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<u>鸿运鱼生和盆菜</u> Prosperity 'Yu Sheng' and Treasure Bowl

		小 Small	大 Large
1.	鸿运熏挪威三文鱼生 Prosperity Smoked Norwegian Salmon 'Yu Sheng'	\$78	\$98
2.	鲍鱼三文鱼生 Prosperity Abalone and Smoked Norwegian Salmon 'Yu Sheng'	\$98	\$138
3.	同乐兴旺盆菜 TungLok Prosperous Treasure Bowl ('Pen Cai')	\$328	\$428
4.	同乐富贵盆菜 TungLok Glorious Treasure Bowl ('Pen Cai')	\$428	\$628
开胃的小菜 Appetiser			
1.	洛神花小番茄 Cherry Tomato infused with Roselle		\$10
2.	手拍黄瓜 Smashed Cucumber with Garlic Sauce		\$8
3.	椒盐鸭翅 Duck Wing with Salt and Pepper		\$10
	<u>提神醒脑的汤</u> Nourishing Soup		
	Nourishing Soup	毎位	Per Person
1.	上汤干贝蟹肉翅 Double-boiled Shark's Fin Soup with Crab Meat and Conpoy		\$48
2.	黄焖蟹肉鱼鳔羹 Braised Fish Maw with Crab Meat		\$16
3.	菜胆浓鸡汤云吞花胶 Fish Maw and Prawn 'Wanton' in Superior Nouris	hing Broth	\$18

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4.	上汤海中宝 (花胶、海参、鱼翅、十头鲍鱼) Superior Soup with Seafood Treasure (Fish Maw, Sea Cucumber, Shark's Fin and 10-head Abalone)	\$52
5.	川味酸辣汤 Sichuan Hot and Sour Soup	\$9
	<u>水里游的</u> <u>Those that Swim</u>	
1.	美人鱼 (胶原蛋白汤底) The Mermaid (Grilled Barramundi with Collagen Soup Base)	\$90
2.	番茄烤鱼 Grilled Barramundi with Tomato Soup	\$80
3.	金汤酸菜鱼 Braised Barramundi with Pickled Cabbage and Chilli	\$38
4.	红烧冬菇十头鲍鱼 Braised Whole Abalone with Mushroom and Seasonal Greens	\$48
5.	葱烧海参花菇蹄筋 Braised Sea Cucumber and Pork Tendon with Onion	\$56
6.	红脚大虾 King Prawn	\$52
	煮法 Cooking Methods: ■ 葱烧汁 Braised with Onion Sauce ■ 金银蒜粉丝蒸 Steamed with Vermicelli and Garlic	
7.	龙虎斑 / 大黄鱼 / 笋壳 时价 / Seasc Pearl Garoupa / Yellow Croaker / Marble Goby	nal Price
	煮法 Cooking Methods: ■ 清蒸 Steamed ■ 陈皮姜丝蒸 Steamed with 'Chen Pi' and Shredded Ginger ■ 雪菜豆豉蒸 Steamed with Preserved Vegetables and Black Be	ean Sauce
8.	蜜汁山核桃虾球 Sautéed Prawn with Pecan and Honey	\$28

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<u>带翅膀的</u> Things with Wings

1.	老北京招牌烤鸭 Traditional Roast Peking Duck	(全 / whole) \$90 (半 / half) \$48
2.	爱尔兰烧鸭 Roast Irish Duck	(全 / whole) \$80 (半 / half) \$42
3.	陈年花雕元宝药材鸡 Steamed Herbal Kampung Chicken with Chinese Wine	\$38
4.	左宗棠鸡 General Tso's Chicken	\$20
5.	当红辣子鸡 Firecracker Chicken	\$32
<u>四条腿儿的</u> <u>The Four Legged</u>		
1.	红烧发菜十头鲍鱼元蹄 Braised Pork Shank and Abalone with Black Moss	\$62
2.	蜜柚香橙排骨 Braised Pork Rib with Honey Pomelo and Orange Sauce	\$22
3.	葱爆羊肉 Beijing-style Stir-fried Mutton with Leek	\$28
4.	水煮牛肉 Sichuan Spicy Poached Sliced Beef	\$32
5.	火焰菠萝牛肉 Awesome Flaming Pineapple Beef	\$38
6.	鱼香肉丝 Stir-fried Shredded Pork in Spicy 'Yu Xiang' Sauce	\$20

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<u>豆腐和青菜</u> Vegetables and Beancurd

1.	炒时蔬 Stir-fried Seasonal Vegetables 任选芦笋或西兰花 / Choice of Asparagus or Broccoli	\$16	
2.	鱼片麻婆豆腐 'Mapo' Tofu with Sliced Fish	\$18	
3.	干煸四季豆 Stir-fried French Bean with Minced Pork and Dried Shrimp	\$16	
4.	李鸿章炒杂碎 Chop Suey	\$18	
5.	X.O.酱带子虾球炒西兰花 Stir-fried Broccoli, Scallop and Prawn with X.O. Sauce	\$38	
6.	油泡带子虾球西兰花 Stir-fried Broccoli with Scallop and Prawn	\$36	
	<u>饭, 面与点心</u> Rice, Noodles and Dim Sum		
1.	中华炒面 Chow Mein	\$18	
2.	鸿运水饺 Poached Two Kinds of Dumpling ● 白菜猪肉 Pork and Cabbage ● 三鲜 Shrimp, Pork and Chives	(6 粒 / pcs) \$8	
3.	鸿运锅贴 Two Kinds of 'Guo Tie' ● 白菜猪肉 Pork and Cabbage ● 三鲜 Shrimp, Pork and Chives	(3 粒 / pcs) \$9	
4.	红油抄手 'Wanton' with Vinegar and Chilli Oil	(6 粒 / pcs) \$9	
5.	贝勒爷灌汤小笼包 Steamed Juicy Meat Bun with Crab Roe 'Xiao Long Bao'	(6 粒 / pcs) \$9	

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6.	腊味糯米饭 Fried Glutinous Rice with Assorted Preserved Meat	(大 / large) \$48 (小 / small) \$36
7.	X.O. 酱蟹肉炒饭 X.O. Crab Meat Fried Rice	\$28
8.	瑶柱蟹肉蛋白炒饭 Fried Rice with Conpoy, Crab Meat and Egg White	\$28
	<u>甜品</u> <u>Dessert</u>	
1.	红豆沙汤圆 Red Bean Paste with Glutinous Rice Ball	\$7
2.	香茅芦荟冻 Lemongrass Aloe Vera Jelly	\$7
3.	杨枝甘露 Chilled Mango Cream with Pomelo and Sago	\$7
4.	脆煎同乐年糕 Pan-fried Traditional 'Nian Gao'	(6件/pcs)\$12

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