

新年菜单 (年初一至年初三)

Chinese New Year Ala-Carte Menu (25/2/20 to 27/2/20)

新年特别推荐

CNY Famous Treasure Signatures

	小	中	大
发财三文鱼鱼生 Prosperity Salmon Yu Sheng			\$128
	\$88		
发财鲍鱼三文鱼鱼生 Prosperity Abalone and Salmon Yu Sheng			\$158
	\$128		
发财盆菜 (预订) Prosperity Fortune Treasure Pot (Pre Order)			\$588
	\$388		
好市发财扣十头汤鲍 Braised Abalone with Black Moss and Sea Cucumber			\$128
	\$68 (6pax/位)		(10pax/位)
好市发财鲍鱼海参 Braised Dried Oyster with Black Moss Abalone and Sea Cucumber			\$398
	\$238 (6pax/位)		(10pax/位)

餐前小食

Appetizers

	小	中	大
咸蛋黄焗鱼皮 Crispy Fish Skin with Salted Egg Yolk			
	\$13		
脆皮烧肉 Roasted Crispy Pork Belly			
	\$18		
蜜汁叉烧 Roasted Honey Glazed Barbeque Pork			
	\$18	\$24	\$36
椒盐白饭鱼 Crispy Silver Bait Fish with Salt and Pepper			
	\$13		
椒盐鲜鱿须 Deep-Fried Squid with Salt and Pepper			
	\$13		
家乡南乳炸五花腩 Deep Fried Pork Belly with Fermented Bean Curd			
	\$26		

汤类, 翅类

Soups and Shark's Fin

红烧蟹肉烩生翅羹

Braised Shark's Fin with Crab Meat Soup

\$28 per person (位上)

黄焖蟹肉鱼翅

Braised Supreme Shark's Fin with Crab Meat
in Superior Pumpkin Broth

\$30 per person (位上)

黄焖大鲍翅

Braised Supreme Shark's Fin with
Superior Pumpkin Broth

\$68 per person (位上)

蟹肉鱼鳔羹

Crab Meat with Fish Maw Soup

\$20 per person (位上)

羊肚菌桃胶炖鸡汤

Double-boiled Chicken Soup with Peach Gum
and Morel Mushroom

\$68
medium(中)

\$138
large(大)

烧味

BARBEQUE

鸿运片皮乳猪全体 (预定)

Golden Suckling Pig (One day advance order)

\$328

南乳去骨烧乳猪全体 (预定)

Roasted Suckling Pig marinated with Fermented Bean Curd
(One Day Advance Order)

\$328

糯米乳猪全体 (预定)

Roasted Suckling Pig stuffed with Glutinous Rice
(One Day Advance Order)

\$388

爱尔兰金牌烧肥鸭

Roasted Irish 'Silver Hill' Duck

\$58
Half (半)

\$108
Whole (一只)

金牌脆皮烧鸭

Crispy Roasted Duck

\$48
Half (半)

\$88
Whole (一只)

玫瑰豉油鸡

Soya Sauce Chicken

\$28
Half (半)

\$48
Whole (一只)

玻璃水晶鸡

Crystal Chicken

\$30
Half (半)

\$60
Whole (一只)

活海鲜类 Live Seafood

笋壳 Marble Goby	时价 Seasonal Price	<u>煮法</u> 清蒸 油浸	<u>Cooking Method</u> Steamed with Superior Soya Sauce Deep-Fried with Superior Soya Sauce
红斑 Red Garoupa	时价 Seasonal Price	渔夫蒸 真加露炸 招牌铁板酸菜蒸	Steamed Fisherman Style Deep-Fried with Chinchalok Sauce Steamed with Preserved Vegetables on Hot Plate
活蝦 Live Prawn	时价 Seasonal Price	<u>煮法</u> 白灼 豉油皇煎	<u>Cooking Method</u> Poached Wok-Fried with Superior Soya Sauce

海鲜类, 菜类 Seafood and Vegetable

	小	中	大
黄金脆虾球 Wok-Fried Prawn Ball with Salted Egg Yolk	\$36	\$54	\$72
南洋风味炒虾球 Wok-Fried Prawn Ball with Traditional 'Nanyang' Style	\$36	\$54	\$72
雀巢碧绿炒虾球 Wok-Fried Prawn Ball with Spring Onion Sauce	\$36	\$54	\$72
粟香黄焖雪鱼件 Braised Cod Fish with Sweet Corn in Superior Broth	\$26 per person (位上)		
香煎雪鱼件 Pan-Fried Cod Fish Fillet with Superior Soya Sauce	\$23 per person (位上)		
清蒸雪鱼件 Steamed Cod Fish Fillet with Superior Soya Sauce	\$23 per person (位上)		
鲜带子炒西兰花 Wok-Fried Scallop with Broccoli	\$42	\$63	\$84
露笋炒带子 Wok-Fried Scallop with Asparagus	\$42	\$63	\$84
腿茸津白 Braised Cabbage with Conpoy and Ham	\$88 per portion (每份)		

饭和面类

Rice, Noodles

	小	中	大
腊味荷叶饭 Glutinous rice Wrapped in Lotus Leaf with Waxed Meat			\$48 per portion (每份)
蟹肉焖伊府面 Braised Ee-Fu Noodle with Crab Meat	\$32	\$48	\$64

甜品

Dessert

红莲炖桃胶 Double Boiled Peach Gum with Red Dates			\$10 per person (位上)
红豆沙汤圆 Glutinous Rice Ball with Red Bean Paste			\$10 per person (位上)
红豆沙锅饼 Pan-Fried Red Bean Pancake			\$18 per portion (每份)