



## *Chinese New Year Fireworks Dinner*

*11<sup>th</sup> February 2024*

胡同口水雞 *Chicken marinated in Sichuan chilli sauce*  
藤椒鮮鮑片 *Sliced abalone with Sichuan peppercorn*  
菠菜百頁卷 *Bean curd roll wrap with Chinese spinach*

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蟹肉蟹皇羹 *Crab meat and crab roe soup*

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胡麻子龍蝦 *Black pepper lobster with golden garlic*

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雞油慢煮東星斑 *Slow-cooked garoupa fillet with chicken oil*

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鮮淮山百合銀杏炒蘭度 *Sautéed seasonal vegetables with garlic*  
安格斯牛柳粒蛋炒飯 *Angus beef tenderloin fried rice with egg*

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燕窩楊枝甘露 *Mango pomelo sago with birds' nest*

**6 courses | HK\$1,888 per person**

### *Chef recommendation for Sharing*

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$448 for half duck  
*served with cucumber, spring onion, Chinese pancakes & duck sauce*

大紅燈籠高高掛 *Red Lantern* +HK\$398  
*Crispy soft-shell crab with Sichuan dried chilli*

*All prices subject to 10% service charge*

*Please let your server know if you have any dietary restrictions and/or food allergies*