



FORTUNE STATER

風生水起-顺德鱼生捞起

Cantonese Curdo: Aged Fish, Finger Lime, Radish, Kumara Crisp, Sesame and Kaffir Lime

SOUP

馬運亨通-發財瑤柱三絲羹+花膠

Three Treasure Soup- Soup with Shredded Chicken, Bamboo Shoots, Shiitake Mushrooms, Fish Maw with Sun-dried Scallops

LUCKY DESSERT

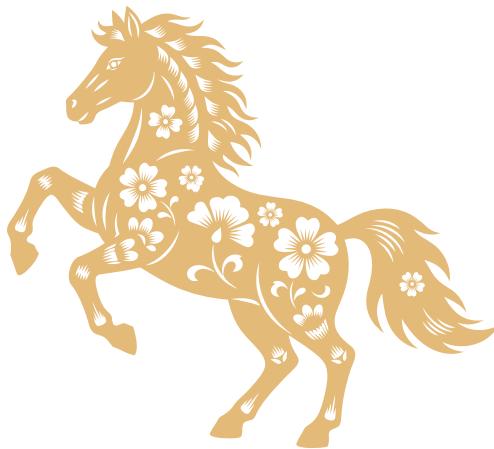
奉送新年美點 (年糕, 马年马拉糕, 絲苗飯, 迎春果盤
Chinese New Year Cake, Fruit Platter, Red Bean Soup and Malay Cake-Special Edition for the Year of the Horse

金馬玉堂套餐 (10-12人份) \$788 Banquet A (the Year of Horse)

MAINS

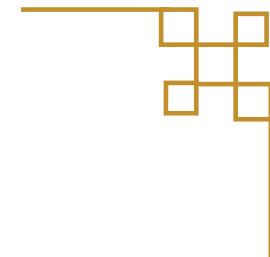
- 1.馬年大吉-聚港葱油木桶鸡
Whole Steamed Young Chicken, Topped with Fragrant Scallion Oil and Served in Wooden Barrel
- 2.天馬行空-明爐燒鴨陳村粉
A Classic Cantonese Style Roasted Duck Served Over wide, Silky Chencun Rice Noodles with a Savoury Sauce
- 3.馬上有錢-黃金蟹黃肉餅蒸泥蟹
Double Crab Delight-Steamed Mud Crab with Crab Roe & Pork Mince
- 4.一馬當先-秘制脆皮牛腩配港式咖哩
Crispy Skin Beef Brisket served in a Rich and Aromatic Hong Kong Curry Sauce
- 5.万馬奔騰-黑松露羊肚菌酿虾滑豆腐
Double-Stuffed Tofu with Morel Mushrooms and Shrimp Paste, Finished with Black Truffle Sauce
- 6.年年有餘-金玉满堂荷叶蒸笋壳鱼两吃 (蒜蓉蒸 和 黃椒醬)
Treasure of the Sea-Blue Cod Steamed Two Ways in Lotus Leaf (with Sauce & Yellow Pepper Sauce)
- 7.馬到功成-發財蠔油時菜
Seasonal Vegetables with Oyster Sauce and Fat Choi
- 8.馬上好運-豉汁炒蛤蜊
Wok Fried Tuatuas with Black Bean Sauce





躍馬迎新套餐 (10-12人份) \$668

Banquet B (the Year of Horse)



FORTUNE STATER

風生水起-顺德鱼生捞起

Cantonese Curdo: Aged Fish, Finger Lime, Radish, Kumara
Crisp, Sesame and Kaffir Lime

SOUP

馬運亨通-發財瑤柱三絲羹

Three Treasure Soup -Shredded Chicken, Bamboo Shoots, Shiitake Mushrooms, with Sun-dried Scallops

LUCKY DESSERT

奉送新年美點 (年糕, 马年马拉糕, 絲苗飯, 迎春果盤 Chinese New Year Cake, Fruit Platter, Red Bean Soup and Malay Cake-Special Edition for the Year of the Horse

MAINS

1. 馬年大吉-聚港葱油木桶鸡

Whole Steamed Young Chicken, Topped with Fragrant Scallion Oil and Served in Wooden Barrel

