



Chinese

NEW YEAR

“Yu san salad” – salmon sashimi with shredded fresh fruit and pickled ginger 風生水起 (七彩撈起魚生) 52.00

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Stir-fried prawns and scallops in bird's nest 新巢共喜慶 (蝦球帶子伴西蘭花) 52.00

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Braised preserved oysters with sea moss 好市發大財 (蠔豉髮菜) 52.00

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Braised fresh lobster with ginger sauce and E-Fu noodles 龍馬皆精神 (薑蔥龍蝦炆伊麵) 時價 Seasonal price

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Braised sliced abalone with Chinese mushrooms and lettuce (per 100g) 金銀添滿屋 (蠔皇鮑片扒北菇) 152.00

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Sautéed sliced whole fresh abalone with sugar peas in shell 甜蜜滿載歸 (原隻鮮鮑片炒糖豆) 時價 Seasonal price

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Vegetables and garlic with whole conpoy 碧玉伴金圓 (蒜子瑤柱甫) 65.00

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Braised pork knuckles with sea moss 橫財多就手 (髮菜炆豬手) 42.00

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Wok-fried lamb fillets with cumin, capsicum, garlic, celery, leek and black pepper 喜氣樂洋洋 (孜然羊肉) 39.50

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Golden fried crispy skin chicken 金雞報喜 (脆皮炸子雞) 39.50

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Steamed whole coral trout with soy sauce, spring onion and coriander 年年慶有餘 (清蒸大星斑) 時價 Seasonal price

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Combination of braised sea moss, black mushrooms and bamboo pith 祝君發大財 (髮菜北菇竹筍) 42.00

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Seafood combination with fresh mushrooms, choy sum and E-Fu noodles in soup 長壽福綿綿 (海鮮窩伊麵) 52.00

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Traditional Chinese Lunar cake 步步高陞 (煎年糕) 12.00

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Blended walnut and sesame dumplings in sweetened soup 合家團圓 (合桃露湯丸) 12.00

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Deep-fried sesame dough filled with lotus seed paste 金銀滿屋 (煎堆仔) 12.00

