

Happy Chinese New Year

龍馬精神 廚皇炒金錢翅 (位)

Stir-Fried Fish Fin a la Chef Ricky (eEach)..... \$28

鴻圖展翅 紅燒金錢翅 (位)

Empress Fish Fin Soup (each) \$28

四季如意 四頭鮮鮑扣鵝掌(位)

Braised Whole Fresh Abalone with Goose Web & Jade Green (each)..... \$50

發財好市 髮菜蠔豉

Sun-Dried Oysters with Sea Moss..... \$29

橫財就手 北菇生菜鵝掌煲(4隻)

Clay-Pot of Braised Goose Webs with Lettuce(4pcs)... \$50

心想事成 薑蔥茄子炆海參

Braised Sea Cucumbers & Eggplants with Ginger & Scallions \$28

年年有餘 一魚兩味

Fish Cooked in Two Ways (Braise, Stir Fry or Soup).... \$38

堆金積銀 黃金炒肉蟹

Stir-Fried Dungeness Crab with Egg Yolk & Garlic..... \$47

財源廣進 籠仔蒜茸蒸蟹飯

Steamed Dungeness Crab with Garlic Favored Fried Rice.. \$47

身壯力健 石鍋XO金蒜生蠔

Stone Pot of Oyster with Minced Garlic & X.O. Sauce.. \$28

招財進寶 菠蘿咕嚕蝦

Classical Sweet & Sour Prawns with Pineapple..... \$29

龍鳳呈祥 川椒龍鳳球

Stir-Fried Prawns & Chicken with Pepper..... \$26

生意興隆 生炒糯米飯

Sweet Sticky Rice with Preserved Meats..... \$25

竹報平安 竹筴蟹肉扒豆苗

Tender Pea-Shoots with Bamboo Mushroom & Crab Meat \$22

三星拱照 XO醬爆蝦球帶子紅花蚌

Stir-Fried Prawns, Scallops & Sea Cucumber Flank..... \$30

喜鵲報佳音 豉油皇乳鴿

Supreme Soy Sauce Squab (order one day in advance) \$24

紅紅火火 紅燒乳鴿

Dynasty Roasted Squab..... \$24

花開富貴 魚湯珍菌浸時蔬

Clay-Pot of Seasonal Green with Mixed mushrooms in Broth \$23

萬事勝意 生菜片蠔豉崧

Minced Sun-Dried Oyster in Lettuce Cups..... \$29

鴻運金雞 東海第一雞 (半隻)

H.K. East Ocean Signature Succulent Roasted Chicken (Half) \$26

喜氣洋洋 古法羊腩煲

Clay Pot of Classical Lamb Stew..... \$28

財運亨通 鮑魚仔扒豆苗

Tender Pea-Shoots with Braised Fresh Abalone..... \$29