



## 節慶晚膳菜譜 Festive Dinner Menu

### 金葉四小碟

蔥花海蜇絲、四喜烤麩、脆皮乳豬件、迷你炸蟹鉗

Signature Appetisers

(Jellyfish tossed with Spring Onion,  
Braised Wheat Gluten in Soya Sauce,

Barbecue Suckling Pig, Deep-fried Mini Crab Claw)

### 松茸螺頭燉雞湯

Double-boiled Chicken Soup with Matsutake Mushroom and Sea Whelk

### 松露醬野菌炒東星斑球

Sautéed Spotted Garoupa Fillet with Mushrooms in Truffle Paste

### 山楂川汁爆蝦球

Sautéed Prawns with Hawthorn Herbs and Chilli Sauce

### 碧綠鮑片伴海參

Braised Sliced Abalone with Sea Cucumber and Green Vegetables

### 古法炆牛肋骨

Braised Beef Ribs with Turnips

### 生炒糯米飯

Fried Glutinous Rice with Assorted Preserved Meat

### 栗子蓉西米燴布甸

Baked Sago Pudding with Chestnut Paste

**每位港幣\$1,188 per guest**

兩位起 minimum 2 guests

另收加一服務費 Subject to 10% service charge

Our food and beverage may contain traces of any allergen, as our kitchen is an environment where all allergens could be present. For guests with special dietary requirements or allergies who may wish to know about the food ingredients, please contact the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。

如有特殊飲食要求或對某些食物過敏而希望了解食物成分，請您聯繫餐廳經理。