



<u>好运连连</u> Treasures Menu

熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng'

竹笙菜胆鲜鲍浓鸡汤 Double-boiled Fresh Abalone and Bamboo Pith with Baby Cabbage in Superior Chicken Broth

壶底阴豉蒸台山金钱鳝 Steamed Taishan White Eel with Superior Black Bean Paste

金银蒜焗澳洲龙虾 Wok-baked Australian Lobster with Garlic

泰式东炎猪扒菜粒炒饭 Wok-fried Fragrant Rice with Vegetables accompanied with Thai-style Pork with Tom Yum

金瓜紫米椰雪花 Chilled Pumpkin Purée with Purple Rice topped with Coconut Ice-cream

> \$288++ 两位用 / 2 persons (家庭式 / Communal Style)

<u> 招财进宝</u> Opulence Menu

金鳝熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel

螃蟹

Crab

● 白胡椒螃蟹 Signature OR Singapore-style White Pepper Chilli

泰式香芒炸野游大黄鱼 Thai-style Deep-fried Wild Large Yellow Croaker

药材当归焗菜园鸡 Oven-baked Free-range Chicken with Herbs and Angelica Root

澳洲青边鲍鱼葱油焖手拉面 Braised Australian Greenlip Abalone and Handmade Noodles with Scallion Oil

杨枝玉露 Chilled Mango Purée with Pomelo and Sago

> \$588++ 四位用 / 4 persons (家庭式 / Communal Style)

[●] 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.



<u>鸿运当头</u> Felicity Menu

熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng'

红烧瑶柱鲜鲍翅 Traditional-style Braised Shark's Fin with Conpoy

蒜子榄菜焗澳洲龙虾 Wok-baked Australian Lobster with Olive Vegetables and Diced Garlic

> 剁椒蒸蟠龙鳝 Steamed White Eel with Diced Red Hot Pepper

药材当归焗菜园鸡 Oven-baked Free-range Chicken with Herbs and Angelica Root

> 螃蟹 Crab

OR

● 白胡椒螃蟹 Signature White Pepper ●辣椒螃蟹 Singapore-style Chilli

野山菌干烧伊府面 Braised 'Ee-fu' Noodles with Wild Mushroom

香茅芦荟冻 Chilled Lemongrass Gelo with Aloe Vera

> \$688++ 六位用 / 6 persons \$888++ 八位用 / 8 persons (家庭式 / Communal Style)

<u>龙腾四海</u> Prosperity Menu

金鳝熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel

黄焖蟹肉鲜鲍翅 Braised Shark's Fin with Crab Meat in Noble 'Tanfu' Broth

泰式西柠蒸澳洲龙虾 Thai-style Steamed Australian Lobster

豉油皇炸野生鱼 Deep-fried Wild Catch of the Day with Superior Soy Sauce

> 爱尔兰烧鸭 Roast Irish Duck

六头鲜鲍、黄玉参扒鲜蔬 Braised 6-head Fresh Abalone and Yellow Jade Sea Cucumber with Fresh Greens

> 纸包威鸭腊味糯米饭 Paper-wrapped Salted Duck and Assorted Preserved Meat with Glutinous Rice

杨枝玉露 Chilled Mango Purée with Pomelo and Sago

> \$888++ 六位用 / 6 persons \$1088++ 八位用 / 8 persons (家庭式 / Communal Style)

[●] 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.



<u>财运亨通</u> Wealthy Menu

熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng'

浓鸡汤炖鲜鲍翅 Double-boiled Fresh Shark's Fin in Superior Chicken Broth

壶底阴豉蒸台山金钱鳝 Steamed Taishan White Eel with Superior Black Bean Paste

同乐兴旺盆菜

TungLok Prosperous Treasure Bowl (十头鲍鱼,海参,溏心蚝豉,元蹄, 手打鱼腐,生虾,烟熏鸭脯,花菇, 贵妃鲍,豆结,莲藕,发菜和津白) (10-head Abalone, Sea Cucumber, Dried Oyster, Pork Shank, Handmade Fish Puff, Live Prawn, Smoked Duck Breast, Shiitake Mushroom, Sliced Squid, Beancurd Knot, Lotus Root, Black Moss and Baby Cabbage)

