



# 福兔賀年

大公館賀年盛宴

## 前菜 Appetizers

招牌黑毛豬叉燒  
Barbecue Prime Iberico Pork

話梅鐵棍淮山  
Fresh Chinese yam marinated with preserved plum sauce

海苔金磚豆腐  
Deep-fried bean curd with seaweed

## 湯 Soup

花膠竹笙黃魚羹  
Braised yellow croaker soup with fish maw and bamboo fungus

## 主菜 Main Courses

30頭溏心吉品扣蝦子柚皮  
Braised 30 heads Yoshihama abalone with pomelo peel  
and sun-dried shrimp roe in abalone sauce

魚湯大根煎煮龍躉球  
Stir-fried giant garoupa with Japanese turnip in fish soup

脆皮炸子雞  
Deep-fried crispy chicken

蝦乾啫啫芥蘭煲  
Wok-fried kale with dried shrimps, minced pork and  
shrimp paste in casserole

## 主食 Rice

鴻運脆米帶子炒飯  
Fried rice with scallop, crispy rice and beetroot in preserved shrimp sauce

## 甜品 Dessert

南瓜露湯丸  
Sweetened pumpkin cream with glutinous balls

金箔芝麻卷  
Sweetened black sesame rolls

每位 **\$688/ per person**  
(最少四位用/*minimum for 4 persons*)

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另加一服務費 *Subject to 10% service charge*

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# 玉兔迎春

大公館賀年盛宴

## 前菜 **Appetizers**

黑魚子煙燻黃花魚

Longjing tea smoked yellow croaker

日本金桔蜜煎金蠔

Pan-fried semi dried oyster with Japanese kumquat sauce

泡椒千葉金瓜

Pumpkin layers with chili pepper

## 湯 **Soup**

杏汁螺頭燉花膠湯

Double-boiled almond flavoured fish maw soup with sea whelk

## 主菜 **Main Courses**

法國藍腳菇炒蛭子皇

Sautéed razor clam with French pied bleu mushrooms

西班牙火腿金芙蓉蒸星班球

Steamed giant garoupa fillet with Iberico ham in lobster and egg broth

脆米蒜香雞

Deep-fried crispy chicken coated with crispy rice and garlic

金勾白木耳魚湯浸皇帝菜

Poached crown daisy with sun-dried tiger shrimps and white fungus in fish soup

## 主食 **Rice**

烏魚子鮑魚炒飯

Abalone fried rice with mullet roe

## 甜品 **Dessert**

杏仁茶湯丸

Sweetened almond cream with egg white and glutinous balls

新疆雪棗糕

Steamed red date pudding

每位 **\$888/ per person**

(最少四位用/*minimum for 4 persons*)

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另加一服務費 *Subject to 10% service charge*

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