

金兔賀春

GOLDEN RABBIT SET MENU

MOP 2388+ / 4-6 位 persons

MOP 3888+ / 10-12 位 persons

另加10%服務費 Subject to 10% service charge

五福臨門 (樂軒華五福拼盤)

Le Chinois BBQ Platter

財源滾滾 (鮮果沙律海皇卷)

Crispy Fried Rolls with Seafood and Salad

腰纏萬貫 (瑤柱海味羹)

Thick Soup with Dried Conpoy and Seafood

發財好市 (發菜蠔豉扣海參)

Braised Dried Oyster with Sea Cucumber

年年有餘 (蔥油蒸花尾躉)

Steamed Live Garouper with Spring Onion and Supreme Soya Sauce

紅紅火火 (黑椒牛仔骨)

Beef Short Ribs with Black Pepper

鳳凰展翅 (一品蒜香燒雞)

Roasted Chicken with Garlic

金銀滿屋 (海鮮蛋白崧子炒飯)

Fried Rice with Seafood, Egg White and Pine Nuts

團團圓圓 (紅豆沙湯圓伴年糕)

Sweet Red Bean Soup with Glutinous Rice Balls

瑞果呈祥 (時令水果盤)

Seasonal Fruit Platter

大展宏“兔”

GRAND ABUNDANCE SET MENU

MOP 3688+/ 4-6 位 persons

MOP 5888+/ 10-12 位 persons

另加10%服務費 Subject to 10% service charge

五福臨門 (樂軒華五福拼盤)

Le Chinois BBQ Platter

龍精虎猛 (上湯波士頓龍蝦伊麵)

Boston Lobster with E-Fu Noodles

大吉大利 (松茸螺頭燉雞湯)

Double-boiled Chicken Soup with Sea Whelk and Matsutake Mushroom

橫財就手 (發菜花菇扣鵝掌)

Braised Goose Webs with Shitake Mushroom

火紅火綠 (極品醬皇碧綠炒帶子蝦球)

Stir-Fried Scallops and Prawns with Vegetables in Supreme XO Sauce

年年有餘 (蔥油蒸花尾躉)

Steamed Live Garouper with Spring Onion and Soya Sauce

鳳凰展翅 (南乳脆皮雞)

Crispy Chicken with Fermented Bean Curd

紅紅火火 (醬燒牛肋骨)

Braised Beef Short Ribs in Cantonese Sauce

福祿雙全 (上湯蟲草花浸時蔬)

Poached Cordyceps Flower and Seasonal Vegetables in Superior Broth

滿堂黃金 (港式臘味糯米飯)

Traditional Rice with Preserved Meats in Clay Pot

團團圓圓 (紅豆沙湯圓伴年糕)

Sweet Red Bean Soup with Glutinous Rice Balls

瑞果呈祥 (時令水果盤)

Seasonal Fruit Platter

錢“兔”無量

ETERNAL FORTUNE SET MENU

MOP 4888+/ 4-6 位 persons

MOP 7888+/ 10-12 位 persons

另加10%服務費 Subject to 10% service charge

錦繡鴻圖 (鴻運燒乳豬)
Barbecued Whole Suckling Pig

花開富貴 (百花炸釀蟹鉗)
Deep-fried Crab Claws with Shrimp Paste

龍精虎猛 (上湯波士頓龍蝦伊麵)
Boston Lobster with E-Fu Noodles

招財進寶 (羊肚菌花膠螺頭燉雞湯)
Double-boiled Chicken Soup with Fish Maw, Sea Whelk and Morel Mushroom

火紅火綠 (XO醬碧綠炒帶子珊瑚蚌)
Stir-fried Coral Mussels with Scallops and Vegetables in XO Sauce

橫財就手 (發菜蠔豉花膠扣鵝掌)
Braised Goose Webs with Fish Maw and Dried Oyster

年年有餘 (蔥油蒸老虎斑)
Steamed Tiger Garoupa with Spring Onion and Soya Sauce

鳳凰展翅 (特製醬燒雞)
Roasted Chicken with Homemade Sauce

福祿雙全 (上湯雜菌浸時蔬)
Assorted Mushrooms and Vegetables in Superior Soup

鮑有盈餘 (鮮蝦鮑魚荷葉飯)
Steamed Rice with Abalones and Fresh Prawns in Lotus Leaf

團團圓圓 (核桃露湯圓伴年糕)
Walnut Sweet Soup with Glutinous Rice Balls

瑞果呈祥 (時令水果)
Seasonal Fruit Platter



如意聚寶盆 Treasure Pot

12頭湯鮑、瑤柱、海參、花膠、鵝掌、鮮蝦、發菜、燒鵝
12-head Abalone, Dried Scallop, Sea Cucumber, Fish Maw,
Goose Web, Prawn, and Roasted Goose

MOP 988+ / 6 位 persons
MOP 1988+ / 10-12 位 persons

另加10%服務費 Subject to 10% service charge

賀年意頭菜 Fortune Dishes

	MOP
夏威夷三文魚撈起(例) Prosperity Toss with Salmon	188
百花炸釀蟹鉗(6件) Deep-fried Crab Claws with Shrimp Paste	238
發財花膠扣遼參(位) Braised Sea Cucumber with Fish Maw	328
發財花膠扣鵝掌(例) Braised Goose Web with Fish Maw	388
極品醬皇碧綠炒蝦球珊瑚蚌(例) Stir-Fried Scallops and Prawns with Vegetables in Supreme XO Sauce	198
醬燒牛肋骨(例) Braised Beef Short Ribs in Cantonese Sauce	388
一品蒜香燒雞(一隻) Roasted Chicken with Garlic	288
松茸螺頭燉雞湯(位) Double-boiled Chicken Soup with Sea Whelk and Matsutake Mushroom	138
海味一品煲(花膠 / 鵝掌 / 海參 / 元貝)(例) Clay Pot with Assorted Dried Seafood	388
港式臘味糯米飯(例) Traditional Rice with Preserved Meats in Clay Pot	168
南瓜露湯丸伴年糕(位) Sweet Pumpkin Soup with Glutinous Rice Balls	48
紅豆沙湯丸伴年糕(位) Sweet Red Bean Soup with Glutinous Rice Balls	48