



## 除夕晚宴

### *New Year's Eve Set Dinner*

迎賓香檳乙杯

*A Glass of G.H. MUMM Brut N.V. Champagne*

天外天三小碟

[D][N] 酥炸日本蠔伴柚子香芒沙律、 [P] 魚子百花釀乳豬、

[D][N] 酥薑蜜燒銀雪魚

*Above & Beyond Chinese Platter*

*Deep-fried Japanese Oyster with Mango Salad with Pomelo,*

*Roe Stuffed Suckling Pig,*

*Roasted Codfish with Honey and Ginger*

[D][P] 羊肚菌竹笙燉花膠

*Double-boiled Fish Maw Soup with Bamboo Piths and Morel Mushrooms*

[D][N][P] 鴛鴦龍蝦

翠湖芙蓉龍蝦鉗 蘭亭百合炒龍蝦球

*Braised Lobster Claw with Egg White and Spinach,*

*Wok-fried Lobster with Lily Bulb and Kale*

[D][N][P] 翡翠蠔皇鮑魚伴關東遼參

*Braised Abalone, Kanto Sea Cucumber and Garden Green in Superior Oyster Sauce*

[D][P] 龍湯香煎帶子皇燴香苗

*Braised Rice with Pan-fried Scallop in Lobster Soup*

[N] 杏汁燕窩燉蛋白

*Double-boiled Bird's Nest and Egg White with Almond Cream*

每位 \$1,688

*Priced at \$1,688 per person*

B - Contains Beef 含牛肉

D - Contains Dairy Products 含奶製品

N - Contains Nuts 含乾果

P - Contains Pork 含豬肉

V - Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員 *Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*