

虎年發財魚生

LUNAR NEW YEAR YU SHENG

	(小)	(大)
	(Small)	(Large)
發財三文魚撈生		
“Fatt Choy” Salmon Yu Sheng	\$72.80	\$138.80
加魚 add fish (\$21.80)		
順德油甘魚撈生		
“Shun De” “Hamachi ” Yu Sheng	\$118.80	\$228.80
加魚 add fish (\$63)		
南非鮑魚撈生		
“Fatt Choy” South Africa Abalone Yu Sheng	\$148.80	\$288.80
加鮑魚 add abalone (\$98)		
生猛龍蝦刺身撈生		
Live Lobster Sashimi Yu Sheng	\$298.80	\$588.80
錦綉海蜇火鴨絲撈生		
Shredded Roasted Duck & Jelly Fish Yu Sheng	\$72.80	\$138.80

新春餐前小食

APPETIZERS

- | | |
|--|---------|
| 1) 脆皮燒肉 | \$21.00 |
| Crispy Roasted Pork | |
| 2) 香鹵鴨舌海蜇皮 | \$13.80 |
| Duck Tongue & Jelly Fish | |
| 3) 椒鹽鷄軟骨 | \$18.80 |
| Crispy Chicken Cartilage | |
| 4) 佛山分蹄 | \$14.80 |
| Cold Sliced Pig Shank | |
| 5) 五香鹵牛展 | \$14.80 |
| Cold Sliced Beef Shank | |
| 6) 椒鹽吊片 | \$18.00 |
| Crispy Squid w/salt & pepper | |
| 7) 椒鹽白反魚 | \$14.80 |
| Crispy Silver Fish w/salt & pepper | |
| 8) 香煎上素付皮卷 | \$12.00 |
| Crispy Bean Skin Roll w/deluxe vegetable (4 pcs) | |
| 9) 咸蛋黃炒吊片 | \$18.00 |
| Crispy Squid w/salted egg yolk sauce | |
| 10) 黑豬肥叉燒 | \$22.00 |
| B-B-Q "KUROBUTA" Pork Belly | |
| 11) 咸蛋黃炒豬頸肉 | \$19.80 |
| Crispy Pork Cheek Meat w/salted egg yolk sauce | |
| 12) 皮蛋酸姜 | \$ 8.80 |
| Century Egg & Sour Ginger | |
| 13) 花雕醉鷄亦 | \$14.80 |
| Drunken Chicken Wing (4 pcs) | |
| 14) 鹵法國鵝肝豆腐 | \$52.00 |
| Marinated French Goose Liver & Bean Curd (4 pcs) | |

新春靚湯魚翅精選

SHARK'S FIN & SOUP SELECTION

	每位 per pax
紅燒原只大排翅 Braised Whole Supreme Shark's Fin w/superior sauce	\$118.00
高湯蚧黃干撈中鮑翅 Braised Superior Shark's Fin w/crab roe (served w/clear soup)	\$85.00
腿汁紅燒中鮑翅 Braised Superior Shark's Fin	\$75.00
紅燒鮮蚧肉翅 Braised Shark's Fin Soup w/fresh crab meat	\$32.00
原盅鷄炖中鮑翅 Double-Boiled Superior Shark's Fin Soup w/chicken	\$68.00
蚝豉蓮藕湯 Lotus Root & Dried Oyster Soup	small \$40.00 \$14.80 (per ax)
花膠淮杞響螺炖鷄湯 Double-Boiled Fish Maw,Chicken & Sea Whelk Soup w/Chinese herbs	(per pax) \$36.80

plus 10% service charge and Gst

新春小菜精選

LUNAR NEW YEAR SPECIALITIES

蚝皇原只南非野生大網鮑

Braised Whole Fresh South African (每10克)
Wild Abalone in oyster sauce (10gm) **\$15.00**

蚝皇原只四頭南非鮮鮑

Braised Whole South African Fresh (每位)
Abalone in oyster sauce (per pax) **\$55.00**

蚝皇花菇鮮鮑片

Braised Sliced Abalone & Mushroom (每位)(兩位起)
in oyster sauce (per pax) **\$28.00**
(min 2 pax)

