



## 恭賀發財

### Kung Hei Fat Choy

#### 龍馬精神-上湯焗龍蝦

Wok-Tossed Maine Lobster in Court Bouillon  
120.88

#### 步步高陞-鵝掌海參(每位)

Braised Goose Web & Sea Cucumber in Reduced Jus  
22.88 Per Person

#### 發財好市-髮菜炆蠔豉

Braised Sea Moss with Sun-dried Oyster  
38.88

#### 橫財就手-髮菜炆豬手

Braised Sea Moss with Pork Knuckles  
33.88

#### 天官賜福-紅燒包翅(兩安士)

Braised Whole Shark's Fin with Court Bouillon-2 oz.  
108.88

#### 神牛賀歲

Braised Kobe Beef Short Ribs  
48.88

#### 生財大顯-椒絲腐乳炒生蜆

Sautéed Manila Clams with Chinese Fermented Cheese & Julienne Chili  
28.88

#### 竹報平安-竹笙蒸乳酪

Steamed Bamboo Pith & Egg White  
32.88

#### 家肥屋潤-紅燒圓蹄

Braised Pork Hock with Rock Sugar  
38.88

# 游水海鮮

## Live From the Tank

### 亞拉斯加象拔蚌

刺身, 白灼, 金銀 (油泡身, 肚椒鹽)

Alaskan Geoduck Clams

198.88 each

### 緬州龍蝦

刺身, 大千, 上湯焗, 薑蔥

Maine Lobster

60.88/1.5 lb                      120.88/2.5 lb.

### 澳洲龍蝦

刺身, 大千, 上湯焗, 薑蔥, 椒絲腐乳炒球

Australian Spiny Lobster

79.88/lb.

### 亞拉斯加帝皇蟹

兩吃 (蒜茸蒸爪, 避風塘身)

Alaskan King Crab

79.88/lb.

### 華盛頓肉蟹

薑蔥, 大千, 咖喱粉絲, 蒜茸蒸, 椒鹽

Washington Dungeness Crab

56.88 each

### 澳洲水晶蟹

避風塘, 花彫蒸, 清蒸

Australian Crystal Crab

138.88 each.

### 金邊筍殼

清蒸, 油浸, 古法蒸

Cambodian Goby

88.88 each.

### 澳洲東星班

清蒸

Australian East Star Cod

Sml.178.88 each, med. 198.88 each, lg.218.88 each.

### 深海大紅袍

清蒸, 兩吃 (清蒸身, 紅燒魚頭)

Pacific Red Cod

108.88 each.

## 廚師推介

### Chef's Recommendation

<b>各式小拼</b>	13.88
Chinese Antipasto (minimum of 4 choices)	each
<b>海蜇</b>	
Jelly Fish,	
<b>蒜泥牛根</b>	
Garlic Beef Tendon,	
<b>薰魚</b>	
Smoked Cold Fish,	
<b>椒鹽豆腐</b>	
Salt & Pepper Tofu Cube,	
<b>辣白菜</b>	
Szechwan Pickles,	
<b>松花皮蛋</b>	
Million Year Old Egg	
<b>鮮人參炖竹絲雞</b>	38.88
Fresh Ginseng & Dark Chicken	
<b>脆皮炒齡乳鴿</b>	38.88
Roasted Baby Squab	
<b>杭州醉雞</b>	28.88
Drunken Free Range Chicken	Half
<b>明爐燒鴨</b>	32.88
Cantonese Roasted Duck	
<b>百花釀亞拉斯加蟹拑</b>	14.88
Crystal Crab Claw	
<b>龍皇餃子</b>	17.88
Lobster Dumplings	
<b>紅燒蟹肉翅 (每位)</b>	56.88
Braised Shark's Fin with Dungeness Crab Meat	Per person
<b>蠔皇鮑片</b>	168.88
Braised Slice Abalone in Oyster sauce	
<b>花彫焗銀雪魚</b>	38.88
Roasted Chilean Sea bass with Rose Dew Wine	
<b>合桃蝦球</b>	28.88
Sautéed Jumbo Gulf Prawns in Tropical Nectar, Honey Glazed Walnut	
<b>花彫煎羊扒</b>	38.88
Maltose Grilled Lamb Chops, Nippon Mushroom	
<b>黑椒梨筍牛柳</b>	39.88
Beef Tenderloins, Asparagus, Black Pepper sauce	
<b>滋味炒飯</b>	19.88
Chinese Sausage & Yam Fried Rice	

# 家鄉小菜

## Home Town Specialties

辣椒神牛柳	250.88
Wok Fried Wagu Beef	
香芋油鴨煲	29.88
Wind-dried Duck & Taro in Hot Pot	
梅菜扣肉	29.88
Braised Belly Pork with Preserved Mustard	
沙爹牛尾煲	36.88
Satay Ox Tail Stew	
三杯雞	28.88
Chopped Chicken, Hot and Spicy (Taiwanese Style)	
發財羅漢齋	24.88
Buddha's Delight with Sea Moss	
上湯蒜子菜心	19.88
Steamed Choy Sum in Roasted Garlic & Court Bouillon	
梅辣茄子煲	19.88
Braised Egg Plant with Spicy Plum Sauce	
瑤柱扒荳苗	38.88
Sautéed Snow Pea Leaves, Sun-dried Scallops	
咸酸菜炒蜆肉	38.88
Sautéed Manila Clams with Pickled Mustard	
X.O. 四季豆炒鹹肉	29.88
Wok-tossed String Beans, Salty Belly Pork with Chef's X.O. Chili Sauce	
辣炒辣	29.88
Spicy Sautéed	
無錫肉骨煲	29.88
Belly Ribs with Star Anise & Rock Sugar	
上湯竹筴浸芥膽	26.88
Braised Mustard Green & Bamboo Pith	