



團年 · 春茗盛宴

LUNAR NEW YEAR DINNER & SPRING BANQUET

菜單 A MENU A

每席 (12位用) per table (for 12 persons)

HK\$10,888

鴻運醬燒乳豬全體
Roasted suckling pig

XO醬西蘭花雜菌炒蝦仁
Sautéed prawns with broccoli and mixed mushrooms in XO sauce

川貝海底椰燉鷓鴣
Double-boiled partridge soup with Sichuan fritillary bulbs and sea coconut

蠔皇六頭南非鮑魚天白菇
Braised 6-head South African abalone with shiitake mushroom in supreme oyster sauce

清蒸原條沙巴龍躉石斑
Steamed whole Sabah garoupa

當紅脆皮炸子雞
Crispy chicken

福建炒香苗
Fried rice in Fujian style

韭黃鮮菇乾燒伊麵
Braised e-fu noodles with yellow chives and mushrooms

陳皮紅豆沙湯丸
Sweetened red bean soup with dried tangerine peel and glutinous rice dumplings

美點雙輝
Petits fours

以上菜單只限十二位起並適用於2026年1月1日至3月31日，所有價目以港元計算及另加一服務費。

此套餐不可與其他推廣、折扣、會員優惠、會員積分制度或優惠券同時使用。

This set menu is available for parties of 12 or more and is available from January 1 to March 31, 2026. All prices in HKD and subject to 10% service charge.
This set menu cannot be used in conjunction with any other promotional offers, discounts, membership privileges, membership points system and gift vouchers.





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LUNAR NEW YEAR DINNER & SPRING BANQUET

菜單 B MENU B

每席 (12位用) per table (for 12 persons)

HK\$12,888

鴻運醬燒乳豬全體
Roasted suckling pig

榆耳靈芝菇炒元貝
Sautéed scallops with elm ear fungus and marmoreal mushroom

紅燒花膠蟹肉瑤柱羹
Braised fish maw soup with crab meat and conpoy

蠔皇六頭南非鮑魚天白菇
Braised 6-head South African abalone with shiitake mushroom in supreme oyster sauce

鳳脂蒸深海老虎斑
Steamed tiger garoupa with chicken oil

富貴脆皮鹽香雞
Crispy salted chicken

油雞縱菌豚肉脆米炒飯
Fried rice with marinated termite mushrooms, minced pork and rice crisps

龍蝦湯蟹肉乾燒伊麵
Braised e-fu noodles with crab meat in lobster broth

蓮子百合四寶茶
Lotus seed and lily bulb sweet tea

美點雙輝
Petits fours

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LUNAR NEW YEAR DINNER & SPRING BANQUET

菜單 C MENU C

每席 (12位用) per table (for 12 persons)

HK\$15,888

鴻運脆金豬全體
Roasted suckling pig

松茸螺頭燉花膠
Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms

魚子醬雪地明蝦球
Steamed egg white with tiger prawn, caviar and Yunnan ham

蠔皇四頭南非鮑魚伴天白花菇
Braised 4-head South African abalone with shiitake mushroom in supreme oyster sauce

雞油清蒸原條東星斑
Steamed leopard coral garoupa with chicken oil

當紅南乳脆燒雞伴金針雲耳
Crispy chicken marinated with fermented bean curd, dried lily buds and black fungus

蔥花蟹肉瑤柱炒飯
Fried rice with dried scallop and crab meat and scallions

上湯鮮水餃
Steamed dumplings in soup

南北杏雪耳燉萬壽果
Double-boiled papaya with snow fungus and apricot kernel

美點雙輝
Petits fours

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