药材当归焗菜园鸡 Oven-baked Free-range Chicken with Herbs and Angelica Root

纸包咸鸭腊味糯米饭 Paper-wrapped Salted Duck and Assorted Preserved Meat with Glutinous Rice

香茅芦荟冻 Chilled Lemongrass Gelo with Aloe Vera

同乐低糖年糕 Tung Lok Prosperous Glutinous Rice Cake

> \$1388++ 十位用 / 10 persons (家庭式 / Communal Style)

<u>吉星高照</u> Auspicious Menu

金鳝熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel

黄焖蟹肉鲜鲍翅 Braised Shark's Fin with Crab Meat in Noble 'Tanfu' Broth

蒜子榄菜焗澳洲龙虾 Wok-baked Australian Lobster with Olive Vegetables and Diced Garlic

> 港式清蒸野生鱼 Hong Kong-style Steamed Wild Catch of the Day

> > 爱尔兰烧鸭 Roast Irish Duck

澳洲青边鲍、北菇扒鲜蔬 Braised Australian Greenlip Abalone with Shiitake Mushroom and Fresh Greens

日本带子葱油焖手拉面 Braised Japanese Scallop and Handmade Noodles with Scallion Oil

冰花枣皇冻桃胶 Chilled Peach Gum with Red Dates and Rock Sugar

\$1888++ 十位用 / 10 persons (家庭式 / Communal Style)

[●] 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.



<u>花开富贵</u> Fortune Menu

金鳝熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel

鲨鱼骨汤花胶炖鲍翅 Double-boiled Shark's Fin and Fish Maw with Cartilage Soup

葱烧黄玉参、澳洲干鲍脯鲜蔬 Braised Yellow Jade Sea Cucumber and Sliced Australian Dried Abalone with Fresh Greens

> 剁椒蒸野生鱼 Steamed Wild Catch of the Day with Diced Red Hot Pepper

> > 爱尔兰烧鸭 Roast Irish Duck

极品辣酱芦笋炒玉带 Sautéed Scallop and Asparagus with X.O. Chilli Sauce

金银蒜龙虾焖伊府面 Braised Australian Lobster with 'Ee-fu' Noodles

杨枝玉露燕窝冻 Chilled Bird's Nest in Mango Purée with Pomelo and Sago

\$2888++ 十位用 / 10 persons (家庭式 / Communal Style)

<u>金玉满堂</u> Noble Menu

金鳝象拔蚌熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel and Geoduck

生拆蟹肉纸包翅配酸辣清汤 Paper-wrapped Shark's Fin with Freshly-peeled Crab Meat served with Hot and Sour Consommé

蒜子榄菜焗澳洲龙虾 Wok-baked Australian Lobster with Olive Vegetables and Diced Garlic

脆鳞蒸白苏丹 Steamed White Sultan with Crunchy Scales

> 澳洲干鲍、关东辽参 Braised Australian Dried Abalone and Kanto Sea Cucumber

油泡龙爪菌淮山芦笋炒玉带 Sautéed Scallop with Coral Mushroom, Chinese Yam, and Asparagus

松露日本佐贺牛、姜蓉沙煲饭 Japanese Saga-Gyu in Truffle Sauce accompanied with Minced Ginger Claypot Mixed Rice

冰花枣皇桃胶冻燕窝 Chilled Bird's Nest and Peach Gum with Red Dates and Rock Sugar

\$3888++ 十位用 / 10 persons (家庭式 / Communal Style)

[●] 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.



<u>同乐素宴</u> Vegan Menu

松子三文鱼鲜蔬沙律 Pine Nut Vegan Salmon with Salad Greens

竹笙菜胆炖松茸菌汤 Double-boiled Matsutake Mushroom Soup with Bamboo Pith and Baby Cabbage

发酵番茄脆炸素鱼 Deep-fried Vegan Fish with Fermented Tomato

> 壶底阴豉芦笋炒素鳝 Sautéed Vegan Eel and Asparagus with Superior Black Bean Paste

> 素鹅香春酱捞稻庭面 Vegan Goose and Inaniwa Udon tossed with Fragrant Spring Sauce

> 冰花枣皇冻桃胶 Chilled Peach Gum with Red Dates and Rock Sugar

\$98++ 每位 / per person (位上 / individual plated) (最少两位 / minimum 2 persons)

[●] 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.