



金玉滿堂

The celebration of gold & jade

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|---|---|---|---|---|---|---|---|---|---|
| 香 | 海 | 清 | 蠔 | 脆 | 上 | 北 | 碧 | 蜜 | 乳 |
| 芒 | 鮮 | 蒸 | 皇 | 嫩 | 湯 | 京 | 綠 | 桃 | 豬 |
| 果 | 粒 | 應 | 珍 | 雙 | 焗 | 片 | 蟹 | 明 | 大 |
| 布 | 炒 | 時 | 珠 | 乳 | 龍 | 皮 | 肉 | 蝦 | 拼 |
| 甸 | 飯 | 鮮 | 鮑 | 鴿 | 蝦 | 鴨 | 翅 | 球 | 盤 |

\$938.00

Suckling Pig Combination Platter
with medley of cold appetizers

Walnut Prawn
Jumbo prawns with honey-glazed walnuts

Supreme Sharkskin Soup
with succulent crabmeat in a jade broth

Peking Duck
Served with fluffy Mandarin buns

Imperial Lobster
Sautéed with ginger scallion wine sauce

Crispy Double Squab
with prawn crisps
Whole squabs served with coarse ground pepper and salt

Braised Whole Abalone
on a bed of seasonal greens

Seasonal Fresh Fish
Steamed in a ginger scallion Shaoxing wine broth

Seafood Fried Rice

Chilled Mango Pudding
Garnished with fresh strawberry and mint leaf

** Steamed rice, tax and gratuity are additional.*

** 8 to 10 people per table*

** Prices & menu items are subject to change without notice.*