

## 迎春接福宴

### BOUNTIFUL PROSPERITY SET DINNER A

龙腾四海喜庆捞起  
Australian Lobster Yu Sheng

祥瑞羊肚, 四宝汇聚  
(羊肚菌鲍鱼花胶炖乌鸡汤)  
Double-boiled Black Chicken Soup with Premium Fish Maw,  
Baby Abalone and Morel Mushroom

翠绿金珠, 金凤报喜  
(陈年果皮蒸比目鱼片伴菠菜)  
Steamed Halibut Fillet with Spinach and Aged Citrus Peel

(古法“秘制”盐焗鸡)  
Traditional Salt-baked Chicken

圆贝安康, 腊味丰收  
(金菇粉丝蒸澳洲圆贝)  
Steamed Australian Scallop with Enoki Mushroom  
and Glass Noodles

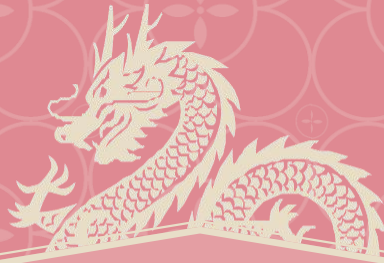
(港式经典腊味糯米饭)  
Hong Kong-style Glutinous Rice with Preserved Meat

椰韵牛油, 翠玉步升  
(牛油果西米露伴椰子雪糕)  
Chilled Cream of Avocado with Sago  
and Coconut Gelato

香脆年糕  
Crispy Chinese New Year Cake

中国茶  
Chinese Tea





## 迎春接福宴

### BOUNTIFUL PROSPERITY SET DINNER B

龙腾四海喜庆捞起  
Australian Lobster Yu Sheng

金汤五宝,锦绣满堂  
(金汤鲍鱼丝五宝海味羹)  
Five Treasure and Shredded Abalone in Golden Seafood Soup

鸿运红斑,锦绣团圆  
(金菇蒜香烤红斑鱼片)  
Roasted Garlic-infused Red Grouper Fillet  
with Enoki Mushroom

(松露野菌烩鸭肉球伴上海青)  
Braised Duck Meatball with Black Truffle, Wild Mushroom  
and Shanghai Greens

金麦大虾,祥瑞万年  
(金麦鲜浓虾汤焗大虾球)  
Oven-baked King Prawn with Crispy Quinoa in Prawn Bisque

(金丝川香日本稻庭面伴西兰花苗)  
Sichuan-style Inaniwa Noodles with Crispy Conpoy  
and Broccolini

陈香雪蛤,翠玉步升  
(陈年果皮炖雪蛤桂圆糖水)  
Double-boiled Hashima with Dried Longan  
and Aged Citrus Peel

香脆年糕  
Crispy Chinese New Year Cake

中国茶  
Chinese Tea

