

## 新春賀年菜式 (晚市)

### Chef's Recommendations for Chinese New Year (Dinner)

**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 ..... \$228

**年年有餘** 家香煎釀土鯪魚  
Pan Fried Dace Fish Stuffed with Minced Pork ..... \$228

**發財大利** 髮菜蠔豉大利  
Braised Preserved Oysters with Nostoc (Fat Choy) & Chinese Lettuce ..... \$228

**橫財就手** 蓮藕炆豬手  
Braised Pork Trotters with Lotus Root ..... \$228

**五穀豐收** 蟹肉瑤柱扒玉環  
Braised Hairy Melon with Dried Scallops & Fresh Crabmeat ..... \$228

## 香噴噴煲仔飯 (晚市)

### Fragrant Claypot Rice (Dinner)

梅菜扣肉煲仔飯 (2位)  
Pork Belly & Mui Choy in Rice Pot (2 pax) ..... \$128

陳皮牛肉煲仔飯 (2位)  
Minced Beef & Tangerine Peel in Rice Pot (2 pax) ..... \$128

加拿大臘腸排骨煲仔飯 (2位)  
Spare Rib & Canadian Sausages in Rice Pot (2 pax) ..... \$128

北菇滑雞加拿大臘腸煲仔飯 (2位)  
Chicken, Mushrooms & Canadian Sausages in Rice Pot (2 pax) ..... \$128

臘味煲仔飯 (2-4, 4-6, 8-12位)  
Preserved Meats in Rice Pot (2-4, 4-6, 8-12 pax) ..... \$138, \$218, \$298

## 美味韓式鍋燒飯 (晚市)

### Korean Rice Pot (Dinner)

黑松露雞肉韓鍋燒飯 (2-4位)  
Claypot Rice with Truffle and Chicken in Korean Style ..... \$168

黑松露牛肉韓鍋燒飯 (2-4位)  
Claypot Rice with Truffle and Beef in Korean Style ..... \$248