

如意吉祥宴

Chinese New Year Set Menu 1

每席人民币 2888 元另加服务费（拾位用）

RMB 2888++ per table

八方招财（冷菜八小蝶）

Eight Varieties of Cold Cuts

鸿运福临门（烧卤拼盘）

Barbecue Meats Combination

竹报平安（养生萝卜野生参）

Sautéed Sea Cucumbers with Turnip and Wild Rice

乐哈哈（金沙炒虾球）

Wok-fried shrimp with Garlic

恭喜发财（脆皮双乳鸽）

Deep-fried Crispy Pigeon

腰缠万贯（黑椒牛仔骨）

Baked Beef Short Ribs with Black Pepper Sauce

金玉满堂（金蒜银丝扇贝）

Steamed scallop with Glass Noodles

年年有余（清蒸多宝鱼）

Steamed Turbot Fish in Soya Sauce

富贵花开（红枣烧蹄膀）

Braised Pork Knuckle in Soya Sauce

喜喜洋洋（雀巢益菌鹅肝粒）

Sautéed Diced Goose Liver and Mushroom in Taro Nest

丰硕年年（竹笙一品汤）

Mushroom Soup with Bamboo Fungus & Bean Curd

玉树银花（上汤瑶柱扒时蔬）

Sautéed Seasonal Vegetables and dry scallop in Superior Sauce

前程锦绣（八宝饭）

Steamed Glutinous Rice with Eight Preserved Fruits

步步高升（生果拼盘）

Seasonal Fruit Platter

喜庆佳节宴

Chinese New Year Set Menu 2

每席人民币 3888 元另加服务费（拾位用）

RMB 3888++ per table

龙马精神（冷菜八小蝶）

Eight Varieties of Cold Cuts

金玉满华堂(锦绣烧味大拼盘)

Assorted BBQ cut meat combination

富贵喜游龙（芝士焗龙虾）

Baked Lobster with Cheese

大鹏展翅（金汤养生米鱼翅）

Boiled Shark's Fin Soup with Wild Rice

年年有余（清蒸海石斑）

Steamed Grouper in Soya Sauce

金钱满屋(百灵菇扣鲍贝)

Braised abalone and mushroom in oyster sauce

白手兴家(金银扒时蔬)

Sautéed Seasonal Vegetables in Century Egg and Preserved Egg

一路喜当先(鲜芦笋炒澳带)

Wok fried Sea scallop with asparagus

花开富贵(彩椒一口牛)

Wok-fried beef with mixed pepper

五世同堂(腰果炒鳝背)

Wok-fried Yellow Eel with cashew nut

春色满园(云耳炒山药)

Fried Black Fungus with Chinese yam

金银锦锦（海鲜炒饭）

Fried rice with seafood

美满甜蜜（蜜瓜糖水）

Hami melon sweet soup

家和锦绣拼（生果拼盘）

Seasonal Fruit Platter

五福临门宴

Chinese New Year Set Menu 3

每席人民币 5888 另加服务费（拾位用）

RMB 5888++ per table

八福齐贺（冷菜八小蝶）

Eight Varieties of Cold Cuts

福临满堂红(鸿运全体乳猪)

Suckling Baby Pig

蟠龙献瑞(芝士焗龙虾)

Sautéed Lobster with Cheese

大展宏图（竹笙浓汤牙擦翅）

Boiled Shark's Fin Soup with Bamboo Fungus

屋润有盈余（荞麦大连鲍）

Braised Beauty Abalone with barley in Superior Paste

乐哈哈(琥珀芥末虾球)

Wok-fried shrimp with Wasabi

生财好市(鲍汁蚝市扣大利)

Braised Oyster in Abalone Sauce

年年有余(清蒸海石斑)

Steamed Grouper with Ginger and Spring Onion

花开富贵(雀巢花枝带子)

Wok-fried cuttlefish and scallop in Taro Nest

喜气洋洋(杏鲍菇牛仔骨)

Sautéed beef short rib with Mushroom

竹报平安(上汤瑶柱时蔬)

Sautéed Seasonal Vegetables in Superior Sauce with dry scallop

前程锦绣（八宝饭）

Steamed Glutinous Rice with Eight Preserved Fruits

好运团年(莲子、百合小圆子)

Sweetened Dumpling in Soup with lotus seed and lily

春色满园(美仙果)

Seasonal Fruit Plate

金龙迎春宴

Chinese New Year Set Menu 4

每席人民币 8888 元另加服务费（拾位用）

RMB 8888++ per table

满堂耀生辉（冷菜八小蝶）

Eight Varieties of Cold Cuts

金龙献祥瑞(姜葱焗龙虾)

Sautéed Lobster with Ginger and Scallion

四海招财(野菌佛跳墙)

Double-boiled Assorted Seafood Soup with Mushroom and Chinese Herbs

旭日东升(清蒸东星斑)

Steamed Red Grouper in Soya Sauce

金珠让玉环(玉环瑶柱甫)

Steamed Winter Melon with dry scallop

喜庆满堂红(京葱白灵菇烧野参)

Braised Whole Sea Cucumber with Shallot

招财进宝(荷塘素香)

Sautéed Seasonal Vegetable with Water Chestnut

黄金万两(海天养生群翅)

Braised Shark's Fin with Wild Rice

彩凤报佳音(脆皮大皇鸽)

Deep-fried Crispy Pigeon

谈笑风生(上汤娃娃菜)

Sautéed Chinese Baby Cabbage in Superior Soup

年年高升(毛蟹年糕)

Wok-fried Crab with rice cake

锦绣前程(海胆蟹黄炒饭)

Fired Rice with Sea Urchin and Crab Roe

欢喜庆团圆(香芒甜布丁)

Sweet Sago Cream with Coconut Sauce

家和锦绣拼(环球鲜果盏)

Seasonal Fruit Platter