



NEW YEAR'S EVE MENU



藍龍蝦菌皇醬拌雅枝竹  
BLUE LOBSTER IN FUNGUS SAUCE WITH ARTICHOKE

生拆蟹粉小籠包  
STEAMED PORK DUMPLING WITH CRAB ROE "XIAOLONGBAO"

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羊肚菌花膠燉海螺湯  
DOUBLE-BOILED SEA WHELK BROTH  
WITH FISH MAW AND MATSUTAKE MUSHROOM

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燴南非湯鮑伴天白菇山藥  
BRAISED SOUTH AFRICA ABALONE WITH  
KING MUSHROOM AND YAM

鹿兒島 A5 和牛炒無花果溫室有機青椒  
SAUTÉED KAGOSHIMA WAGYU BEEF WITH  
GREEN CHILLI AND FRESH FIGS

或 / OR

豆酥東星斑件  
STEAMED GROUPER FILLET WITH SAVORY CRISPY SOYBEANS

伴 / WITH

加拿大海膽松茸燴飯  
BRAISED PEARL RICE WITH MATSUTAKE MUSHROOM  
AND CANADIAN SEA URCHIN

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桂圓杞子燉法國啤梨  
DOUBLE-BOILED FRENCH PEAR WITH  
DRIED LONGAN AND WOLFBERRY

每位 / PER PERSON \$1480

除夕夜菜單適用於2018年12月31日  
New Year's Eve menu is available on 31 December 2018

The price is subject to 10% service charge