團圓捞鱼生 Unity Chinese New Year Specialties Yee Sang

	半卖 Standard	一卖 Large
百花迎新春(雪梨芒果斋鱼生) Crystal Pear and Mango Vegetarian Yee Sang	76	136
心想满事成(贵妃鲍鱼生) Taiwanese Top Shell Abalone Yee Sang	105	195
丰收慶有餘(三文鱼生) Norwegian Fresh Salmon Yee Sang	120	220
鸿运好当头(肉干海蜇鱼) Charcoal Grilled Dried Meat (Bakkwa) and Jellyfish Yee Sang	120	220
金珠遍满地(迷你鲍鱼生) Australian Spring Abalone Yee Sang	208	348
金田盤钵滿(二头鲍鱼生) Sliced Two Head Abalone Yee Sang		288
另加 Add-on		每份 Per Portion
海蜇 Jellyfish		30
贵妃鲍 Taiwanese Top Shell Abalone		50
鲍鱼仔 Australian Spring Abalone		320
三文鱼 Norwegian Fresh Salmon		60
肉千 Charcoal Grilled Dried Meat		50



中国元素 猴年献福 Chinese New Year A La Carte Menu

汤类 SOUPS	每份 Per Portion
春風生水起(瑶柱八宝鱼唇羹) Authentic Braised Dried Scallop Eight Treasure Fish Lips Broth	38
祥龙戏凤凰(天仙珠花胶炖泡参鸡汤) Double Boiled Chicken Consommé with Sliced Fish Maw, Sea Weed Pearl and Ginseng	98
风生又水起(津胆火腿炖乳鸽) Double Boiled Pigeon With Chinese Ham and Baby Cabbage	88
竹报喜平安(竹笙干贝蟹钳菜胆汤) Dried Scallop, Sun Dried Bamboo Pith Crab Claw and Baby Cabbage Soup	48
时日例汤 Double Boiled Soup Of The Day	28

家禽及猪肉 POULTRY AND PORK	汽 Per ∣	计份 Portion
旺财招就手(黑椒淮山焖猪手) Braised Pork Trotter Yam and Radish With Black Pepper Sau	ıce	88
万事佳如意 (鲍鱼仔海参猪手) Braised Pork Trotter with Sea Cucumber and Spring Abalone		68
好事大发财(蚝豉发菜焖烧肉) Slow Stewed Roasted Pork Belly with Dried Oyster and 'Fatt	Choy'	58
步步快高升(山楂鲜梅排骨) Deep Fried Pork Spare Ribs and Berries With Haw Berry Sa	uce	62
金銀堆滿屋 (无锡焖排骨) "Wu Xi" Style Stewed Pork Ribs with Herbs and Rock Sugar		62
半只 Half Bir	/ ﴿	
金凰宴獻瑞(海味鸡) Baked Chicken with Dried Seafood	103	198
凤凰戏年花(麻辣白切鸡) Poached Chicken With Spicy Garlic Sauce	68	128
龙凤呈春祥(当归靓烧鸭) Oven Roasted Barbecue 'Tong Guai' Duck	68	128
银蒜映凰皇(蒜香脆皮鸡) Crisp-Baked Chicken With Garlic	58	116

5 F 7 S E S

鱼 FISH	每一百克 Per 100gn
连年庆有餘(深海龙虎班) Tiger Grouper	42
丰收慶有餘(深海斗底鲳) Giant White Pomfret	42
玉龙慶有餘(河川八丁鱼) Patin Cat Fish	35
銀龙慶有餘(深河笋壳鱼) Soon Hock Fish	42
您可选择各式料理 Choose your style of cooking	
清蒸 Steamed with Fragrant Oil	
茅酱炸 Signature Lemongrass Fried	
煎封 Golden Ginger Crisp-Fried	
豉油皇 Caramelized with Soy	

