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<u>鱼生和盆菜</u> <u>'Yu Sheng' and Longevity Treasure Bowl</u>

1.	年年有余 (鸿运七彩素鱼生) Prosperity Vegetarian 'Yu Sheng'	(6 位 / persons) \$68 (10 位 / persons) \$88
2.	包罗万有 (松露吉祥盆菜) Longevity Treasure Bowl with Truffle Sauce	(6 位 / persons) \$218 (10 位 / persons) \$318

<u>汤与羹</u> Soup and Bisque

毎位 Per Person 金碧辉煌 (羊肚菌金汤素翅) \$14 Braised Pumpkin Soup with Vegetarian Shark's Fin and Wild Morel Mushroom 青出于蓝 (有机羽衣甘藍羹) \$13 Braised Organic Kale Broth 百年好合(福建红菇百合羹) \$11 Fujian-style Red Mushroom Broth with Lily Bulb 4. 松柏常青(松露蘑菇汤) \$14 Truffle Mushroom Bisque served in Stone Pot 5. 堆金积玉 (金箔冬茸燕窝羹) \$30 Braised Vegetarian Bird's Nest with Bamboo Charcoal



养生小菜 **Nourishing Delicacies**

1.	独占鳌头 (猴头菇)	\$28
	Monkey Head Mushroom	
	煮法 Cooking Methods ● 辣子 Firecracker-style ● 妈蜜炒 Stir-fried with Marmite Sauce ● 姜丝炒 Stir-fried with Ginger	
2.	富贵有余 (素鱼)	(4 件 / pcs) \$24
	Vegetarian Fish	(
	煮法 Cooking Methods 泰式 Thai-style 酸甜 Sweet and Sour 麻香焗 Baked with Homemade Sesame Sauce	
3.	风姿绰约(大豆素植)	\$26
	Diced Vegetarian Chicken	, -
	煮法 Cooking Methods 生汁西兰花 Sautéed with Broccoli 宫保腰豆 Sautéed with Cashew Nut and Spicy Sauce 黑椒汁彩椒 Sautéed with Capsicum and Black Pepper	Sauce
4.	金枝玉叶 (炒时菜)	\$20
	Stir-fried Seasonal Vegetables	·
	任选一种: 奶白菜/芦笋/芥蓝	
	Choice of Vegetables: Milk Cabbage / Asparagus / Hong K	ong 'Kai Lan'
	煮法 Cooking Methods 清炒 Stir-fried 姜炒 Stir-fried with Ginger 榄菜炒 Stir-fried with Olive Vegetables 梅菜炒 Stir-fried with Preserved Vegetables	
	 梅菜炒 Stir-fried with Preserved Vegetables 	

天香国色(南乳香芋粉丝煲)

5. 四季如春 (干煸四季豆)

\$24

Braised Yam and Vermicelli

with Fermented Beancurd Sauce served in Claypot

Stir-fried French Bean with Fragrant Spicy Sauce

● 这菜单显示的价格得另加 10%服务费及政府消费税。All prices indicated are subject to 10% service charge and prevailing government tax.

不可同时用促销,折扣,特惠礼宾卡和餐卷优特。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.

