

新春菜谱

Chinese New Year Special Menu 15 February - 22 February

MOP

- (风裕年年) 新春金御臺品盆菜 (供 4 位用) 1588
Poon Choi - Braised Australian 9 heads abalone, sea cucumber, fish maw, goose webs, dried scallop, tiger prawns, dried oysters and vegetables (for 4 pax)
- (如意吉祥) 极品酱玉带彩龙腰 298
Stir-fried long bean and king prawn with spicy and pepper
- (鱼跃龙门) 古法火腩焖顺壳鱼 628
Braised soon hock fish and roasted pork belly with bean curd skin
- (好市大利) 生扣发菜蚝豉大利 218
Braised dried oysters with black moss and pork tongue
- (横财就手) 发菜花菇东坡肘子 218
Braised pork knuckle and shiitake mushrooms topped with black moss in brown sauce
- (春花吐艳) 蟹皇素丁千叶豆腐 188
Steamed sliced bean curd topped with vegetables and crab meat and roe
- (金鸡报喜) 金蒜吊烧脆皮滑鸡 (半只) 138
Fried chicken with garlic and five spice salt (half chicken)
- (步步高升) 竹笙上素岩米菜苗 128
Braised seasonal vegetables with bamboo pith and nepalese mountain grains