

## 大宅 福滿春熙 團年春茗午宴 Daai Zaak New Year Lunch Tasting Menu

三洋啓泰	椒鹽鮑魚   醬油生醃帶子   葱油海蟄 <i>Deep Fried Fresh Abalone with Salt and Pepper, Pickled Raw Scallop, Jellyfish with Scallion Oil</i>
花開富貴	花膠灌湯餃 <i>Fish Maw Dumpling in Superior Soup</i> 可升級 Upgrade 大宅佛跳牆 (+HK\$388 / 位 Pax) <i>Double Boiled Abalone Soup, Fish Maw, Sea Cucumber &amp; Mushroom</i>
大展鴻圖	鴻圖蟹皇花雕蝦球 <i>Braised Crab Cream &amp; Prawn with Hua Diao wine</i> 可升級 Upgrade 招牌三蔥焗珍寶蟹鉗 (+HK\$288 / 位 Pax) <i>Baked Fresh Crab Claw with Three Different Onions</i> 鮑汁 40 頭乾鮑魚刺參扣鵝掌 (+HK\$488 / 位 Pax) <i>Braised 40-Head Premium Dried Abalone, Sea Cucumber Goose Web with Abalone Sauce</i>
年年有餘	葱油鹽香蒸本灣馬友魚 <i>Steamed Threadfin with Salty Spring Onion Sauce</i>
金雞報喜	砂鍋金蠣鷄煲 (3 位或以下) <i>Baked Chicken with Dried Oyster in Casserole (3pax or below)</i> 或 Or 南乳吊燒三黃鷄 (4 位或以上) <i>Crispy Chicken with Red Bean Sauce (4 pax or above)</i>
蒸蒸日上	鮮黃耳上湯浸豆苗 <i>Pea Sprouts, Yellow Fungus in Superior Soup</i>
黃金滿屋	蝦頭油海膽炒飯 <i>Fried Rice, Sea Urchin &amp; Shrimp Paste with Soybean Oil</i>
團團圓圓	東甲陳皮紅豆沙湯圓 <i>Red Bean Paste Glutinous Rice Balls</i>

HK\$688 / 位 per person (兩位起 Min. 2 pax)

另收加一服務費及茶芥 10% service charge &amp; tea charge applies