

## CHINESE NEW YEAR LIMITED EDITION

- Steamed Scottish Hand Dive Scallop** 清蒸深海帶子皇 Soya & Shallot 香蒜 b) Black Bean 豉汁 c) Vermicelli 粉絲
- Roasted Baby Squid in Szechwan Chili Spice** 椒鹽吹筒 £8.80
- Drunken Corn Fed Chicken with Old Wine** 花彫醉雞 H £18.00 W £32.00
- Jelly Fish with Sesame Toss** 涼伴海蜇 £8.60
- Braised Fresh Abalone with Supreme Oyster Sauce** 蠔皇扒原只鮮鮑魚 £28.00 each
- Crispy Aromatic Duck** 香酥鴨  
Qtr £9.90 H £19.20 W £35.00 (deep fried shredded duck meat)
- Peking Duck** 北京填鴨  
H £19.20 W £38.00 (slice of roasted duck skin)
- FRESH FISH** (seasonal price) 鮮魚(時價)
- SEA BASS** approx 600g 鱸魚
- Steamed with Ginger & Spring Onion** 清蒸
- Steamed with Black Bean** 豉汁蒸
- Steamed with Preserved Vegetables** 冬菜蒸
- Sea Bass Fillet with Szechwan Red Dried Chilli** 水煮鱸魚球
- Royal Seafood Treasure Clay Pot** 一品海皇煲 £23.00
- Sautéed Razor Clams, Garlic Shoot with Shrimp Sauce** 蝦醬蒜心爆聖子 £23.00
- Cristal King Prawns with Walnut** 合桃水晶蝦 £13.60
- Signature Barbecued Roasted Duck** 明爐燒鴨 Qtr £9.80 H £20.00 W £35.00
- Emperor Chicken** 東江鹽焗雞 H £16.00 W £28.00
- Braised Pork with Premium Soya and Wine** 紅燒東坡肉 £10.60
- Roasted Crispy Pork** 冰燒三層肉 £9.80
- Thin Cut Sirloin Beef with Szechwan Red Dried Chilli** 川式水煮肥牛 £12.80
- Beef Sirloin with Black Pepper Honey Sauce** 黑椒蜜汁牛柳 £12.80
- Stuffed Bean Curd with Prawn Paste in Oyster Sauce** 煎釀豆腐煲 £11.80
- Enoki Mushroom & Silken Bean Curd with Crabmeat Sauce** 蟹肉金菇扒日本滑豆腐  
£12.80
- Seasonal Chinese Vegetables**
- Baked Seafood Rice with Abalone Oyster Sauce** for 2 person  
鮑汁焗海鮮飯 £15.00
- Fried Rice with Foie Gras, Garlic Shoot & Olive Crush** 鵝肝蒜心欖菜炒飯 每位  
£5.00 per person (Min for 2)
- Egg Fried Rice** 蛋炒飯 £3.70
- Pan Fried Noodle with Bean Sprout** 豉油皇炒麵 £5.00