紅燜花菇花膠公肚

Braised Super Grade Fish Maw (每位)(兩位起)
& Mushroom in oyster sauce (per pax) **\$55.00**
(min 2 pax)

發財金蚝西生菜

Braised Dried Golden Oyster & Black Moss (小)
w/lettuce in oyster sauce **\$60.00**

蚝皇北菇海參煲

Braised Sea Cucumber & Mushroom (小)
in oyster sauce **\$56.00**

蒜片煎美國牛柳粒

Pan-Fried Diced U.S Beef w/garlic (小) **\$48.00**

發財蚝豉海參北菇煲

Braised Dried Oyster, Sea Cucumber, Mushroom (小)
& Black Moss in oyster sauce (for 4 pax) **\$92.00**

新春小菜精選

LUNAR NEW YEAR SPECIALITIES

(小)
(Small)

鴻運乳豬全體	預訂	每只	
Roasted Whole Suckling Pig	Advance Order	whole	\$328.00
脆皮燒鴨腿			\$ 42.00
Roasted Duck Drumstick			
脆皮燒鴨			
Roasted Duck	半只	Half	\$50.00 \$35.00
鴻運燒味拼盆			
B-B-Q Cuts Combination			\$44.00
脆皮炸子雞		(半只)	
Roasted Chicken		(Half)	\$33.00
玫瑰豉油雞		(半只)	
Soya Sauce Chicken		(Half)	\$33.00
黃金蝦球			
Crispy Prawn Ball w/salted Egg Yolk Sauce			\$48.00
黑松露醬炒蝦球			
Sauteed Prawn Ball w/black truffles pate			\$60.00
X.O醬爆鴨利			
Sauteed Duck Tongue w/x.o. sauce			\$45.00
H.K.芥蘭帶子鴨潤腸			
Sauteed Scallop & Duck Liver Sausage w/H.K. kai lan			\$66.00
夏威夷果仁炒北海道扇貝			
Sauteed HOKKAIDO Scallop w/macadamia nuts			\$66.00

新春小菜精選

LUNAR NEW YEAR SPECIALITIES

	(小)
	(Small)
竹筴北菇西蘭花	
Stewed Broccoli w/mushroom & bamboo fungus	\$42.00
椒鹽銀雪魚	
Deep-Fried Cod Fish w/salt & pepper (2 pcs)	\$48.00
北菇紅燒豆腐	
Braised Bean Curd w/mushroom in oyster sauce	\$40.00
羌片炸田雞	
Crispy Live Frog & Sliced Ginger	\$66.00
京都肉排	
Spare Ribs w/sweet & sour sauce	\$40.00
茄子燜順殼魚煲	(每条)
Stewed "Soon Hock" w/egg plant	(each) \$80.00
豉汁涼瓜田雞煲	
Stewed Live Frog w/bitter melon in black bean sauce	\$62.00
蒸臘鴨腿鴨肝腸	
Steamed Preserved Duck Drumstick & Duck Liver Sausage	\$52.00

plus 10% service charge and Gst

新春小菜精選

LUNAR NEW YEAR SPECIALITIES

(小)
(Small)

發財南乳豬手煲	
Braised Pig's Trotter & Black Moss w/red bean curd sauce	\$48.00
發財羅漢齋	
Stewed Superior Mixed Vegetable	\$48.00
H.K. 芥蘭炒雙腸	
Sauteed Preserved Pork Sausage, Duck Liver Sausage w/H.K. kai lan	\$48.00
龍躉班球炒芥蘭	
Stir- Fried Grouper Fish Fillet w/Kai Lan	\$66.00
菠蘿咕嚕肉	
Sweet & Sour Pork	\$40.00
龍躉班頭腩燜豆腐	
Stewed Grouper Fish Head w/bean curd	\$66.00
黑椒美國牛柳粒	
Sauteed Diced U.S.Beef w/black pepper	\$48.00
中式煎牛柳	
Fillet U.S. Beef Steak (chinese style)	\$48.00
香煎鹿兒島A4牛扒	
Pan Fried Kagoshima A4 WAGYU Steak (400 gm)	\$168.00

plus 10% service charge and Gst

新春賀歲套餐

SET MENU FOR ONE (A)

