



新春精选 Chinese New Year Menu

凉菜 Cold Dish combination MOP 508

清酒醉鹅肝

Drunken goose liver with fresh soya beans

灯影牛肉

Crispy sliced beef with chilli and sesame seeds

蜆头拌白菜

Marinated jellyfish head and Chinese cabbage with mustard oil

蟹肉香麻菠菜

Marinated poached spinach and crab meat with mustard oil

温拌海螺

Whelks and cucumber with chilli sauce

麻辣葱香鸡

Poached chicken topped with spring onions and spicy sauce

北方沾酱菜

Northern style vegetable crudités with spicy dipping sauce

热盘 Hot Dishes

全家福铜火锅

1888

Braised dried seafood, mixed seafood and vegetable in superior broth

竹笙鱼头汤

688

Braised fish head with bamboo fungus and bean curd soup

鲜藤椒煮和牛

688

Slow cooked wagyu beef in fresh Sichuan pepper broth

麻辣香酥肘子

288

“Sichuan style” fried pork knuckle with vegetable and chilli

潼关牛肉夹馍

108

“Tong Guan style” braised beef in pan-fried buns