\$20



7.	香娇玉嫩 (松露豆腐盒) Braised Beancurd stuffed with Eight Treasures in Truffle Sauce	(4 件 / pcs) \$24
8.	如花似玉 (荔枝咕噜玉) Sweet and Sour Fresh Mushroom with Lychee	\$22
9.	威震天下 (宮廷素甲) Vegetarian Goose and Crispy Beancurd Skin served with Wheat Wrap	(8 件 / pcs) \$28
10.	香味扑鼻 (麻辣素香锅) Stir-fried Vegetarian Spicy 'Mala' Pot	\$28
11.	高瞻远瞩 (黑牛菌毛豆准山) Sautéed Cep Mushroom with Mountain Yam and Edamam	\$28 e Bean
12.	春风得意 (夏日风情) Sautéed Asparagus, Macadamia Nut and Fresh Lily Bulb served in Crispy Basket	\$28
13.	千金一诺 (葡汁千丝卷) Golden Crispy Roll with Portuguese Sauce	\$20
14.	太平盛世 (烟熏素鹅雪梨) Smoked Vegetarian Goose with Snow Pear	\$28
15.	美人胚子 (红烧黄耳扒青蔬) Braised Yellow Fungus with Assorted Vegetables	\$20
16.	家喻户晓 (咖喱杂菜伴馒头) Curry Mixed Vegetables served with Deep-fried 'Man Tou'	\$24
17.	金玉满堂 (椒盐金枝贝瓜) Salt and Pepper Deep-fried Enoki Mushroom Roll with Seaweed and Pumpkin	\$26
18.	竹报平安 (白玉鲜竹卷) Braised Beancurd Skin Roll with Winter Melon	\$20
19.	安家立业 (家乡焖烤麸煲) Home-style Braised Roasted Bran served in Claypot	\$22
20.	天生一对 (白木耳青白芦笋) Sautéed White Jade Fungus with Green and White Aspara	\$24 gus

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新春饭与面 Rice and Noodles

1.	五谷丰收 (香椿炒糙米饭) Fried Brown Rice and Vegetables with Toona Sauce	\$22
2.	健康长寿 (峨眉淡素面线汤) Homemade Emei-style White Pepper Soy Milk Broth 'N	\$26 ⁄lee Sua'
3.	面面俱到 (松露干烧焖伊面) Stewed 'Ee-fu' Noodles with Truffle Oil	\$22
4.	粒粒飘香 (素干炒珍珠米饭) Fried Pearl Rice with Vegetarian 'Bak Kwa'	\$28
5.	香溢满堂 (荷叶素干糯米饭) Glutinous Rice with Vegetarian 'Bak Kwa' wrapped in Lotus Leaf	(每位 / person) \$5

新春甜品 Dossort

		 每位 Per Person
1.	鸿运团圆 (莲子红豆沙汤圆) Red Bean Cream with Glutinous Rice Ball	\$8
2.	幸福美满 (桃胶杏仁茶) Almond Cream served with Peach Gum	\$10
3.	甜言蜜语 (杨枝甘露) Chilled Mango Cream with Pomelo and Sago	\$8
4.	山青水灵 (香茅芦荟冻, 青柠索贝) Chilled Aloe Vera and Grass Jelly topped with Lime Sorbet	\$10
5.	容光焕发 (桃胶雪燕耳) Chilled Peach Gum and White Fungus	\$8
6.	椰林飘香 (椰香野米露冰淇淋) Chilled Coconut Cream and Sago topped with Ice-cream	\$10
7.	步步高升 (新春脆皮竹炭年糕)	(8 粒 / pcs) \$16

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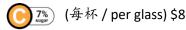
Pan-fried Charcoal 'Nian Gao'

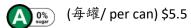
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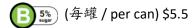


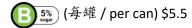
新年饮料 Beverages

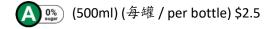
- 1. 鲜橙汁 Fresh Orange Juice
- 2. 无糖可乐 Coke Zero
- 3. 可乐 Coke
- 4. 雪碧 Sprite
- 加氧纯净水
 Oxygenated Water
- 6. 旧正山普洱 Aged Pu'er Tea
- 7. 桂花茶 Osmanthus Tea
- 8. 菊普茶 Chrysanthemum Tea
- 9. 铁观音 Tie Guan Yin
- 10. 普洱 Pu'er Tea
- 11. 普尔莉普茶 Pu'er and Chrysanthemum Tea
- 12. 虎标啤酒 Tiger Beer

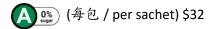


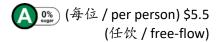


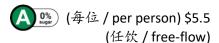


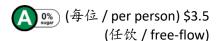


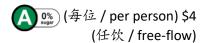












(每位 / per person) \$6 (任饮 / free-flow)

(每杯 / per glass) \$12

