

# 2018 賀狗年精選

## Celebration Dishes for Year of the Dog

<b>原盅佛跳牆</b>	每位	<b>至尊鮑魚老火湯</b>	每位
Budda Jumps Over the Wall	£23.80	Supreme Slow Boiled Abalone Soup	£ 9.80 (Per Person)
<b>八寶生財大利湯</b>	每位	<b>七彩風生水起 - 撈生(四位起)</b>	每位
Slow Boiled Pig's Pancreas Soup	£ 9.80	Rainbow Lucky Salad Toss (Min.4)	£11.80 (Per Person)
<b>包羅萬有富貴大盆菜</b>	十人用		
Traditional CNY Feast in a Pot (Served 10 people) <b>1 Day Notice</b>	£480	"A luxurious feast for sharing with various Seafood, Meat, Abalone and Vegetables are prepared to slow-cook in layers which results an interesting mixture of flavors Meal on its Own!"	
<b>鴻運當頭 - 迷你麒麟乳豬件 (六件)</b>		<b>發財好市 - 髮菜扣蠔豉</b>	
Roast Suckling Pig (6 Slices)	£18.80	Braised Wind-dried Oyster with Sea Moss	£28.80
<b>八仙迎春 - 蟹皇瑤柱甫 (八粒)</b>		<b>春臨大地 - 太極扒豆苗</b>	
Wind-dried Scallop with Crab Roe	£23.80	Tai Chi Dou Miu	£16.80
<b>家肥屋潤 - 紅燒元蹄</b>		<b>金錢滿屋 - 海味一品煲</b>	
Braised Pig's Trotter	£28.80	Supreme Mixed Seafood in Pot	£32.80
<b>鳳凰報喜 - 紅燒蒜香乳鴿</b>		<b>財源滾滾 - 啫啫鮑魚雞煲</b>	
Roast Pigeon with Garlic Flakes	£18.80	Ge Ge Chicken and Abalone in Pot	£24.80
<b>年年有餘 - 醬皇炒三鮮</b>		<b>運轉乾坤 - 黃金大蝦碌 (六隻)</b>	
Sautéed XO sauce Mixed Seafood	£18.80	Fried King Prawns with Salty Eggs (6 pcs)	£26.80
<b>出入平安 - 花膠海參鵝掌煲</b>		<b>肚滿腸肥 - 慈菇炆五花腩</b>	
Braised Fish Maw with Sea Cucumber and Goose Webb	£26.80	Braised Belly Pork with Swallow Mushrooms	£16.80