脆皮燒鴨拼油雞海蜇

Roasted Duck, Soya Sauce Chicken
& Jelly Fish

紅燒海鮮翅

Braised Shark's Fin Soup w/seafood

碧綠花菇原只南非鮮鮑

Braised South African Fresh Abalone
& Mushroom in oyster sauce
(one abalone per pax)

黃金蝦球

Crispy Prawn Ball w/salted egg yolk sauce

鳳城臘味糯米包

Glutinous Rice w/preserved meat dumpling

蓮子紅豆沙湯丸

Red Bean Cream w/glutinous dumpling

每位 **\$108.00**++ 兩位起
per pax min 2 pax

* 散座供應 * dining hall only *

新春賀歲套餐

SET MENU FOR ONE (B)

脆皮燒鴨拼盆
Roasted Duck Combination

原盅鷄炖中鮑翅
Double-Boiled Superior Shark's Fin
Soup w/chicken
(per pax)

蚝皇原只南非鮮鮑燜海參
Braised South African Fresh Abalone
& Sea Cucumber in oyster sauce
(one abalone per pax)

黑松露醬炒北海道扇貝
Sauteed HOKKAIDO Scallop w/black truffles pate

鳳城臘味糯米包
Glutinous Rice w/preserved meat dumpling

生磨杏仁露湯丸
Almond Cream w/glutinous dumpling

每位 **\$155.00**++ 兩位起
per pax min 2 pax

* 散座供應 * dining hall only *

新春賀歲套餐

SET MENU FOR ONE (C)

脆皮燒鴨海蜇
Roasted Duck & Jelly Fish

原盅鷄炖中鮑翅
Double-Boiled Superior Shark's Fin
Soup w/chicken
(per pax)

蚝皇原只四頭南非鮮鮑
Braised South African Fresh Abalone
in oyster sauce
(50gm abalone per pax)

澳洲龍蝦二味
Australian Lobster in two way

1) 黃金局龍蝦尾
Lobster Tail w/salted egg yolk sauce

2) 龍蝦頭爪肉燜粗面
Stewed Noodle w/Lobster claw meat

生磨杏仁露湯丸
Almond Cream w/glutinous dumpling

每位 **\$228.00**++ 兩位起
per pax min 2 pax

* 散座供应 * dining hall only *

新春賀歲套餐

SET MENU (D)

發財三文魚撈生

“Fatt Choy” Salmon Yu Sheng

鴻運燒味拼盆

B-B-Q Cuts Combination

紅燒竹筍海鮮翅

Braised Shark's Fin Soup w/seafood
& Bamboo Fungus

清蒸游水順殼

Steamed Live Soon Hock Fish

蚝皇花菇原只南非鮮鮑

Braised Whole South African Abalone
& Mushroom w/vegetable in oyster sauce

鳳城臘味糯米包

Glutinous Rice w/preserved meat dumpling

蓮子紅豆沙湯丸

Red Bean Cream w/glutinous dumpling

四位用 **\$468.00**++ for 4 pax

五位用 **\$588.00**++ for 5 pax

* 散座供應 * dining hall only *

新春賀歲套餐

SET MENU (E)

發財三文魚撈生

“Fatt Choy” Salmon Yu Sheng

鴻運燒味拼盆

B-B-Q Cuts Combination

原盅鷄炖中鮑翅

Double-Boiled Superior Shark's Fin

Soup w/chicken

(per pax)

原只南非鮮鮑燜海參

Braised Whole South African Abalone

& Sea Cucumber in oyster sauce

(one abalone per pax)

黃金蝦球

Crispy Prawn Ball w/salted egg yolk sauce

鳳城臘味糯米包

Glutinous Rice w/preserved meat dumpling

蓮子紅豆沙湯丸

Red Bean Cream w/glutinous dumpling

四位用 **\$668.00**++ for 4 pax

五位用 **\$828.00**++ for 5 pax

* 散座供應 * dining hall only *

新春賀歲套餐

SET MENU (F)

發財三文魚撈生
“Fatt Choy” Salmon Yu Sheng

紅繞原只大排翅
Braised Whole Supreme Shark's Fin
w/superior sauce
(per pax)

