

LUNAR NEW YEAR BANQUET

花開木棉賀歲套餐

LNy BANQUET 01 - \$688

雙喜臨門 DOUBLE HAPPINESS

(RECOMMENDED 4 GUESTS)

FA GUA SEAFOOD BROTH ,SLOW COOKED DRY SCALLOPS ,
SHRIMP & ENOKI MUSHROOM

瑤柱花膠魚肚羹

FREE- RANGE SALT BAKED CHICKEN ,SAND GINGER PASTE

沙姜鹽焗走地雞

TASSY SOUTHERN LOBSTERS WOK TOSSED WITH GINGER & SHALLOT
OR LOBSTERS & SALMON SASHIMI EXTRA \$48

姜蔥塔省紅龍 (伊面底) 或龍蝦三文魚刺身 (加收\$48)

STEAMED WHOLE BARRAMADI, GINGER AND SHALLOT

清蒸游水明曹

BRAISED SEASONAL VEGETABLE,
TWO KINDS OF MUSHROOMS, OYSTER SAUCE (V)

双菇扒时蔬

MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWN ,
AGED DEHYDRATED SCALLOPS & EGG WHITE

木棉海鮮炒飯

COMPLIMENTARY HOUSE SWEET DESSERT DIM SIM

送精美點心

*EXTRA \$98/128 FOR PROSPERITY & ABUNDANCE SALMON SASHIMI SALAD

七彩撈起魚生 加收 \$98/128

LNy BANQUET 02 - \$1188

八仙祈福 THE EIGHT IMMORTALS BLESSINGS

(RECOMMENDED 8 GUESTS)

FA GUA SEAFOOD BROTH ,SLOW COOKED DRY SCALLOPS ,
SHRIMP & ENOKI MUSHROOM

瑤柱花膠魚肚羹

FREE- RANGE SALT BAKED CHICKEN ,SAND GINGER PASTE

沙姜鹽焗走地雞

LIGHTLY FRIED KING PRAWN, SALTY EGG YOLK GLOSS

金衣虾球

SLOW COOKED PORK SPARE RIBS,OSMANTHUS & SUPREME SAUCE

宫廷桂花醬烤骨

TASSY SOUTHERN LOBSTERS WOK TOSSED WITH GINGER & SHALLOT
OR LOBSTERS & SALMON SASHIMI EXTRA \$48

姜蔥塔省紅龍 (伊面底) 或龍蝦三文魚刺身 (加收\$48)

STEAMED WHOLE CORAL TROUT WITH GINGER & SHALLOT

清蒸游水東星斑

BRAISED SEASONAL VEGETABLE,
TWO KINDS OF MUSHROOMS, OYSTER SAUCE (V)

双菇扒时蔬

MUMIAN SEAFOOD FRIED RICE, FISH ROE, KING PRAWN ,
AGED DEHYDRATED SCALLOPS & EGG WHITE

木棉海鮮炒飯

COMPLIMENTARY HOUSE SWEET DESSERT DIM SIM

送精美點心

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七彩撈起魚生 加收 \$98/128

LNy BANQUET 03 - \$1688

花開木棉 ABUNDANCE & WEALTH

(RECOMMENDED 12 GUESTS)

STEAMED TIGER JADE ABALONE, HOUSE XO SAUCE, VERMICELLI

XO 粉絲蒸青邊鮑魚仔

FA GUA SEAFOOD BROTH ,SLOW COOKED DRY SCALLOPS ,
SHRIMP & ENOKI MUSHROOM

瑤柱花膠魚肚羹

STIR FRIED SCALLOPS WITH SEASONAL VEGETABLES

翡翠炒帶子

BRIASED WAGYU BEEF, MELLOW SAKE DAIGINJO

清酒和牛粒

SLOW COOKED PORK SPARE RIBS,OSMANTHUS & SUPREME SAUCE

宫廷桂花醬烤骨

FREE- RANGE SALT BAKED CHICKEN ,SAND GINGER PASTE

沙姜鹽焗走地雞

TASSY SOUTHERN LOBSTERS WOK TOSSED WITH GINGER & SHALLOT
OR LOBSTERS & SALMON SASHIMI EXTRA \$48

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OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, SESAME AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.