2. 天馬行空-明爐燒鴨陳村粉

A Classic Cantonese Style Roasted Duck Served Over wide, Silky Chencun Rice Noodles with a Savoury Sauce

3. 金馬納財-XO醬爆炒梭子蟹粉絲

Wok Fried Swimming Crab with X.O. Sauce and Silky Vermicelli

4. 一馬當先-秘制脆皮牛腩配港式咖哩

Crispy Skin Beef Brisket served in a Rich and Aromatic Hong Kong Curry Sauce

5. 万馬奔騰-黑松露羊肚菌酿虾滑豆腐

Double-Stuffed Tofu with Morel Mushrooms and Shrimp Paste, Finished with Black Truffle Sauce

6. 年年有餘-甜辣荔枝风味炸筍壳鱼

Deep Fried Blue Cod with Sweet and Chilli Sauce and Lychee

7. 馬到功成-發財大利就手

Braised Pork Trotter and Pork Tongue and Fat Choi

8. 龍馬精神-蠔油時菜

Stir Fried Seasonal Vegetables with Oyster Sauce





FORTUNE STATER

1. 風生水起-順德魚生撈起/三文魚撈生 \$88
 Cantoese Curdo: Aged King Fish, Finger Lime, Radish, Kumara Crisp, Sesame and Kaffir Lime or
 Lucky Lunar Lo Hei (Yusheng)-Classic Raw Salmon Salad (it consists of strips of raw salmon, mixed with shredded vegetables and a variety of sauces and Condiments)

2. 大四喜拼盤: 海蜇, 燒肉, 叉燒, 五香牛肉 \$80
 Cold Dish Platter: Vinaigrette Jellyfish, Roasted Pork, Char Siu, Five Spice Beef Chin)

SOUP

- 馬運亨通-發財瑤柱花胶三絲羹 \$30 (s)/\$88(m)/\$108(L)
 Three Treasure Soup -Shredded Chicken, Fish Maw, Shiitake Mushrooms, with Sun-dried Scallops

LUCKY DESSERT

1. 新年年糕 (一份) \$12
 Chinese New Year Cake (per serving)
 2. 步步高升馬拉糕 (一份) \$12
 Lucky Malay Cake
 3. 芒耶年年有餘布丁 \$38
 Mango Fish Pudding

馬年新年菜式推薦

The Year of the Horse Chef's Specials

MAINS

1. 馬年大吉-聚港葱油木桶鸡 \$50 (half)/ \$96 (whole)
 Steamed Young Chicken, Topped with Fragrant Scallion Oil and Served in Wooden Barrel
2. 天馬行空-明爐燒鴨陳村粉 \$50 (half)/\$96 (whole)
 A Classic Cantonese Style Roasted Duck Served Over wide, Silky Chencun Rice Noodles with a Savoury Sauce
3. 金馬納財-XO醬爆炒梭子蟹粉絲 \$68
 Wok Fried Swimming Crab with X.O. Sauce and Silky Vermicelli
4. 一馬當先-秘制脆皮牛腩配港式咖哩 \$68
 Crispy Skin Beef Brisket served in a Rich and Aromatic Hong Kong Curry Sauce
5. 万馬奔騰-黑松露羊肚菌酿虾滑豆腐 \$68
 Double-Stuffed Tofu with Morel Mushrooms and Shrimp Paste, Finished with Black Truffle Sauce
6. 年年有餘-甜辣荔枝风味炸笋壳鱼 \$88
 Deep Fried Blue Cod with Sweet and Chilli Sauce and Lychee
7. 馬到功成-發財大利就手 \$58
 Braised Pork Trotter and Pork Tongue and Fat Choi
8. 馬上有錢-黃金蟹黃肉饼蒸泥蟹 \$88
 Double Crab Delight-Steamed Mud Crab with Crab Roe & Pork Mince
9. 金玉满堂-荷叶蒸笋壳鱼两吃 (蒜蓉蒸 和 黄椒酱) \$98
 Treasure of the Sea-Blue Cod Steamed Two Ways in Lotus Leaf (with Sauce & Yellow Pepper Sauce)