

# 雞年春宴

## Chinese New Year Banquet

(Minimum for 8)

£148.00 Each / 每位

Mixed Barbecued Platter with Suckling Pig

乳猪燒味大拼盤

Braised Whole Dried Scallop with Sea Moss & Dried Oyster

髮菜蠔鼓瑤柱脯

Classic Baked Lobster with Ginger & Spring Onion

薑葱龍蝦

Double Boiled 'Black' Fowl Soup with  
Whelk & Chinese Mushroom

响螺花菇燉烏雞

Fresh Whole Turbot cooked to your choice

各式原条游水多寶魚

Braised Whole Pig's Trotter with Black Pepper

黑椒元蹄

Braised Mini Abalone with Chinese Mushroom

珍朱鮑魚冬菇扒生菜

Roasted Whole Pigeon Cantonese Style

紅燒喜鵲

New Year Lotus Leaves Rice with  
Wind Dried Meat & Yam

芋頭臘味荷葉飯

New Year Lucky Noodle Soup with Prawn Dumplings

東北水餃湯麵

Sweet Red Bean Soup with Glutinous Rice Dumplings

紅豆沙湯圓

New Year Fresh Fruit Platter

迎春鮮果盤

# 賀年迷你套餐

## New Year Mini Banquet

(Minimum: 2 persons 兩位起)

£128.00 Each / 每位

Fish Maw braised with Wind Dried Scallop

金絲扣花膠

'Double boiled' Soup with 'Black' Fowl in Whole Coconut

椰皇海底椰燉烏雞

Fresh Lobster cooked to your choice

各式龍蝦

Steamed Fillet of Chilean Sea Bass  
with Black Garlic

黑蒜蒸智地鱸魚

Wind Dried Scallop with  
Sea Moss & Dried Oyster

髮菜蠔豉瑤柱脯

Braised Baby spinach with Chinese Herbs in Light Broth  
(Pork base)

蟲草花浸波菜苗

Lotus Rice with Wind Dried Meat & Yam

芋頭臘味荷葉飯

Red Bean Sweet Soup with  
Glutinous Rice Dumplings

紅豆沙湯丸

Traditional Chinese New Year Pudding

精美年糕

# 賀年菜單

## Traditional New Year Menu

### 湯 Soups

Traditional New Year Soup (Slow cooking soup with sea moss, lotus roots, dried oyster & pig's pancreas etc. ) 蓮藕豬環脔湯 (大吉大利)	each £12.50
Supreme New Year Soup (Slow cooking chicken soup with mini abalone) 珍珠鮑魚老雞湯 (金錢滿屋)	each £16.80
Slow cooking Soup with Silky Fowl & Fresh Coconut 椰皇海底椰燉烏雞湯	each £38.00
'Double boiled' Shark's Bone Soup with Fish Maw 沙魚骨燉花膠湯	£32.00
'Double boiled' Silky Fowl Soup with Chinese Mushroom & Conch 响螺花姑炖烏雞	£22.80
Fresh Clams Soup with Diced 'Winter melon' & Dried Scallop 瑶柱瓜粒白蜆湯	£12.80
Premier Shark's Fin Soup with Spring Chicken 濃湯雞燉珍珠翅	£88.00

## 皇者風范 New Year Extravaganza

\*Traditional Chinese New Year Feast in a Sharing Pot  
(Minimum: 4 person)

精美鮑魚盆菜 (4人起)

A luxurious family feast designed for sharing. Various seafood, meat, abalone and vegetables are prepared in layers and slow cooked in a clay pot, resulting in an interesting mixture of various flavour. A meal on its own.

每位 per person £98.00

\*Advanced notice required

## 原只鮑魚 Whole Abalone

'Green-edge' Fresh Abalone

每只 each £88.00

青邊鮑

Braised Whole Wind Dried Premier Abalone

吉品鮑

Regular (20頭)

每只 each £218

Medium (8 頭)

每只 each £488

Large (6頭):

每只 each £688

Premier Giant Fish Maw

£2388.00

頂級花膠皇

## 賀年前菜 New Year Starters

New Year Lucky Salad Toss (Minimum: 4 people)

三文魚/或鮑魚撈生 (風山水起)(4人起)

With Wild Salmon 三文魚

每位 each £13.80

or Shredded Abalone 鮑魚

每位 each £23.80

New Year Barbecued Mixed Meat Platter  
(minimum 2 person)

每位 each £14.80

賀年燒味拼 (鴻運當頭)(兩位起)

