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## 鸿运捞起鱼生

### Prosperity Fortune Yu Sheng

Available from 25 January to 26 February 2021

	小 (Small) (4-6)	大 (Big) (6-8)	Add 加鱼
龙马精神 (龙虾捞起鱼生) Fortune Yu Sheng - Poached lobster	\$168	\$298	\$78
风生水起 (三文捞起鱼生) Fortune Yu Sheng - Norwegian smoked salmon fish	\$92	\$148	\$30
寿比南山 (长寿捞起鱼生) Fortune Yu Sheng - Vegetarian fish	\$78	\$108	\$20
牛運當頭 (薄片和牛柳撈生) Fortune sliced Wagyu beef tenderloin 350 day's salad with sesame vinegar dressing	\$78	\$108	
牛气冲天(另加牛肉乾絲) Shredded beef jerky			\$28
生意兴隆 (另加鱼皮) Fortune fish skin			\$28
万象更新 (另加鲍鱼) Abalone			\$88
金枝玉叶 (另加脆炸金针菇) Crispy enoki mushroom			\$12
金钱万贯 (另加薄薄脆) Crispy crackers			\$5

标价需另加10% 服务费及政府消费税

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## 牛年行好运厨师特备精选

### Year of the OX Chef's Recommendations

Available from 25 January to 26 February 2021

(百业兴旺) 化皮乳猪件 Barbecued suckling pig	\$92 例 Regular
(六畜兴旺) 极品蜜汁叉烧皇 Barbecued pork loin glazed with honey sauce	\$68 例 Regular
(喜上眉梢) 脆皮烧腩仔 Roasted crispy pork belly	\$22 例 Regular
(开市大吉) 夫妻肺片 Marinated beef shin and tripe in Sichuan style	\$20 例 Regular
(官运亨通) 玫瑰酱皇鸡 Homemade soy sauce chicken	\$38 半只 (half)
(金猪献瑞) 乳猪烧味拼盘 Barbecued suckling pig, poultry, and meat combination	\$58 例 Regular
(飞黄腾达) 北京烤填鸭 (两食) Roasted Peking duck (served in two courses)	\$98 一只 (Whole)

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### Year of the OX Chef's Recommendations

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(迎春接福) 金腿皇菇炖花胶官燕 Double-boiled imperial bird's nest broth with Yunnan yellow mushroom, Chinese ham, and fish maw	\$98 每位 per person
(得心应手) 鲍汁三头鲍鱼伴福袋 Braised 3-heads abalone with dried oyster puff in abalone sauce	\$78 每位 per person
(花团锦簇) 酒香烩花胶 Braised giant fish maw with Chinese yellow wine	\$58 每位 per person
(年年有余) 菊花糖醋松子鱼 Deep-fried boneless star garoupa with pine nuts in sweet and sour sauce	\$92 例 Regular
(财源滚滚) 发菜蒜子瑤柱甫 Braised conpoy with black moss in oyster sauce	\$82 例 Regular
(松鹤年年) 如意紫薯百合炒玉带 Sautéed scallop with lily bulbs, purple potato, and brown fungus	\$58 例 Regular
(乳燕归巢) 櫻花虾XO酱虾球 Stir-fried prawns and garden greens with sergestid shrimp X.O Sauce	\$58 例 Regular
(发财好市) 发菜大蠔豉 (8pcs) Braised dried oyster, black mushroom, and black moss with seasonal greens	\$48 例 Regular
(开市大吉) 脆米头抽煎百花酿金蚝 (6pcs) Pan-fried sun-dried oyster filled with shrimp paste and crispy rice in superior soy sauce	\$60 例 Regular
(发财大利) 发菜蠔豉大利汤 Boiled pork shank soup dried oyster soup with black moss	\$18 每位 per person \$58 例 Regular

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| (心想事成) 发财海参豆腐煲<br>Braised sea cucumber, black moss and bean curd served in a clay pot                                | \$78 例 Regular  |
| (鱼跃龙门) 陳皮榄角兰度炒鳕鱼球<br>Sautéed cod fillet with tangerine peel, preserved olive and kai lan                             | \$62 例 Regular  |
| (荷塘吐艷) 荷芹油條润肠炒鱼崧<br>Sautéed slice mud carp paste and Chinese sausage with snow peas and celery                       | \$36 例 Regular  |
| (根基稳固) 鲍汁花菇扣鹅掌煲<br>Braised goose web and flower mushroom with abalone sauce served in a clay pot                     | \$48 例 Regular  |
| (金砖满屋) 蒜子茄子火腩鳕鱼煲<br>Traditional braised cod fillet with eggplant, roasted pork belly and garlic served in a clay pot | \$62 例 Regular  |
| (喜氣洋洋) 生菜蹄香润肠蠔豉崧 (6pcs)<br>Wok-fried minced dried oyster and Chinese sausage served with fresh lettuce               | \$38 例 Regular  |
| (牛市重臨) 蒜片京葱爆和牛<br>Stir-fried Kagoshima Wagyu beef with sliced garlic served in golden basket                         | \$148 例 Regular |
| (牛來運轉) 豉蒜尖椒炒牛肉<br>Sautéed sliced beef and shishito pepper with garlic in black bean sauce                            | \$45 例 Regular  |
| (橫財就手) 慈菇炆元蹄<br>Traditional braised pork knuckle and arrowhead preserved bean curd sauce                             | \$42 例 Regular  |
| (竹报平安) 蟹肉竹笙扒豆苗<br>Braised pea shoots and bamboo fungus with crab meat  | \$48 例 Regular  |

