

彤福軒賀年點心 Chinese New Year Delights

步步高陞 - 香煎櫻花蝦年糕 Pan-Fried Chinese New Year Puddings, Sakura Shrimp	\$90
花開富貴 - 紫薯牡丹酥 Baked Sweet Potato Puffs	\$90
竹報平安 - 竹笙魚肚滑雞札 Steamed Fish Maw, Chicken, Bamboo Pith	\$90
金銀滿屋 - 鮑魚咸水角 Deep-Fried Pork Dumplings, Abalone	\$100
花好月圓 -西班牙紅蝦灌湯包 Steamed Pork Dumpling, Spanish Red King Prawn	\$120 每位 per person
年年有餘 - 上湯鮮蝦魚皮角 Steamed Fish Dumplings, Shrimp, Pork, Supreme Soup	\$120
發財好事 - 發菜蠔豉燒賣 Steamed Pork Dumplings, Dried Oyster, Black Moss	\$130
錦上添花 - 金箔玫瑰龍鰕餃 Steamed Lobster Dumplings, Gold Leaf	\$180

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order 我們樂意滿足您的要求,如有任何特殊的飲食需求、食物過敏或食物不耐症,請通知我們的員工。



彤福軒賀年美饌 Chinese New Year Delights

<mark>歲歲平安</mark> - 椰汁香芋鮮百合煮雞豆米 Braised Gorgon Nut, Taro, Lily Bulb, Coconut Milk	\$320
魚躍龍門 - 糟香黃魚凍 Chilled Minced Fish	\$360
財源滾滾 - 酥炸蟹肉髮菜卷 Deep-Fried Crab Meat Puffs, Shrimp, Black Moss	\$380
龍馬精神 - 生汁脆蝦球 Deep-Fried Prawn, Mayonnaise	\$420
萬紫千紅 - 辣子鯧魚球 Wok-Fried Chinese Pomfret Fillet, Chili	\$480
橫財就手 - 橄欖茄牛肝菌炆元蹄 Braised Pork Knuckle, Porcini, Dried Tomato	\$480
發財好市 - 發菜蠔豉遼參四喜煲 Braised Sea Cucumber, Dried Oyster, Gorgon Nut, Mustard Green, Clay Pot	\$600
黃金滿屋 - 金沙和牛粒 Wok-Fried Australian Wagyu Beef, Salty Egg Yolk	\$620

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形福軒賀年午餐 Chinese New Year Delights

Piag新禧 – 廚師精選點心 (發菜蠔豉燒賣、金箔玫瑰龍蝦餃、鹹檸檬星斑餃) Steamed Pork Dumpling, Dried Oyster, Black Moss Steamed Lobster Dumpling, Gold Leaf Steamed Spotted Garoupa Dumpling, Salted Lemon

> **年年有盈餘** - 糟香黃魚凍、化皮乳豬件 Chilled Minced Fish Roasted Suckling Pig

佳節喜相逢 - 蠔皇小刺參燜魚鰾 Braise Fish Maw, Sea Cucumber, Supreme Oyster Sauce

> 財富滾滾來 - 鮮魚湯魚腐浸豆苗 Poached Pea Sprout, Fish Curd, Fish Broth

黃金堆滿屋 - 黃金海鮮炒飯 Fried Rice, Assorted Seafood, Salted Egg York

來年添好運 - 椰汁香芋紫米露 伴 金莎奶黃煎堆 Sweetened Black Glutinous Rice, Taro, Coconut Milk Deep-Fried Sesame Dumpling, Salted Egg Yolk, Custard

> 每位 \$980 \$980 per person



形福軒賀年晚餐 Chinese New Year Delights

P福迎新禧 – 廚師精選頭盤 (酥炸蟹肉發菜卷、吊燒鵝肝金錢雞、老陳醋紫茄小刺參) Deep-Fried Crab Meat Puff, Black Moss Roasted Goose Liver, Pork Belly, Mushroom Marinated Sea Cucumber, Eggplant, Black Vinegar

喜鵲報春曉 - 石斛鮮角螺燉法國鷓鴣 Double-Boiled Partridge Soup, Sea Whelk, Chinese Herb

> **龍騰慶新春** - 蘭度欖豉炒和牛粒 Wok-Fried Wagyu Beef, Kale, Black Bean

一帆添風順 - 松茸蒸東星斑球 Steamed Spotted Garoupa Fillet, Matsutake Mushroom

三陽報新歲 - 蠔皇鮑魚柚皮燜釀乳豬肘 Braised Whole Abalone, Pork Knuckle, Pomelo Pith, Supreme Oyster Sauce

> 瑞雪兆豐年 - 蟹肉扒豆苗 Braised Baby Spinach, Crab Meat

平安喜年來 - 薑蔥花膠條撈牛肝菌麵 Braised Porcini Noodles, Fish Maw, Spring Onion, Ginger

紫雲添端氣 - 鮮苡仁有機南瓜露 伴 紫薯牡丹酥 Sweetened Pumpkin Soup, Coix Seed Baked Sweet Potato Puff

> 每位 \$2,380 \$2,380 per person