



圖片只供參考 Photos are for reference only

## 金豬賀歲套餐

### Chinese New Year Set Menu

#### 四位套餐

For 4 Pax

MOP 1,630

##### 三小冷

燻魚  
紅燒素鵝  
醉豬手

##### Appetizers (3 Kinds)

Smoked Fish  
Braised Bean Curd Sheet filled with Vegetables  
Pork Knuckle with Huadiao Wine

##### 主菜

醬爆明蝦粗麵  
火腿雞片燴花膠  
蜜汁火魴  
上湯小棠菜  
菜肉餛飩  
鮮肉鍋貼  
棗泥馬拉糕

##### Main Dishes

Braised Prawn in Spicy Sauce with Thick Noodles  
Braised Fish Maw with Jinhua Ham and Chicken  
Sliced Jinhua Ham Steamed in Honey Sauce  
Young Shanghai Cabbage in Broth  
Pork and Vegetable Won-Ton in Soup  
Pan Fried Meat Dumplings  
Mashed Dates Steamed Cake

#### 六位套餐

For 6 Pax

MOP 2,500

##### 四小冷

醉鴿  
茶葉燻蛋  
糖醋小排  
蔥油拌海蜇頭

##### Appetizers (4 Kinds)

Marinated Pigeon with Huadiao Wine  
Tea Leaf Smoked Egg  
Spareribs in Sweet Vinegar Sauce  
Jelly Fish Head Tossed with Scallion Oil

##### 主菜

乾燒明蝦  
魚翅燉蛋白  
糟溜魚片  
松子肉沫鍋巴卷  
火腿津白  
嫩雞煨麵  
上海小籠包  
酒釀寧波湯圓

##### Main Dishes

Dry Braised Prawn with Brown Sauce  
Double Boiled Shark's Fin with Egg White  
Fish Fillet in Rice Wine Sauce  
Minced Pork and Pine Nut Crispy Rice Cone  
Braised Tianjin Cabbage with Jinhua Ham  
Stewed Soft Noodles with Chicken and Vegetable  
Steamed Shanghai Minced Pork Dumplings  
Rice Ball Dumplings Stuffed with Mashed Black Sesame and Mashed Red Bean in Sweet Rice Wine Soup

每款套餐奉送鮮果拼盤乙客  
以上價目須另加一服務費

A complimentary Fresh Fruit Platter is offered for each set menu  
All prices are subject to 10% service charge



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## 八位套餐

For 8 Pax

MOP 3,380

### 五小冷

花雕醉雞  
醬排骨  
油爆蝦  
脆皮素鵝  
雲耳拌西芹

### Appetizers (5 Kinds)

Marinated Chicken with Huadiao Wine  
Dry Braised Spare Ribs with Soy Paste  
Sautéed Shrimps with Shells in Soy Sauce  
Deep Fried Bean Curd Sheet filled with Vegetables  
Marinated Black Fungus with Celery

### 主菜

宮爆明蝦  
砂鍋雞煲翅  
雪菜年糕炒魚絲  
紅燒元蹄  
松子肉沫鍋巴卷  
鹹肉麵筋小棠菜  
梓園炒飯  
素菜蒸餃  
桂花拉糕

### Main Dishes

Fried Prawn with Spicy Sauce  
Braised Shark's Fin with Chicken in Casserole  
Sautéed Shredded Fish and Rice Cake with Snow Cabbage  
Braised Pork Knuckle in Brown Sauce  
Minced Pork and Pine Nut Crispy Rice Cone  
Stir Fried Young Shanghai Cabbage with Salted Meat and Bran Gluten  
"The Catalpa Garden" Fried Rice  
Steamed Vegetable Dumplings  
Osmanthus Flavored Steamed Glutinous Cake

## 十位套餐

For 10 Pax

MOP 6,300

### 六小冷

花雕醉雞  
鹽酥小黃魚  
糖醋小排  
瑤柱豆瓣酥  
茶葉燻蛋  
鎮江肴肉

### Appetizers (6 Kinds)

Marinated Chicken with Huadiao Wine  
Deep Fried Croaker with Salt & Pepper  
Spareribs in Sweet Vinegar Sauce  
Mashed Broad Bean with Conpoy  
Tea Leaf Smoked Egg  
Sliced Pork Terrine with Zhenjiang Black Vinegar

### 主菜

鹹蛋黃明蝦  
原盅雞燉翅  
清蒸鮭魚  
蝦子大烏參拌時蔬  
炸子雞  
上湯銀杏腐皮火腿津白

### Main Dishes

Stir Fried Prawns with Salted Egg Yolk  
Double Boiled Shark's Fin Soup with Chicken  
Steamed Hilsa Herring  
Braised Superior Sea Cucumber with Shrimp Roe and Seasonal Vegetable  
Deep Fried Chicken with Salted Pepper  
Braised Tianjin Cabbage with Jinhua Ham, Gingkgo and Bean Curd Sheet in Broth  
Shrimp, Sea Cucumber and Croaker Rice in Soup  
Steamed Vegetable Bun  
Deep Fried Souffle Ball with Mashed Red Bean

### 三鮮泡飯

素菜包  
高力豆沙

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