



## 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、迷你百花蟹鉗  
Signature Appetisers  
(Jellyfish tossed with Spring Onion,  
Braised Beancurd Cubes in Soya Sauce, Barbecued Suckling Pig,  
Deep-fried Crab Claw stuffed with Minced Shrimp)

### 竹筍菜膽燉花膠湯

Double-boiled Bamboo Pith Soup with Brassica and Fish Maw

### 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 Meats

### 栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

### 黑芝麻珍珠球

Deep-fried Glutinous Rice Dumplings with Black Sesame

每位港幣 HK\$1,188 per guest  
(兩位起 minimum 2 guests)

所有價目均以港元計算及加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge.

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, 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瞭解食物成分，請您聯繫餐廳經理。