

新春賀年菜式 (午市)

Chef's Recommendations for Chinese New Year (Lunch)

- 步步高陞** 脆煎賀年雞蛋年糕
Pan Fried Glutinous Rice Cake with Egg \$88
- 黃金滿屋** 黃金蝦西蘭花
Sauteed Broccoli with Prawn & Salty Egg Yolk \$188
- 年年有餘** 家香煎釀土鯪魚
Pan Fried Dace Fish Stuffed with Minced Pork \$188
- 發財大利** 髮菜蠔豉大利
Braised Preserved Oysters with Nostoc (Fat Choy) & Chinese Lettuce \$188
- 橫財就手** 蓮藕炆豬手
Braised Pork Trotters with Lotus Root \$188
- 五穀豐收** 蟹肉瑤柱扒玉環
Braised Hairy Melon with Dried Scallops & Fresh Crabmeat \$188

香噴噴煲仔飯 (午市)

Fragrant Claypot Rice (Lunch)

- 梅菜扣肉煲仔飯 (2位)
Pork Belly & Mui Choy in Rice Pot (2 pax) \$108
- 陳皮牛肉煲仔飯 (2位)
Minced Beef & Tangerine Peel in Rice Pot (2 pax) \$108
- 加拿大臘腸排骨煲仔飯 (2位)
Spare Rib & Canadian Sausages in Rice Pot (2 pax) \$108
- 北菇滑雞加拿大臘腸煲仔飯 (2位)
Chicken, Mushrooms & Canadian Sausages in Rice Pot (2 pax) \$108
- 臘味煲仔飯 (2-4, 4-6, 8-12位)
Preserved Meats in Rice Pot (2-4, 4-6, 8-12 pax) \$108, \$198, \$268

美味韓式鍋燒飯 (午市) Korean Rice Pot (Lunch)

- 黑松露雞肉韓鍋燒飯 (2-4位)
Claypot Rice with Truffle and Chicken in Korean Style \$148
- 黑松露牛肉韓鍋燒飯 (2-4位)
Claypot Rice with Truffle and Beef in Korean Style \$228