脆皮燒鴨燒肉
Roasted Duck & Roasted Pork

清蒸游水順殼
Steamed Live Soon Hock Fish

原只四頭南非鮮鮑
Braised Whole South African Abalone
& Sea Cucumber in oyster sauce
(one abalone per pax)

鮮蚧肉燜粗面
Stewed Noodle w/fresh crab meat

蓮子紅豆沙湯丸
Red Bean Cream w/glutinous dumpling

四位用 **\$838.00**++ for 4 pax

五位用 **\$998.00**++ for 5 pax

* 散座供應 * dining hall only *

新春賀歲套餐

SET MENU (G)

順德油甘魚撈生

“Shun De” Hamachi Yu Sheng

鴻運乳豬全體

Crispy Whole Suckling Pig

原盅鷄炖中鮑翅

Double-Boiled Superior Shark's Fin

Soup w/chicken

(per pax)

澳洲龍蝦兩味

Australian Lobster in two way

- 1) 上汤龙虾尾
Braised Lobster Tail w/superior stock
- 2) 龙虾头爪肉焖粗面
Stewed Noodle w/Lobster claw meat

生磨杏仁露湯丸

Almond Cream w/glutinous dumpling

四位用 **\$988.00**++ for 4 pax

五位用 **\$1228.00**++ for 5 pax

* 散座供應 * dining hall only *

Plus 10% service charge and Gst

粉面飯類

RICE AND NOODLES

	(小) (Small)
生炒臘味糯米飯 Fried Glutinous Rice w/ preserved meat	\$40.00
生炒牛肉飯 Fried Rice w/beef	\$36.00
咸魚鷄粒炒飯 Fried Rice w/chicken & salted fish	\$36.00
揚州炒飯 Yong Chow Fried Rice	\$36.00
金牌海鮮炒生面 Special Fried Crispy Noodle w/seafood	\$52.00
素燒伊府面 Stewed E-FU Noodle w/mushroom	\$36.00
滑蛋蝦球炒河粉 Fried Hor Fun w/prawns & scramble egg	\$52.00
雪菜火鴨絲燜米粉 Stewed "Bee Hoon" w/shredded roasted duck meat & " xue cai"	\$36.00
鮮蚧肉燜粗面 Stewed " Meepok " w/fresh crab meat	\$45.00

甜品

DESSERT

	每位 per pax
冰糖炖金絲燕 Double Boiled Bird's Nest w/crystal sugar	\$68.00
紅蓮炖雪蛤 Double Boiled Hasima w/lotus seeds	\$15.00
楊枝甘露雪糕 Ice Cream w/mango sago	\$ 8.80
青檸凍雪糕 Lime Sherbet w/ice jelly	\$ 7.80
秘制龜苓膏 Chinese Herbs Pudding	\$ 7.80
凍香芒布甸 Mango Pudding	\$ 7.20
楊枝甘露 Mango & Pomelo w/sago	\$ 7.80
蓮子紅豆沙 Red Bean Cream w/lotus seeds	\$ 6.50
生磨杏仁露 Almond Cream	\$ 6.50
搗沙湯丸 Glutinous Balls w/grated nuts & sesame	(4 pieces) \$ 7.20
鳳梨酥 Pineapple Pastry	(4 pieces) \$ 7.20
榴連糯米糍 Durian Mochi	(4 pieces) \$12.00

plus 10% service charge and Gst

新春游水海鮮介紹

LIVE SEAFOOD SELECTION

(每100克)
(Per 100gm)

澳洲龍蝦	
Australian Lobster	\$25.00
阿拉斯加蚧	
Alaska King Crab	\$28.00
法國多寶魚	
Live Turbot	\$16.00
清蒸東星斑	
Live Coral Trout	\$20.00
清蒸青衣	
Live Green Wrasse	\$16.00
清蒸海紅班	
Live Red Grouper	\$16.00
游水順殼魚	
Live Soon Hock Fish	\$12.00
游水生蝦	
Live Prawn	\$11.00
加拿大生蚝	
Canada Oyster	(each) \$19.80
澳洲白雪蚧	
Australian Snow Crab	\$28.00