



新年菜单一

Combination three cold dishes

精美三小碟

Honey glazed BBQ pork with jelly fish

港式脆皮叉烧拼海蜇

Roasted Australian lamb chops with honey pepper sauce

蜜椒酱香澳洲小羊排

Stir fried crispy prawn

避风塘海中虾

Pan fried scallops with red wine sauce

法式红酒煎焗元贝皇

Stir fried turbot fish in spicy sauce

辣鲜露煎锋多宝鱼

Combination of braised seafood and abalone

富贵全家福

Homemade pork and vegetable dumplings

自制菜肉水饺

Pan fried rice cake

香煎年糕

Seasonal fruit platter

合时水果拼盘

RMB 888/4persons

888 元/4 位



新年菜单二

Combination four cold dishes

精美四小碟

Hong Kong BBQ pork, roasted duck and roasted pork belly

港式烧味拼盘

Stir fried pork neck with Chinese yam

铁棍山药猪爽肉

Braised king prawn in chicken and pork broth

浓汤干烧大海虾（10头）

Two ways of cooking method of green groupa with soy ginger sauce

铝箔煎焗海青斑

Marinated chicken with ginger and leeks

姜葱黄金白切鸡

Combination of braised seafood and abalone

什锦全家福

Braised broccoli with scallops and minced shrimps

百花瑶柱扒西兰花

Braised E-fu noodle with mixed mushrooms and shredded abalone

鲍丝滑子蘑焖伊面

Pan fried rice cake

香煎年糕

Seasonal fruit platter

合时水果拼盘

RMB 1688/6persons

1688 元/6 位



新年菜单三

Combination six cold dishes

精美六小碟

Hong Kong BBQ pork, roasted duck, roasted pork belly and jelly fish

港式烧味拼盘

Pan fried beef steak with red wine sauce

法国红酒煎牛扒

Baked prawn with cheese and leeks

香葱芝士焗大明虾（10头）

Deep fried crispy chicken

当红炸子鸡

Braised Dalian abalone with tomato

茄汁原盅大连鲍（8头）

Mini braised seafood and vegetables with soy sauce

迷你迎春全家福

Steamed sea garoupa with shredded ginger and Chinese sausage

姜丝腊味海青斑

Braised scallops and vegetables in chicken broth

浓汤扇贝煮娃娃菜

Homemade pork and vegetable dumplings

自制菜肉水饺

Pan fried rice cake

香煎年糕

Seasonal fruit platter

合时水果拼盘

RMB 2888/10persons

2888 元/10 位