

# 迎新春菜譜

## Lunar New Year Spring Luncheon

9 – 13 February 2026

### 席珍 Menu

#### 福將臨門

(醬汁牛腩、話梅串茄)

Marinated beef shank in supreme brine sauce  
Marinated cherry tomato with dried plum sauce

#### 好事成雙

(蠔豉燒賣皇、生煎菜肉包)

Steamed pork and shrimp dumpling with dried oyster  
Pan-fried pork and vegetable bun

#### 天賜機緣

(姬松茸燉日月魚豬腱)

Double boiled pork shank consommé with dried moon scallop and blaze mushroom

#### 喜鵲佳音

(紅燒脆皮乳鴿)

Roasted crispy pigeon

#### 運轉乾坤

(生扣麒麟雞)

Steamed chicken fillet with Yunnan ham and black mushroom

#### 嘻嘻哈哈

(魚香大蝦球)

Stir-fried prawn in spicy chilli sauce

#### 金銀滿屋

(瑤柱花膠扒豆苗)

Braised pea sprout with fish maw and conpoy

#### 洋洋得意

(京蔥爆羊肉片)

Sautéed sliced lamb with scallion in Chinese brown sauce

#### 豐衣足食

(攪菜燒肉粒炒飯)

Fried rice with diced roasted pork and preserved olive

#### 風調雨順、步步高陞

(酒釀雨花湯丸、薑汁煎年糕)

Sweetened glutinous rice flour dumpling filled with sesame paste in wine lees soup

Pan-fried cane sugar New Year pudding with ginger juice

Lunch menu \$268 per person

Tea charge \$10 per person

