

賀年新春套餐 (二位起)
Chinese New Year Set Menu (Minimum 2 persons)

週年皆興旺 - 乳豬件拼切雞
Roasted Suckling Pig with Poached Chicken

天官喜賜福 - 紅燒海參翅
Braised Shark's Fin Broth with Sea Cucumber

紅運喜玉帶 - 碧綠帶子珊瑚蚌
Wok-fried Scallops, Coral Mussels with Seasonal Vegetables

滿地有金錢 - 蠔皇六頭鮑魚扣花菇
Braised 6-Head Abalone with Mushroom in Oyster Sauce

歲歲有盈餘 - 松露 XO 醬蒸花尾斑球 (二至三位)
Steamed Giant Garoupa Fillet with Truffle XO Sauce (2-3 persons)

清蒸花尾斑 (四至六位)
Steamed Giant Garoupa with Soy Sauce (4-6 persons)

每位另加港幣 220 元 升級至清蒸東星斑 (四至六位可升級)
*Upgrade to Steamed Leopard Coral Garoupa (4-6 persons)
by Additional HK\$220 Per Person*

豐收迎新歲 - 臘味糯米飯
Fried Glutinous Rice with Preserved Meat and Preserved Sausage

家家樂團圓 - 蛋白杏仁茶配黑芝麻湯丸
Sweetened Almond Cream with Egg White and Black Sesame Dumplings

每位港幣 \$568 元
HK\$568 per person

另收取茶芥及加一服務費
Subject to tea, condiment charges and 10% service charge

以上菜譜不適用於任何折扣優惠 *Discount is not applicable*

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員
If you have allergies to any food, please inform service staff before ordering

賀年新春套餐 (八位起)
Chinese New Year Set Menu (Minimum 8 persons)

贈送：富貴包撈起 - 花膠鮑魚海參雞絲撈起
Complimentary: Sliced Fish Maw, Abalone, Sea Cucumber and Shredded Chicken Salad

吉祥四喜拼盤

(化皮乳豬，蜜汁叉燒，五香金錢臘，蔥油海蜇)

Kwan Cheuk Heen Appetizer Platter

*Roasted Suckling Pig, Barbecued Pork, Marinated Beef Shank with Chinese Herb,
Chilled Jelly Fish with Chive Oil*

萬業展鴻圖 - 紅燒蟹肉翅
Braised Shark's Fin Broth with Crab Meat

花姿迎玉帶 - 松露 XO 醬炒花枝帶子
Wok-fried Scallops, Squids with Truffle XO Sauce

金銀皆滿堂 - 蠔皇六頭鮑魚扣花膠
Braised 6-head Abalone with Fish Maw in Oyster Sauce

年年有盈餘 - 清蒸東星斑
Steamed Leopard Coral Garoupa with Soy Sauce

金雞來報喜 - 當紅脆皮雞
Deep-fried Crispy Chicken

萬家慶安康 - 飄香荷葉飯
Steamed Rice with Conpoy in Lotus Leaf

家家樂團圓 - 陳皮紅豆沙配黑芝麻湯丸
Sweetened Red Bean Soup with Tangerine Peel and Black Sesame Dumplings

每位港幣\$838 元
HK\$838 per person

另收取茶芥及加一服務費
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