2026-2027 ANNUAL & SPRING DINNER

Valid from 1 January 2027 to 31 March 2027

金羊獻瑞宴

SET DINNER MENU I

包羅萬有 -「撈起」
"Lo Hei" - Prosperity toss salad

葡汁焗釀原隻鮮蟹蓋
Baked stuffed crab shell in Portuguese sauce

淮杞螺頭燉乳鴿
Double-boiled pigeon soup with sea whelk and Chinese yam

蠔皇原隻湯鮑伴伴鵝掌菜膽
Braised whole abalone and goose web, Shanghainese brassica in oyster sauce

或 OR

清蒸老虎斑
Steamed whole tiger garoupa
with scallions and supreme soy sauce

老虎斑兩食
Tiger garoupa: two ways

油泡老虎斑球
Sautéed tiger garoupa with Chinese chives

椒鹽斑頭腩
Deep-fried garoupa head in spicy salt

鄉村鹽焗雞
"Country Club" baked chicken in rock salt

鮑汁福建炒飯
Fried rice "Fu Jian" style

瑤柱金菇炆伊麵
Braised e-fu noodles with shredded conpoy and enoki mushrooms

萬壽果杏圓燉雪耳
Double-boiled sweet papaya soup with white fungus, dried longan and apricot kernels

美點雙輝
Chinese petit fours

HK$9,888 per table of 12 persons

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瑞羊呈祥宴

SET DINNER MENU II

鴻運乳豬全體
Whole roasted suckling pig

脆香百花松葉蟹鉗
Deep-fried snow crab claws

竹笙海鮮燕窩羹
Braised bird's nest soup with assorted seafood and bamboo pith

發菜蠔豉柱甫
Braised whole conpoy and dried oysters with black moss

或 OR

清蒸老虎斑
Steamed whole tiger garoupa
with scallions and supreme soy sauce

老虎斑兩食
Tiger garoupa: two ways

油泡老虎斑球
Sautéed tiger garoupa with Chinese chives

椒鹽斑頭腩
Deep-fried garoupa head in spicy salt

鄉村脆皮炸子雞
"Country Club" crispy chicken

鮮蝦荷葉飯
Fried rice with shrimps wrapped in lotus leaf

上湯水餃
Shrimp dumplings in supreme broth

桂圓紅棗茶
Sweetened red date tea with dried longan

美點雙輝
Chinese petit fours

HK$8,888 per table of 12 persons