農曆新年精選 Chinese New Year Chef's Recommendations

發財大利 – 髮菜蓮藕豬腩湯 (每位) $68
Black Moss and Lotus Root Soup with Pork Tongue (per person)

橫財就手 – 鮑汁豬腳仔扒柚皮 $218
Braised Pomelo Skin with Suckling Pork Trotters in Abalone Sauce

鴻運富豪 – 蜜汁百花煎釀金蠔 (六件) $218
Pan-fried Oysters stuffed with Prawn Paste in Honey Sauce (six pieces)

發財好市 – 髮菜蠔豉柱甫豬腩 $298
Braised Dried Oysters, Black Moss and Pork Tongue with Vegetables

包有盈餘 – 鮮鮑福袋海中寶 $288
Braised Abalone and Seafood Bean Curd Dumpling

鴻圖大展 – 蟹皇蘭度炒帶子 $318
Wok-fried Scallops with Crab Roe and Kale

稱心如意 – 榆耳海參炒桂花蚌 $288
Wok-fried Coral Clams with Sea Cucumber and Brown Fungus

年年有餘 – 生炆龍躉石斑翅 $438
Braised Giant Garoupa Dorsal Fin

嘻哈大笑 – 九層塔青胡椒炒蝦球 $298
Work-fried Prawns with Green Peppers and Basil

雄雞報喜 – 脆皮蒜香雞 $238
Crispy-fried Chicken with Garlic

腰纏萬貫 – 桂花煙肉帶子蝦卷 $198
Roasted Scallop, Bacon and Prawn Rolls

竹報平安 – 巴馬火腿竹笙露筍卷 $198
Asparagus, Bamboo Pith and Roasted Parma Ham Rolls

All prices are subject to 10% service charge 以上價目均另收加一服務費

Chinese New Year Firework Dinner

11 February 2013

Above & Beyond Chinese Restaurant

Ruinart Blanc de Blanc NV Champagne

江南四小碟

(脆皮乳豬件、柚子海蜇雞絲、芝士蟹肉春卷、燒汁帶子皇)

Chinese Specialty Platter

(Crispy-roasted Suckling Pig, Marinated Shredded Chicken with Jellyfish and Pomelo, Spring Roll with Crab Meat and Cheese, Pan-fried Jumbo Scallops with Gravy)

巴馬火腿玻璃蝦皇

Wok-fried Crystal King Prawn with Parma Ham

花膠瑤柱百合燉響螺湯

Double-boiled Dried Sea Whelk Soup with Conpoy, Fish Maw and Lily Bulbs

蠔皇原隻鮮湯鮑配豆苗

Braised Whole Abalone with Pea Sprouts in Superior Oyster Sauce

薑蔥雲腿蒸星斑件

Steamed Garoupa Fillet with Yunnan Ham, Spring Onion and Ginger

意大利茄乾雞肉菠菜麵

Spinach Noodles Soup with Chicken and Italian Dried Tomato

冰花燉蛋

Double-boiled Egg with Rock Sugar

煎堆仔、椰汁紅豆糕

Deep-fried Rice Glutinous Dumpling with Sesame, Coconut Milk and Red Bean Pudding

Priced at $1,388 per person