酸甜 Sweet and Sour

蒜茸蒸 Steamed with Silver and Gold Garlic

海鲜 SEAFOOD	每份 Per Portion
银屋藏美人(锦绣炒带子) Stir Fried Scallop with Fresh Mix Vegetables	78
珍珠滚滚来(X0 酱粉丝蒸带子) Steamed Scallop with XO Sauce and Glass Noodle	78
金银遍满地(咸蛋金瓜爆虾球) Crisp Fried Prawn with Pumpkin and Salted Egg Yolk Mousse	78
皆大嘻哈笑(黄酒焗草虾) Rainbow Fruity Wasabi Salad Tossed Phoenix Prawn	78
连年庆有餘(俞洲香焗鳕鱼) Honey Glazed Baked Black Cod Fish	148
鸿运跳跃龙(豉油皇蒸雪鱼) Steam Cod Fish with Light Soy Sauce and Fragrant Oil	148
鲜茄火腩焖鲳鱼 Braised Pomfret with Roasted Pork Belly and Jelly Tomatoes	Per 100gm 42

蒜茸炒

Golden Garlic

腐乳炒

Preserved Bean Curd

蔬菜		每份
VEGETABLES		Per Portion
金田迎春风(杞 Wolfberries and Fr	子百合时蔬) esh Lily Bulb with Seasonal	48 Vegetables
财源滚滚来(大 Stir Fried Mix Vege	蒜烧腩小炒皇) etables With Leek and Roas	48 ted Pork Belly
竹報平安福(腊 Sautéed Snow Pea	味芽菇甜豆) a with Arrow Head and Wax	48 Meat
如意吉祥年(干 Stewed White Bab Dried Scallop and	, ,	48
新鲜蔬菜: Fresh Garden Gree	ens:	42
芦笋	香港菜心	甜豆
Asparagus	Choy Sum	Sugar Snap Peas
元菜苗 Baby Spinach	香港芥兰 Hong Kong Kai Lar	油麦 Romaine Lettuce
您可选择各式料理 Choose your style		
渔松炒	X.O.酱炒	蚝皇汁
Crispy Fried Fish	Sautéed with XO Sauce	Brown Oyster Sauce

请告诉我们您的任何需要和愿望。如有特殊要求或忌口,我们将乐于为阁下重新定制您所需求的各种美味。
Please let us know if you have any allergies, special dietary needs or restrictions and we will be happy to enhance your dining experience.

上汤浸

Poached in Superior Stock

饭面 RICE AND NOODLES	每份 Per Portion
年年旺年年(极酱炒皇帝面) Wok Fried "Emperor Noodle" with Lap Cheong in XO Sauce	48
荷田迎春福(干烧香港伊面) Braised E-fu Noodles with Roast Duck and Enoki Mushrooms	48
珍珠聚满堂(干贝带子章鱼鸡粒饭) Fried Rice with Braised Dried Scallop "Konpoi", Scallop, Diced Squid and Chicken	56
五谷丰收年 (瓦煲栗子滑鸡腊味饭-二至四人份) Slow Boiled Clay Pot Rice with Assorted Wax Meat and Chestnut <i>(For 2 to 4 person)</i>	68

5 F T S 元 素 F T S E S

甜品 SWEETS	每份 Per Portion
美国花旗参炖燕窝 Double-steamed Bird's Nest with American Ginseng and Rock Sugar	220
红枣炖雪蛤 Double-boiled Wilderness Hasma with Red Dates	80
合家滿團圓(金元宝年糕- <i>三件</i>) Japanese Sweet Potato Gold Coin Chinese New Year 'Nian Gau' - <i>(3 pieces)</i>	18
富臨喜滿堂(椰丝蒸年糕 - 三件) Silken Coconut Threaded Steamed Chinese New Year 'Nian Gau' - <i>(3 pieces)</i>	16
财高升八斗(姜汁豆浆汤圆) Glutinous Rice Dumplings in Sweetened Soya Milk and Ginger Juice	16
春回迎大地(雷沙汤圆) Peanut Coated Rice Dumpling with Black Sesame Filling	16
珍珠杨枝甘露 Sweetened Chilled Silken Mango Cream with Pearl Sago and Crushed Thai Pomelo	16
旧装龟苓膏 Old Fashioned Honey "Guilin" Cake	16