滿福小碟
Appetizers

	HK$ 每碟 Per Plate
舟山海蜇頭 Marinated jelly fish with in vinegar sauce	188
沙薑白雲豬手 Marinated pig's trotters in ginger sauce	118
冰鎮白靈菇 Chilled marinated bai-ling mushroom	98
金絲脆腰果 Deep-fried shredded taro and cashew	98
鹵水炸豆腐 Deep-fried marinated bean curd	98

	例 Standard Portion
乳豬併盤 任選三款Choose any three: 乳豬件、叉燒、燒鵝、豉油雞、海蜇 Barbecued suckling pig, roasted goose, barbecued pork, soya chicken, or jelly fish	340

	半例 Half portion	例 Standard
蜜汁烤叉燒 Barbecued pork	150	288
脆皮燒腩肉 Crisp pork brisket		230

所有價目均另收加一服務費。
All prices are subject to a 10% service charge.

Dyn-26 Jan 2020

精美甜點
Desserts

	HK$ 每位 Per Person
冰花燉官燕 Imperial bird's nest soup double boiled with rock sugar	550
楊枝甘露 Chilled mango sago cream with mango and pomelo	68
紅豆沙湯圓 Sweetened red bean cream with dumplings	58
蛋白杏仁茶 Sweetened almond cream with egg white	58
香芒布甸 Chilled mango pudding	58
山水豆腐花 Sweetened Chinese bean curd	58
	每碟Standard Portion
炸麻圓 Deep-fried sesame dumplings	58
迷你蛋撻仔 Mini egg custard tart	58
香蜜蛋散 Egg fritter glazed with honey sauce	58
欖仁馬拉糕 Steamed sponge cake	58

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賀年套餐
Chinese New Year set menu

金絲脆腰果
Deep-fried shredded taro and cashew

紅燒蟹肉燕窩羹
Braised bird's nest with crabmeat in brown sauce

蒜茸金菇蒸開邊龍蝦
Steamed fresh lobster with enoki mushrooms and garlic

翡翠百合炒斑球
Sautéed garoupa fillet with vegetable and fresh lily bulbs

魚湯手打魚腐浸時蔬
Poached seasonal vegetables with minced fish in fish soup

鮑魚珍珠雞
Steamed glutinous rice dumplings with abalone

香蜜蛋散
Egg fritter glazed with honey sauce

楊枝甘露
Chilled mango sago cream with pemelo

HK$698

每位 / per person
(供兩位或以上/ minimum for two persons)

凡惠顧以上套餐均可以優惠價每位港幣$150 享用
翡翠原隻二十五頭花膠扣鵝掌(原價每位$288)
Enjoy "A whole 25 heads fish maw stewed with goose web" for an additional HK$150 per person with your order of Chinese New Year set menu (Original Price: $288 per person)

以上套餐只限餐廳大堂享用(For dine in dining hall only)

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。
If you have any concerns regarding food allergies, please alert your server prior to ordering.

賀年精選 Chinese New Year Specialties

	HK$ 例 Standard Portion
乾煸羊腩 喜氣洋洋 Sizzled lamb brisket with leek, garlic and ginger	850
帶子撈起 風生水起 Chilled shredded scallop salad with shredded assorted vegetable	668
蝦籽遼參肉丸扣鵝掌 心想事成 Stewed goose web with Liao sea cucumber and minced pork ball in shrimp roe sauce	528
蜜豆百合炒斑球 興旺有餘 Sautéed sliced garoupa with honey bean and fresh lily bulbs	508
枝竹火腩炆斑頭腩 鴻運當頭 Braised garoupa head and brisket with roasted pork and bean curd stick	508
髮菜炆蠔豉 發財好市 Dried oysters braised with sea moss	398
利是醬蝦球 利利是是 Sautéed prawns mayonnaise with sriracha chilli sauce	378
翡翠金錢大腩 金錢大利 Sautéed marinated pork tongue with vegetables and Chinese mushrooms	228
紅燒圓蹄 一團和氣 Braised whole pork knuckle in oyster sauce	228
髮菜蓮藕餅 年年發財 Pan-fried lotus root with sea moss, mined pork and preserved sausage	228

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滿福精選 Dynasty specialties

	HK$ 每位 Per person
佛跳牆 "Buddha jump over the wall" Luxury dried seafood double boiled in superior soup	550
高湯肘子燉花膠菜膽 Double-boiled fish maw soup with Yunnan ham and cabbage	248

	每隻 Per Piece
蒜茸金菇蒸開邊龍蝦 Steamed fresh lobster with enoki mushrooms and garlic	498
脆皮妙齡鴿 Crisp baby pigeon	118

	半隻Half brid	每隻 Whole brid
脆皮炸子雞 Crisp chicken	295	590

	例 Standard Portion
紫蘿和牛粒 Stir-fried diced Wagyu beef tenderloin with ginger and pineapple	528
翡翠白酒汁鱈魚 Sautéed cod with vegetables in white wine sauce	408
松露醬蘆筍炒蝦球桂花蚌 Sautéed prawns & sliced clams with asparagus in black truffle paste	378
魚湯蕃茄魚腐浸時蔬 Simmered seasonal vegetable with minced fish and tomato in fish broth	228
菠蘿咕嚕肉 sweet and sour pork with pineapple	228
榆耳黃耳紅燒豆腐 Braised bean curd with fungus	218

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