賀年精選  
Traditional New Year Dishes

Braised Whole Abalone with Chinese Mushroom 珍朱鮑魚冬菇扒生菜 (如意生財)	£88.00
Braised Whole Wind Dried Scallop with Dried Oyster and Sea Moss 髮菜蠔鼓瑤柱甫 (發財好市)	£58.00
Whole Pig's Trotter braised in Black Pepper 紅燒元蹄 (家肥屋潤)	£58.00
Grilled King's Prawns with Sun Dried Tomato in Creamy Sauce 番茄干奶油爆大蝦碌 (運轉乾坤)	£28.00
Chef's special Whole French Turbot (steamed or braised in Peppercorn soup ) 雪裡紅蒸/咸菜胡椒浸 原條游水多寶魚 (年年有餘)	時價 S/price
Steamed Iberia Minced Pork with Dried Scallop 瑤柱蒸黑豚肉 (金銀滿屋)	£28.80
Fish Ball (Dace) Braised with Chinese Pickled Cabbage & Celery 香芹冬菜鯪魚球煲 (財源滾滾)	£28.80
Tofu Skin Rolls with Mixed Seafood in Abalone Sauce 海味鮑汁腐皮卷(袋袋平安)	£48.00
Assorted Wild Mushrooms Braised with Yum & Water Lily 百合香芋浸野菌 (百子千孫)	£28.00
*Roasted Whole Pigeon Cantonese Style 紅燒乳鴿 (鳳凰報喜)	每只 each £22.80
Lotus Leaf Rice with Wind Dried Meat 香芋臘味荷葉飯	£16.80
*New Year Lucky Noodle Soup with Prawn Dumplings 東北水餃湯麵	£18.00

New Year Cold Tapas Assortment	£38.00
餐前六小碟 (六福迎春)	
Braised Fish Maw with Wind Dried Scallop	£48.00
金絲扣花膠	
Braised Fish Maw with Sea Cucumber	£68.00
花膠扣遼參	
Pan Fried King's Scallop with Foie Gras 每只 each	£22.80
鵝干煎帶子皇	
Steamed Fresh Emperor Scallop	時價 Seasonal Price
新鮮帶子皇	
Steamed Fresh Razor Clams with Garlic & Vermicelli	時價 Seasonal Price
蒜蓉粉絲蒸聖子皇	
Japanese Style Soft Shell Crab	每只 each £16.80
日式軟壳蟹	
Grilled Chicken Fillets in Skewer (4)	£13.00
日式串燒雞 ( 4 )	
Korean Style BBQ Spare Ribs	£15.80
韓式燒排骨	
Crispy Baby Squid with Chilli & Peppercorn	£14.80
椒鹽吹筒	
Barbecued Pork Ribs with Fruity Sauce	£15.80
果汁手楂骨	
Butterfly King Prawns	£22.50
酥炸鳳尾蝦	
Chef's Special Crispy Tofu Cubes	£11.50
黃金豆腐粒	
Various Steamed Dim Sum Basket	£25.00
各式蒸點	
New Year Dumplings (with Pork & Shrimp) (10)	£22.00
東北餃子(10)	
Pan Fried Dry Oyster with Honey	£28.00
蜜煎金蚝	

## 主菜 Main Dishes

Wild Scottish Lobster (cooked to your choice) 蘇格蘭龍蝦	時價 S/price
Canadian Crab (cooked to your choice) 加拿大蟹	時價 S/price
French Turbot Fish (cooked to your choice) 法國多寶魚	時價 S/price
Grilled Wagyu Sirloin Steak with Foie Gras (150 g) 鵝干醬煎日本和牛 ( 1 5 0 g )	£58.00
Pan Fried 'Wagyu' Sirloin Steak Rolls with Enoki Mushroom in Red Wine 紅酒金菇日本和牛卷	£48.00
Braised Brisket of Prime Beef in Light Broth 濃湯浸牛腩	£32.00
Grilled King Prawns in XO Sauce (4) XO醬煎大蝦碌(4)	£28.00
Steamed Whole Wild Sea Bass with Ginger & Spring Onion 原條清蒸海鱸魚	£50.00
'Chui Chow' Style Braised Eel with Pickled Cabbage 潮式咸菜咬白鱈	£32.80
Korean style Barbecued Veal 韓式燒汁牛仔骨	£28.00
Braised Baby Spinach with Enoki Mushroom in light Broth (pork base) 上湯菠菜苗	£16.80
Stir fried Long Neck Clams with Garlic Shoot in XO Sauce XO醬蒜芯炒象拔蚌	£48.00
Chef's Special Sizzling Fillet Steak 秘汁牛柳煲	£28.00

Minced Organic Pork steamed with Salted Egg 鹹蛋蒸黑豚肉餅	£27.80
Shanghai Style Minced Pork 高湯迷你獅子頭	£28.00
Work Grilled Baby Lamb Chops with Black Pepper 黑椒煎羊仔扒	£28.00
Braised Tofu Hot Pot with assorted Wild Mushrooms 雜菌豆腐石頭窩	£18.00
Diced 'Winter Melon' with Chinese Herbs in supreme Broth 杞子蟲草花浸參瓜粒	£18.80
Pan Fried Whole Dover Sole in XO Sauce 醬皇煎封龍利	£42.00
Steamed Aubergine with Minced Pork & Mushroom Sauce 香菇肉醬蒸茄子	£18.00