



鴻運齊來·開運宴

Lunar New Year Set Menu for 12 persons

旺金鳳鳴·齊撈風生水起

Prosperity Toss (Poached Chicken, Jellyfish in Sesame Oil, Shredded Cucumber, Carrots and Red Onion, with Sesame Sauce)

鴻運當頭·醬燒脆卜卜小乳豬【壹隻】

Suckling Pig (whole)

龍騰四海·上湯焗加拿大龍蝦【2隻】配伊麵

Braised Canadian Lobsters (2pcs), E-fu Noodles with Broth

如意吉祥·蘆筍海參玉帶子

Stir-fried Sea Cucumbers, Scallops, and Asparagus

加官進爵·爵士湯

Double-boiling Soup with Fish Maws, Conch, and Melon

掌握財寶·鵝掌扣南美鮑魚豆苗

Braised South American Abalones, Goose Webs, Snow Pea Leaves, with Oyster Sauce

年年有餘·蔥油清蒸東星斑

Steamed Leopard Coral Grouper with Scallion Oil

金玉滿堂·手拆蟹粉小籠包·手工純魚肉燒賣

Crab Roe Xiao Long Baos & Fish Siu Mai

家肥屋潤·福建炒飯

Fried Rice in Fujianese Style

幸福團圓·紅棗蓮子燉桃膠麻蓉湯圓

Double-boiling Sweet Soup with Peach Resin, Red Dates, Lotus Seed, and Black Sesame Dumplings

以上套餐奉送汽水 / 梳打水·堂食包茶位及加一服務費

Inclusive of Soft Drinks / Soda Water. Chinese Tea and Service Charge Are Included for Dine-in.

\$7280 /12位 Persons

只限堂食·不設外賣 For Dine-in ONLY

圓枱數量有限，食材準備需時，請提早至少兩日預訂

The Number of Round Tables is limited and Food Preparation Takes Time. Please Make a Reservation At Least 2 Days In Advance.



馬到金來【4位 Persons】

波瀾壯闊肥腩叉 或 蜂蜜加拿大白豚瘦叉 ·
併醬油雞 及 手拆蟹粉小籠包
Char Siu (Polish Pork Belly or Canadian Lean Pork), Soy Sauce Chicken, Crab Roe Xiao Long Bao

上湯鳳尾蝦 配伊麵
Braised Prawns with Broth and E-fu Noodle

百花炸釀脆蟹鉗
Deep-fried Crab Claws Stuffed with Shrimp Paste

紅燒瑤柱海皇燴花膠羹
Thick Soup with Fish Maws, Dried Scallops, and Mixed Seafood

翡翠發財金錢扣南美鮑魚
Braised South American Abalones(4pcs), Mushrooms, Black Moss, Vegetables with Oyster Sauce

清蒸游水沙巴龍躉
Steamed Sabah Grouper

瑤柱蛋白炒飯
Fried Rice with Dried Scallops, and Egg White

薑茶蔴蓉湯圓 2粒/位
Black Sesame Sweet Dumplings in Ginger Tea

外賣價Takeaways \$1480/4位

堂食價Dine-in \$1680/4位

駿馬奔騰【6位 Persons /12位 Persons】

醬燒脆卜卜小乳豬 (6位半隻/12位壹隻)
Suckling Pigs

上湯焗加拿大龍蝦 配伊麵
Braised Canadian Lobsters with Broth and E-fu Noodle

腰果彩椒炒珊瑚蚌帶子
Stir-fried Scallops, Coral Mussels, Bell Peppers, and Cashew Nuts

紅燒瑤柱蟹肉燴花膠羹
Thick Soup with Fish Maws, Dried Scallops, and Crab Meat

百花炸釀脆蟹鉗
Deep-fried Crab Claws Stuffed with Shrimp Paste

蠔皇南美鮑魚扣鵝掌 伴豆苗
Braised South American Abalones, Goose Feet, Snow Pea Leaves, with Oyster Sauce

蔥油蒸沙巴龍躉斑
Steamed Sabah Grouper with Shallot Oil

6位套餐+\$580 · 12位套餐+\$980升級至老虎斑 必須預訂
6persons Set +\$580, 12persons Set +\$980 for Upgrading to Brown-marbled Grouper (Pre-order ONLY)

荔枝柴燻新會古井燒鵝 (6位半隻/12位壹隻)
Lychee Wood Smoked Goose in Xinhui Gujing Style

生炒本地臘味糯米飯 或
砂鍋鵝汁炒飯
Fried Glutinous Rice with Local Chinese Cured Meat and Chinese Sausages
or Fried Rice with Goose Sauce, served in Clay Pot

薑茶蔴蓉湯圓 2粒/位
Black Sesame Sweet Dumplings in Ginger Tea

2月14日(六)至16日(一) 8點後入座 85折優惠 15%OFF
15% off for dine-in after 8:00 PM from 14-16 Feb

外賣價Takeaways \$3080 /6位 \$5880 /12位

堂食價Dine-in \$3380 /6位 \$6380 /12位

以上套餐奉送汽水 / 梳打水·堂食包茶位及加一服務費
Inclusive of Soft Drinks / Soda Water. Chinese Tea and Service Charge Are Included for Dine-in.

地址：北角堡壘街6-8號A & B地舖 訂座電話：2570 8616 / 2570 8182
Address: Shop A & B, Fort Street, North Point, HK | Tel: 2570 8616 / 2570 8182

VIP咭優惠不適用於此套餐 | 套餐外賣價已包括外賣費
VIP Offer Not Applicable. The Set Takeaway Price Includes Takeaway Fees