

賀年春宴

Chinese New Year Banquet

(Minimum for 8)

£148.00 Each / 每位

Mixed Barbecued Platter with Suckling Pig

乳豬燒味大拼盤

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

各式原條游水多寶魚

Shanghai Style braised Belly Pork

紅燒豬腩

Braised Mini Abalone with Chinese Mushroom

珍朱鮑魚冬菇扒生菜

Roasted Whole Pigeon Cantonese Style

香燒乳鴿

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

'Slow cooking' Chicken Soup with Fish Maw and Bamboo Pith

花膠竹筴燉老雞

Fresh Lobster cooked to your choice

各式龍蝦

Steamed Fillet of Chilean Sea Bass with Black Garlic

黑蒜蒸智利鱸魚

Wind Dried Scallop with Sea Moss & Dried Oyster

髮菜蠔鼓瑤柱脯

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.)
蓮藕豬環脷湯 (大吉大利) 每位£12.50each

Supreme New Year Soup
(Slow cooking chicken soup with mini
abalone)
珍珠鮑魚老雞湯(金錢滿屋) 每位£16.80each

Slow cooking Soup with Chicken and Fish
Maw
花膠竹笙燉老雞湯 每位 £38.00 each

'Double boiled' Shark's Bone Soup
with Fish Maw
沙魚骨燉花膠湯 每位 £32.00each

'Double boiled' Silky Fowl Soup with
Chinese Mushroom & Conch
响螺花姑炖烏雞 每位 £22.80 each

Fresh Clams Soup with
Diced 'Winter melon' & Dried Scallop
瑶柱瓜粒白蜆湯 每位£12.80 each

Fish Maw Broth with Fresh Crab Meat
蟹皇蟹肉魚肚羹 每位£20.80 each

皇者風范 New Year Extravaganza

*Traditional Chinese New Year Feast in a
Pot

精美鮑魚盆菜 (4人起)
每位 £118.00 per person
(minimum: 4 person)

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.

*Advanced notice required

原只鮑魚 Whole Abalone

'Green-edge' Fresh Abalone
青邊鮑 每只 each £108.00

Braised Whole Wind Dried Premier
Abalone
吉品鮑

Regular (18頭) 每只 each £228
Medium (8 頭) 每只 each £488
Large (6頭): 每只 each £688

Premier Giant Fish Maw
頂級花膠皇 £2388.00

賀年前菜 New Year Starters

New Year Lucky Salad Toss (Minimum: 4 person)

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)

賀年燒味拼 (鴻運當頭)(兩位起)

每位 each £14.80

New Year Cold Tapas Assortment

餐前六小碟 (六福迎春) £38.00

Braised Fish Maw with Wind Dried Scallop

金絲扣花膠 £48.00

Braised Fish Maw with Sea Cucumber

花膠扣遼參 £88.00

Pan Fried King's Scallop with Foie Gras

鵝干煎帶子皇 每只 each £22.80

Steamed Fresh Emperor Scallop

新鮮帶子皇 時價 Seasonal Price

Steamed Fresh Razor Clams with

Garlic & Vermicelli

蒜蓉粉絲蒸聖子皇 時價 Seasonal Price

Japanese Style Soft Shell Crab

日式軟壳蟹 每只 each £16.80

Grilled Chicken Fillets in Skewer (4)

日式串燒雞 £13.00

Korean Style BBQ Spare Ribs

韓式燒排骨 £18.80

Crispy Baby Squid with Chilli & Peppercorn

椒鹽吹筒 £14.80

Barbecued Pork Ribs with Fruity Sauce

果汁手檯骨 £15.80

Butterfly King Prawns

酥炸鳳尾蝦 £22.50

Chef's Special Crispy Tofu Cubes

黃金豆腐粒 £11.50

Various Steamed Dim Sum Basket

各式蒸點 £21.50

New Year Dumplings (with pork & Shrimp) (10 pcs)

東北餃子(10粒) £22.00

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

Shanghai style Braised Belly Pork

紅燒豬腩 (家肥屋潤) £38.00

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

Whole French Turbot cooked to your choice

(Steamed or braised in Peppercorn soup)

原條游水多寶魚 (年年有餘)

(雪裡紅蒸/咸菜胡椒浸)

時價 seasonal price

Steamed Iberia Minced Pork with Dried Scallop

瑤柱蒸黑豚肉 (金銀滿屋) £28.80

Chef's Special Meat & Shrimp Balls raised Chinese Pickled Cabbage & Celery

香芹冬菜肉丸煲 (財源滾滾) £28.80

Assorted Wild Mushrooms Braised with Yum & Water Lily

百合香芋浸野菌 (百子千孫) £28.00

Roasted Whole Pigeon

紅燒乳鴿 (鳳凰報喜)

每只 £22.80 each

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

廚師精選 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 (150g) £58.00

Pan Fried 'Wagyu' Sirloin Steak Rolls with 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) £25.80

Sauteed Sea Bass Fillet with Chilli & Peppercorn
麻辣香燻海鱸魚 £50.00

Steamed Eel with Dried Mandarin Peel
30年陳皮蒸白鱈 £32.80

Korean style Barbecued Veal
韓式燒汁牛仔骨 £28.00

Braised Baby Spinach with Enoki Mushroom in light Broth
上湯菠菜苗 £15.0

Stir fried Wild Mushrooms with courgette in XO Sauce
XO醬翠玉瓜炒雜菌 £28.00

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 Balls
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 £16.50

Pan Fried Whole Dover Sole in XO Sauce
醬皇煎封龍利 £42.00

Diced Yum Braised in supreme Broth
上湯浸淮山 £18.00

Fresh Mussel cooked in Creamy sauce and Sake
清酒忌廉浸青口 £18.80

Steamed Chicken with Chinese Mushroom and Fisk Maw
花姑魚肚蒸雞 £38.00

Diced chicken 'slow cooked' with fresh Coconut
椒皇滑雞煲 £38.00

Stir Fried Wind Dried Iberia Pork with Lettuce Asparagus
黑豚肉臘味炒萵苣 £20.80

Braised Fish Maw in Chicken Broth
雞湯浸魚肚 £32.80