



Chinese New Year Banquet \$388 pp

風生水起 (七彩撈起魚生)

“Yu san salad” – salmon sashimi with shredded fresh fruit and pickled ginger

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鴻運八小碟

Northern style Cold Appetizer

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雙喜紅燒大鮑翅

Superior Shark's Fin Soup in Comb Form

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龍馬皆精神 (薑蔥龍蝦炆伊麵)

Braised fresh lobster with ginger sauce and E-Fu noodles

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甜蜜滿載歸 (油泡青邊鮑伴蜜糖豆)

Sautéed abalone with Honey peas

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碧玉伴金圓 (蒜子瑤柱甫)

Vegetables and garlic with whole conpoy

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橫財多就手 (髮菜炆豬手)

Braised pork knuckles with sea moss

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年年慶有餘 (清蒸大星斑)

Steamed whole coral trout with soy sauce, spring onion and coriander

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鵝肝醬炒和牛粒

Sautéed Diced waygu beef with goose pate

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金銀滿屋 (煎堆仔)

Deep-fried sesame dough filled with lotus seed paste

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步步高陞 (煎年糕)

Traditional Chinese Lunar cake

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冰糖燉官燕

Sweetened bird's nest soup