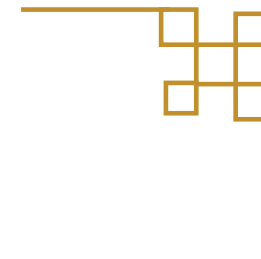




金馬玉堂套餐 (10-12人份) \$788

Banquet A (the Year of Horse)



FORTUNE STATER

風生水起-順德魚生撈起

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, 馬年馬拉糕, 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-聚港葱油木桶雞

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喱

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

5. 萬馬奔騰-黑松露羊肚菌釀蝦滑豆腐

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

6. 年年有餘-金玉滿堂荷葉蒸筍壳魚兩吃 (蒜蓉蒸 和 黃椒醬)

Treasure of the Sea-Blue Cod Steamed Two Ways in Lotus Leaf (with Sauce & Yellow Pepper Sauce)

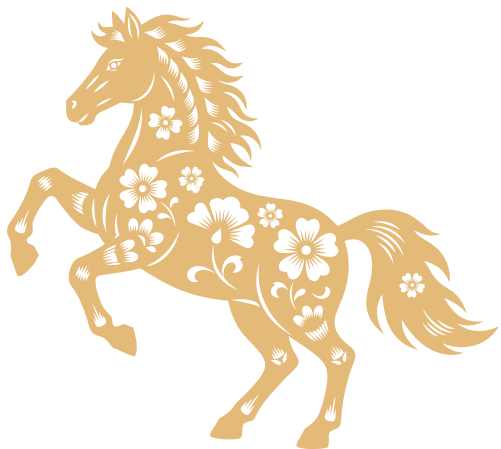
7. 馬到功成-發財蠔油時菜

Seasonal Vegetables with Oyster Sauce and Fat Choi

8. 馬上好運-豉汁炒蛤蜊

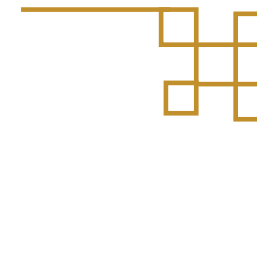
Wok Fried Tuatuas with Black Bean Sauce





躍馬迎新套餐 (10-12人份) \$668

Banquet B (the Year of Horse)



FORTUNE STATER

風生水起-順德魚生撈起

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, 馬年馬拉糕, 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-聚港葱油木桶雞

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. 萬馬奔騰-黑松露羊肚菌釀蝦滑豆腐

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

6. 年年有餘-甜辣荔枝風味炸筍壳魚

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





馬年新年菜式推薦

The Year of the Horse Chef's Specials

MAINS

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：海蜆，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-發財瑤柱花膠三絲羹 **\$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

1. 馬年大吉-聚港葱油木桶雞 **\$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喱 **\$68**

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

5. 萬馬奔騰-黑松露羊肚菌釀蝦滑豆腐 **\$68**

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

6. 年年有餘-甜辣荔枝風味炸筍壳魚 **\$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-黃金蟹黃肉餅蒸泥蟹 **\$88**

Double Crab Delight-Steamed Mud Crab with Crab Roe & Pork Mince

9. 金玉滿堂-荷葉蒸筍壳魚兩吃（蒜蓉蒸和黃椒醬） **\$98**

Treasure of the Sea-Blue Cod Steamed Two Ways in Lotus Leaf (with Sauce & Yellow Pepper Sauce)