

Tel: 6238 1516 / 6238 7816

## Lunar New Year Spectacular Sets

庆功宴 → 新春精选套餐

茶水.餐巾与花生每位收费\$2.00 所有消费须另加服务费10% 和政府消费税7%

Chinese tea, pickles & towel per pax @ \$2.00 & all prices quoted subject to 10% Service Charge & 7% GST

## From 19/01/19 till 19/02/19 (EXCEPT 02, 03, 04 Feb 2019) This Menu is not available for Reunion Lunch & Dinner on 04 Feb 2019 & 02,03 Feb 2019 Dinner

此菜单不适用于02.03 Feb 2019晚宴以及04 Feb 2019除夕午宴和晚宴

Sets F-H for 3 to 9 persons (菜单F-H 供3-9人用)

**Business Hours:** 11.30am – 3.00pm (Lunch) 6.00pm - 10.30pm (Dinner)



per person (min. 3 persons)

万兴三文鱼捞起 Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼鳔羹 Braised Fish Maw Soup with Dried Scallop & Crab Meat

油浸笋壳鱼

Deep-fried Soon Hock Fish with Superior Soya Sauce

锅灼活虾

Poached Live Prawns

发财潮州四宝素菜

Braised Teochew Cabbage with Four Treasures & Black Moss

干烧伊府面 Braised Ee-fu Noodles with Chives

奇异果籽香茅冻

Chilled Lemon Grass Jelly with Kiwi Fruit Seeds



per person (min. 3 persons)

万兴三文鱼捞起 Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅

Braised Shark's Fin Soup with Dried Scallop & Crab Meat

香煎鳕鱼

Pan-fried Cod Fish with Superior Soya Sauce in Hong Kong Style

麦片奶油大虾球

Wok-fried King Prawns with Cereal & Butter

十头鲍鱼烩冬菇菠菜

Braised 10- Headed Abalone with Chinese Mushrooms & Spinach

鱼子酱海鲜炒饭 Caviar Fried Rice with Seafood

金瓜福果芊泥 Sweetened Yam Paste with Pumpkin & Gingko Nuts



per person (min. 3 persons)

万兴三文鱼捞起 Ban Heng Salmon Lo Hei

潮州红烧鲍翅 Braised Superior Shark's Fin in Teochew Style

香煎鳕鱼

Pan-fried Cod Fish with Superior Soya Sauce in Hong Kong Style

鸿运卤水鹅片

Braised Sliced Goose Meats with Exotic Spices in Teochew Style

十头鲍鱼烩冬菇菠菜

Braised 10- Headed Abalone with Chinese Mushrooms & Spinach

鱼子酱海鲜炒饭 Caviar Fried Rice with Seafood

金瓜福果芊泥

Sweetened Yam Paste with Pumpkin & Gingko Nuts

