贺年迎新春

CHINESE NEW YEAR 2025 À LA CARTE MENU



年年有余

发财烟熏三文鱼捞生

Chinese New Year Smoked Salmon Rainbow Salad £ 138.00

风生水起

发财脆鱼皮捞生

Chinese New Year Crispy Fish Skin Rainbow Salad £ 118.00

花开迎春

花胶瑶柱蟹肉羹

Fish Maw, Dried Scallop and Crab Meat Soup f 40.00 (毎位/Per Person)

四季安康

如意聚宝盆(花胶,十头鲍鱼,鲜扇贝,北菇)

Treasure Pot (Fish Maw, 10-Head Abalone, Fresh Scallop and Japanese Mushroom)

£ 240.00 (4人份/Serves 4 people)

笑容满面

干烧海蓝虾

Braised Obsiblue King Prawn with Sweet Tangy Sauce £ 42.00

鱼跃龙门

特酱蒸智利鲈鱼

Steamed Chilean Sea Bass Fillet with Soybean Sauce f 56.00

如鱼得水

特酱蒸多宝鱼

Steamed Turbot Fish with Soybean Sauce £ 15.00 (每百克/Per 100g)

横财就手

鲍鱼发财猪手

Braised Pig's Trotter with 10-Head Abalone £ 52.00

合家团圆

肉松腊味糯米饭

Glutinous Rice with Chinese Sausage and Bacon ${\rm f.}45.00$

龙马精神

黑松露焗苏格兰龙虾

Baked Scottish Lobster with Black Truffle and Enoki Mushroom

£ 16.00 (每百克/Per 100g)

金鸡报喜

脆皮炸子鸡

Crispy Roasted Chicken £ 45.00 (半只/Half)

顺顺利利

海蜇凉拌牛脷

Chilled Jelly Fish with Ox Tongue

f 26.00

黄金满屋

黄金鲍鱼鸡粒酥

Fried Abalone and Chicken Puff Pastry £ 25.00 (两件/2 Pcs)

步步高升

金箔年糕

Sweet Chinese New Year Cake with Gold Leaf £ 10.50 (=4/3 Pcs)

财运滚滚

黑芝麻流沙煎堆

Golden Sesame Ball with Black Sesame Filling £ 10.50 (=#/3 Pcs)

All menu items are subject to change according to seasonality and availability.

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

金蛇贺岁套餐

CHINESE NEW YEAR SET MENU 2025

£ 168.00 每位/Per Person

(两位起 / Minimum of 2 Persons) (提前 1 天预定 / 24 Hours Pre-order)

加 Add:

£ 60.00 葡萄酒搭配 For wine pairing £ 90.00 顶级葡萄酒搭配 For premium wine pairing

------ 前菜 STARTER ------

三星报喜

点心三拼

Steamed Trio Dim Sum Platter

龙凤呈祥

北京式烤鸭 (4只)

Signature Peking Duck (Quarter)

------ 第二道菜 SECOND COURSE ------

花开迎春

花胶瑶柱蟹肉羹

Fish Maw, Dried Scallop and Crab Meat Soup

------ 主菜 MAIN ------

鱼跃龙门

特酱蒸智利鲈鱼

Steamed Chilean Sea Bass with Soybean Sauce

笑容满面

干烧海蓝虾

Braised Obsiblue King Prawn with Sweet Tangy Sauce

横财就手

鲍鱼发财猪手

Braised Pig's Trotter with 10-Head Abalone

合家团圆

肉松腊味糯米饭

Glutinous Rice with Chinese Sausage and Bacon

----- 甜品 DESSERT -----

财源广进

美点双辉

Selections of Dessert

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£ 98.00 每位/Per Person

(两位起 / Minimum of 2 Persons)

加 Add:

£60.00 葡萄酒搭配 For wine pairing £90.00 顶级葡萄酒搭配 For premium wine pairing

----- 前菜 STARTER -----

三星报喜

素点心三拼

Steamed Trio Vegetarian Dim Sum Platter

财运饱满

斋北京鸭

Vegetarian Peking Duck

------ 第二道菜 SECOND COURSE ------

大展鸿图

斋酸辣汤

Vegetarian Hot and Sour Soup

------ 主菜 MAIN ------

龙飞凤舞

腰果宫保素鸡

Kung Po Vegetarian Chicken with Dried Chillies and Cashew Nuts

喜笑颜开

素麻婆豆腐

Vegetarian Mapo Tofu

富贵有余

酸甜烩豆筋

Honey Glazed Beancurd Skin with Fragrant Vinegar

老少平安

百合云耳炒莲藕

Sautéed Lotus Roots with Lily Bulbs and Black Fungus

一团和气

素炒饭

Vegetarian Fried Rice

----- 甜品 DESSERT ------

步步高升

素美点双辉

Selections of Dessert

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