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## 牛年行好运厨师特备精选

### Year of the OX Chef's Recommendations

Available from 25 January to 26 February 2021

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| (慈航上素) 南乳慈菇炆素斋煲<br>Braised assorted vegetable and arrowhead with preserved bean curd served in a clay pot                       | \$36 例 Regular |
| (津津乐道) 脯魚津菜釀豆卜腊肉煲<br>Braised Tianjin cabbage, preserved meat and bean curd puff filled with mud carp paste served in a clay pot | \$38 例 Regular |
| (金鸡报喜) 黄金蒜香鸡<br>Deep-fried crispy chicken with golden minced garlic   | \$38 半只 (half) |
| (五谷丰收) 生炒糯米饭<br>Fried glutinous rice with preserved meat, fried shrimp and conpoy   | \$42 例 Regular |
| (纵横四海) 姜葱波士顿龙虾炆生面<br>Braised Boston lobster and egg noodles with spring onion and ginger  | \$78 例 Regular |

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## 牛年行好运厨师特备甜点

### Year of the OX Dessert Delight

Available from 25 January to 26 February 2021

(福燕报喜) 蜂蜜炖金丝官燕 Double-boiled bird's nest with and honey	\$78 每位 per person
(旗开得胜) 天籽兰花棗皇炖雪蛤 Double-boiled sweetened hashima soup with dendrobium orchid and red date	\$26 每位 per person
(大展鸿图) 雨花汤圆百合红豆羹 Sweetened red bean cream with lily bulbs and Yuhua rice dumpling.	\$14 每位 per person
(大红大紫) 蘆薈荔枝乌龙茶冻 Chilled lychee oolong tea jelly with aloe vera	\$12 每位 per person
(竹报平安) 燕窝日本柚子冻 Chilled pomelo pudding with bird's nest	\$16 每位 per person
(开市大吉) 冻枣皇八宝清汤 Chilled sweetened red date soup with eight treasures	\$14 每位 per person
(时来运到) 旺来梨香酥 (3pcs) Baked pineapple pastry	\$12 每份 per portion
(步步高陞) 三式煎年糕 (3pcs) Pan-fried three kind of New Year cakes	\$12 每份 per portion

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## 牛年行好运精选点心(只限午市)

### Year of the OX Dim Sum Delights (Lunch)

Available from 8 to 26 February 2021

(黄金满屋) 黄金鲍鱼烧鹅酥 (3pcs) Baked abalone and diced roasted goose pie	\$18 每份 per portion
(琼楼玉宇) 辣椒蟹肉饺 (3pcs) Steamed chilli crab dumpling	\$12 每份 per portion
(包你发财) 松露蒸烧卖 (4pcs) Steamed siew mai with black truffle	\$12 每份 per portion
(黄金万两) 香槟虾饺 (4pcs) Steamed prawn dumpling with champagne	\$12 每份 per portion
(翡翠玉石) 黑鱼子凤眼带子饺 (3pcs) Steamed scallop and shrimp dumpling with caviar	\$12 每份 per portion
(横财就手) 横财糯米鸡 (2pcs) Pan-fried glutinous rice with chicken, mushroom, shrimp and egg	\$11 每份 per portion
(牛转乾坤) 福袋牛肉球 (3pcs) Steamed minced beef balls wrapped with bean curd skin	\$12 每份 per portion
(花开富贵) 巴马火腿葱油花卷 (3pcs) Steamed bun with Parma ham and spring onion	\$9 每份 per portion
(喜事常来) 酱皇蒸凤爪 Steamed chicken claws with superior chilli bean sauce	\$9 每份 per portion
(牛气冲天) 荔茸和牛酥 (3pcs) Deep-fried taro pastry with diced Wagyu beef	\$12 每份 per portion
(包罗万有) 蜜汁叉烧包 (3pcs) Steamed barbecued pork bun (3 Pieces)	\$9 每份 per portion
(龙马精神) 客家咸茶果 (3pcs) Steamed Cha Kwo in Hakka style	\$9 每份 per portion

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## 牛年行好运精选点心(只限午市)

### Year of the OX Dim Sum Delights (Lunch)

Available from 8 to 26 February 2021

(財源滾滾) 鵝肝雞粒萝卜酥 (3pcs) Deep-fried diced chicken and foie gras dumplings	\$12 每份 per portion
(光芒萬丈) 千絲芒果蝦卷 (3pcs) Deep-fried shrimp rolls with mango and filo pastry	\$12 每份 per portion
(如意吉祥) 如意羊肚菌上素糰 (3pcs) Steamed assorted vegetable dumpling and morel mushroom	\$9 每份 per portion
(堆金積玉) 麻辣紅油抽手 (3pcs) Pork dumplings with spicy vinegar sauce	\$12 每份 per portion
(好市齊來) 發財好市咸豬骨粥 Porridge with dried oyster and salted spareribs	\$12 每份 per portion

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