



## 團年及春茗宴

二零二二年一月二十三日(年廿一)至二月十五日(正月十五)

Chinese New Year Reunion and Spring Menu

(23 January – 15 February 2022)

### 如意宴

Golden Menu

金豬獻瑞 (堂剪脆皮炒齡乳豬)

Roasted whole suckling pig

雙喜臨門 (自家XO醬炒帶子蝦球)

Wok-fried scallop | prawn | homemade XO chilli sauce

竹報平安 (松茸竹笙螺頭燉雞)

Double-boiled chicken soup | sea whelk | matsutake | bamboo pith

年年有餘 (清蒸活龍躉)

Steamed fresh giant groupa | soy sauce

金錢滿掌 (蝦籽柚皮扣鵝掌)

Braised pomelo peel | goose web | dried shrimp roe | supreme abalone sauce

大展鴻圖 (喜馬拉雅山岩鹽香燒雞)

Signature roasted chicken | Himalayan rock salt

家肥屋潤 (臘味糯米飯)

Stir-fried glutinous rice | preserved meat

福澤綿綿 (鮮蝦水餃麵)

Egg noodle | shrimp dumpling | superior soup

花開富貴 (金絲雞蛋散伴蓮蓉煎堆仔)

Deep-fried egg twist | honey

Deep-fried sesame ball | lotus seed paste

喜慶團圓 (陳皮紅豆沙湯圓)

Red bean sweet soup | dried tangerine peel | glutinous dumpling

**\$6,888**

供十至十二位用 for 10 to 12 persons

### 鴻圖宴

Prosperity Menu

皇御園精選拼盤

Appetiser platter

包羅萬有 (酥皮松露焗鮑魚)

Baked abalone | black truffle

大鵬展翅 (花膠魚翅羹)

Braised supreme shark's fin | fish maw

年年有餘 (清蒸大紅東星斑)

Steamed star groupa | soy sauce

金銀滿屋 (發財蠔豉大崩瑤柱脯)

Braised dried oyster | black seaweed | conpoy | pork tongue

龍鳳呈祥 (秘製沙薑雞)

Simmered chicken homemade style | sand ginger sauce

五穀豐收 (皇御園炒香苗)

Fried rice | lobster | scallop | crab meat | conpoy

風調雨順 (雲腿海味手工拉麵)

Braised homemade noodle | Yunnan ham | shredded abalone | dried shrimp | fish maw | sea cucumber

美點三重奏

Dessert Luscious

**\$10,888**

供十至十二位用 for 10 to 12 persons

外賣自取供應

請於兩天前預訂

Takeaway Available

Please order two days in advance

所有堂食價目以港元計算另加壹服務費。 All prices are in Hong Kong dollars and subject to a 10% service charge on dine-in.