

# 元宵彩燈香檳餐

## Chinese Lantern Festival Dinner

27 February 2026

### 席珍 Menu

#### 四喜常臨門

(五香燻魚、芥末鴨舌、花雕醉鴿、黃瓜海蜇)

Marinated fish fillet in five spices

Tossed duck tongue with mustard sauce

Poached pigeon in Chinese yellow wine

Tossed jellyfish and cucumber in dark vinegar

#### 心心互相印

(雪蓮子菜膽螺頭)

Double-boiled sea whelk consommé with brassica and barbary wolfberry

#### 鴛鴦比翼飛

(南乳吊燒雞)

Roasted chicken marinated with fermented bean curd

#### 璧合慶珠聯

(蜜豆黑松露爆蝦球)

Stir-fried prawn with honey bean and black truffle

#### 鸞鳳唱和鳴

(左宗崇雞)

Sautéed chicken fillet with dark vinegar sauce

#### 牽手成佳偶

(醉香東坡肉)

Braised pork belly in Chinese yellow wine

#### 竹報喜事來

(竹笙黃耳扒豆苗)

Braised green pea sprout with bamboo fungus and Cantharellus

#### 金銀添寶貝

(鮮蝦狀元餃)

Boiled minced pork and shrimp dumpling with yellow chives

#### 元宵慶團圓

(薑茶紫薯湯丸)

Sweeten ginger tea with purple potato dumpling

#### 花開常富貴

(桂花紅棗軟糕)

Steamed red date puree pudding with osmanthus

Dinner menu \$398 per person

Tea charge \$10 per person

Additional champagne and dessert wine pairing

\$128 per person

Moët et Chandon NV

PJ Valckenberg Madonna

