

# 金玉滿堂團年餐

Gathering  
Prosperity  
Reunion  
Dinner Set

供應日期及時間：2019年1月26日至2月4日，下午4時30分起供應  
Available date and time: Jan 26 - Feb 4, 2019, 4:30pm onwards

海龍王餐廳  
Neptune's Restaurant

**金鳳朝陽** (麻香雞絲)  
Shredded Chicken with Sesame Sauce

① **竹報平安** (竹笙瑤柱蟹肉羹)  
Conpoy and Crab Meat with Bamboo Piths in Chicken Broth  
中國瑤柱・阿拉斯加蟹肉 Chinese Conpoy, Alaskan Crab Meat

② **龍馬精神** (菌皇蜜豆馬蹄炒龍蝦球)  
Stir-fried Lobster with Assorted Mushrooms, Honey Bean and Water Chestnut  
澳洲龍蝦 Australian Lobster

③ **年年有餘** (薑蔥燒鱸魚柳)  
Wok-fried Chilean Sea Bass with Ginger and Scallions  
法國或英屬南喬治亞島鱸魚 French or South Georgia U.K. Sea Bass

**牛氣冲天** (慢煮黑醋A5和牛肋肉伴時菜)  
Slow Cooked A5 Wagyu Beef Short Rib in Aged Vinegar with Vegetables

**家肥屋潤** (瑤柱臘腸糯米飯)  
Stir-fried Glutinous Rice with Preserved Sausage and Conpoy  
中國瑤柱 Chinese Conpoy

④ **團團圓圓** (薑汁湯圓)  
Glutinous Rice Ball in Ginger Soup

**花開富貴** (鮮果拼盤)  
Seasonal Fresh Fruit Platter

**HK\$1,688 四位用** For Four persons  
+ HK\$422 額外每位 Additional person



截單時間為晚上九時三十分 Last order 9:30pm

• 免開瓶費 Free Corkage # 設加一服務費及所有價錢以港幣計算  
All prices are subject to 10% service charge and are in Hong Kong Dollars

晚餐時段最低消費：成人每位港幣300元 小童(3-11歲) 每位港幣150元  
Minimum spending at Dinner Session: Adult HK\$300 / Child (aged 3-11) HK\$150

環保海鮮 Sustainable Seafood

環保海鮮來源地可能因存貨而變更

The origin of sustainable seafood maybe altered depending on availability

圖片只供參考 Photos are for reference only