



<u>新年套餐一</u> Chinese New Year Set Menu 1

祥龙捞起 Prosperity Lobster Treasure Platter 'Yu Sheng'

> 金汤白玉炖勾翅 Double-boiled Superior Shark's Fin in Pumpkin Stock

鸡油花雕蒸黄鱼件 Steamed Yellow Croaker Fillet with Chinese Wine and Chicken Oil

发财三头鲍鱼菜苗 Braised 3-head Abalone with Black Moss and Vegetables

> 蟹肉鱼腐泡米线 Poached 'Mee Sua' with Crab Meat and Fish Puff

葡萄雪葩芦荟冻 Chilled Lemongrass Jelly with Aloe Vera topped with Grape Sorbet

\$138++ 每位 / per person (最少两位 / minimum 2 persons)

<u>新年套餐二</u> Chinese New Year Set Menu 2

风生水起 Prosperity Smoked Norwegian Salmon 'Yu Sheng'

坛少爷

Beijing-style Braised Shark's Fin, Shredded Sea Cucumber, Mini Pearl Abalone and Fish Maw in Brown Sauce

红油干贝酱蒸鲈鱼球
Steamed Jade Perch Fillet
with Minced Pork, Pickled Vegetables,
Dried Chilli and Conpoy Sauce

鲍鱼发财好市 Braised Abalone with Dried Oyster, Black Moss and Vegetables

> 碳烧爱尔兰鸭 (半) Roast Irish Duck (half)

干贝腊味鸳鸯糯米饭 Fried 'Yuan Yang' Glutinous Rice with Conpoy and Preserved Waxed Meat

荔枝雪葩芦荟冻 Chilled Lemongrass Jelly with Aloe Vera topped with Lychee Sorbet

敬送: 同乐礼品 Complimentary TungLok Prosperity Gift

> \$438++ 四位用 / 4 persons \$657++ 六位用 / 6 persons



<u>新年套餐三</u> Chinese New Year Set Menu 3

风生水起

Prosperity Smoked Norwegian Salmon 'Yu Sheng'

> 芥末玉龙虾球伴鲜果冻 Deep-fried Lobster Ball with Wasabi-mayo Sauce served with Fresh Fruit

金汤白玉炖勾翅 Double-boiled Superior Shark's Fin in Pumpkin Stock

鸡油花雕蒸海斑球 Steamed Garoupa Fillet with Chinese Wine and Chicken Oil

鲍鱼发财好市 Braised Abalone with Dried Oyster, Black Moss and Vegetables

> 碳烧爱尔兰鸭 Roast Irish Duck

干贝腊味鸳鸯糯米饭 Fried 'Yuan Yang' Glutinous Rice with Conpoy and Preserved Waxed Meat

荔枝雪葩芦荟冻 Chilled Lemongrass Jelly with Aloe Vera topped with Lychee Sorbet

敬送: 同乐礼品 Complimentary TungLok Prosperity Gift

> \$950++ 八位用 / 8 persons \$1188++ 十位用 / 10 persons

新年套餐四 Chinese New Year Set Menu 4

风生水起

Prosperity Smoked Norwegian Salmon 'Yu Sheng'

蜜汁芥末玉龙球伴鲜果冻
Deep-fried Lobster Ball
with Honey Mustard Wasabi-mayo Sauce
served with Fresh Fruit

满坛香小米鲍翅 'Tanjia'-style Double-boiled Superior Shark's Fin with Millet

鸡油花雕蒸黄鱼件 Steamed Yellow Croaker Fillet with Chinese Wine and Chicken Oil

> 碳烧爱尔兰鸭 Roast Irish Duck

鲍脯花胶青蔬 Braised Sliced Abalone with Fish Maw and Vegetables

手打鱼腐泡豆面 Poached Umami Sweet Potato Vermicelli with Homemade Fish Puff

葡萄雪葩芦荟冻 Chilled Lemongrass Jelly with Aloe Vera topped with Grape Sorbet

敬送: 同乐礼品 Complimentary TungLok Prosperity Gift

> \$1188++ 八位用 / 8 persons \$1488++ 十位用 / 10 persons



<u>新年套餐五</u> Chinese New Year Set Menu 5

风生水起

Prosperity Smoked Norwegian Salmon 'Yu Sheng'

香煎蝴蝶虾伴芦笋 Pan-fried Butterflied Prawn with Asparagus

南天玉液炖勾翅 Double-boiled Superior Shark's Fin with Gorgon Seeds in Pumpkin Cream

鸡油花雕蒸黄鱼件 Steamed Yellow Croaker Fillet with Chinese Wine and Chicken Oil

蚝皇三头鲍鱼伴青蔬 Braised 3-head Abalone with Vegetables in Oyster Sauce

法国鹅肝片皮鸡 Sliced Crispy Sakura Chicken served with French Foie Gras

酥香鸭葱油拌面 Braised Scallion Oil Noodles with Crispy Duck

甘露花开

Chilled Mango Cream, Pomelo and Sago topped with Sorbet

敬送: 同乐礼品 Complimentary TungLok Prosperity Gift

> \$1510++ 八位用 / 8 persons \$1888++ 十位用 / 10 persons

新年套餐六 Chinese New Year Set Menu 6

龙马精神年年有余捞起 Prosperity Lobster and Smoked Norwegian Salmon 'Yu Sheng'

法国鹅肝烧鸭皮烤方伴鲜果冻 Pan-fried French Foie Gras and Roast Duck Skin served with Shortbread and Fresh Fruit

坛少爷

Beijing-style Braised Shark's Fin, Shredded Sea Cucumber, Mini Pearl Abalone and Fish Maw in Brown Sauce

发财原粒青边鲍伴菜苗 Braised Whole Greenlip Abalone with Black Moss and Vegetables

鸡油花雕蒸黄鱼件 Steamed Yellow Croaker Fillet with Chinese Wine and Chicken Oil

蝴蝶虾扒焖稻庭面 Butterflied Prawn Steak served with Inaniwa Noodles

椰皇甘露花开

Chilled Mango Cream, Pomelo and Sago topped with Sorbet served in Mini Coconut

敬送: 同乐礼品 Complimentary TungLok Prosperity Gift

> \$2150++ 八位用 / 8 persons \$2688++ 十位用 / 10 persons



<u>新年斋菜单</u> Vegetarian Set Menu

禅机捞起 Prosperity Vegetarian 'Yu Sheng'

脆金菇素方层饼伴醋番茄 Crispy Enoki Mushroom served on Pancake with Pickled Tomato

> 南瓜玉液炖珍珠菌 Double-boiled Pearl Fungus in Pumpkin Soup

羊肚菌炒百合芦笋 Sautéed Morel Mushroom with Lily Bulb and Asparagus

> 脆皮野菌有机菜 Deep-fried Wild Fungus with Organic Vegetables

有机番茄菌粒竹筒泡西施饭 Poached Crispy Rice with Diced Fungus in Organic Tomato Broth served in Bamboo Cup

椰皇荔枝雪葩芦荟冻 Chilled Lemongrass Jelly and Aloe Vera topped with Lychee Sorbet served in Mini Coconut

\$88++ 每位 / per person