$328 (半隻 half) / \$638 (全隻 whole)

魚躍龍門 ( 野菌蘆筍炒老虎班球 )  
Baked Cod Fish and Chinese Olive Pickle with Salt in Lotus Leaves

\$688

招財進寶 ( 髮菜蠔豉大脷湯 )  
Double-boiled Pig's Tongue Soup with Dried Oysters  
and Black Moss

四位用 \$368 for 4 persons