



Fu Lin Men Cantonese Dining

福臨門

福临门精选套餐 Fu Lin Men Selective Set

四位及六位用 for 4/6 pax \$198**/\$288**

好笙海味翅 Braised Shark Fin Soup with Sea Treasures & Bamboo Pith

全箔脆虾球 Peeled Prawn with Mayonnaise & Corn Flake

> 当红炸子鸡 Crispy Chicken

蟹肉扒时蔬 Braised Vegetable with Crab Meat

XO酱海鲜炆伊面 Braised Seafood Ee-Fu Noodle with XO Sauce

红莲炖桃胶 Double Boiled Peach Resin with Red Dates

福临门特选套餐 Fu Lin Men Deluxe Set

四位及六位用 for 4 / 6 pax \$248** / \$368**

明虾沙律 Peeled Prawn Salad

菜胆鸡炖翅 Braised Shark Fin in Chicken Soup with Vegetable

碧绿龙趸球 Stir-fried Giant Garoupa Slice with Seasonal Green

> 佛砵飘香 Chicken and Prawn in Yam Ring

飞鱼子脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Crispy Rice

红莲炖桃胶 Double Boiled Peach Resin with Red Dates

Special price at \$498** per table

五福临门大拼盘 Fu Lin Men Five-Delicacy Appetizers Platter

红烧竹笙海味翅 Braised Shark Fin Soup with Sea Treasures & Bamboo Pith

> 煎封红曹 Steamed Red Snapper

咸蛋黄金虾 Sauteed Sea Prawn Coated with Salted Egg Sauce

金蒜脆皮鸡 Crispy Roast Chicken with Golden Garlic

碧绿瑶柱黄金砖 Home-Made Tofu & Seasonal Green with Dried Scallop Topping

> 干烧伊府面 Braised Ee-Fu Noodle

红莲炖桃胶 Double Boiled Peach Resin with Red Dates

Special price at \$598** per table

五福临门大拼盘 Fu Lin Men Five-Delicacy Appetizers Platter

金汤海鲜翅 Shark Fin & Seafood Golden Pumpkin Soup

碧绿野菌炒带子 Stir-fried Scallop with Wild Mushroom & Seasonal Green

港式蒸石斑 Steamed Garoupa in Hong Kong Style

青芥末香芒虾球 De-Shelled Wasabi Tiger Prawn

蚝皇双菇扒时蔬 Braised Mushroom Duo with Seasonal Vegetable

> 飘香荷叶饭 Fried Rice in Lotus Leaf Wrap

椰汁银杏芋泥 Yam Paste with Gingko Nut & Coconut Milk

Special price at \$698** per table

烧味拼盘 Cantonese BBQ Platter

金汤海鲜翅 Shark Fin & Seafood Golden Pumpkin Soup

金箔脆虾球 Peeled Prawn with Mayonnaise & Corn Flake

京酱龙趸球 Stir-fried Giant Garoupa Slice with Beijing Sauce

霸王脆皮鸡 Crispy Roast Chicken in Dried Chilli and Golden Garlic

> 碧绿北菇十二头鲍鱼 Braised Sized 12-Head Abalone with Shitake Mushroom & Seasonal Vegetable

> > 鸳鸯炒饭 Duo Fried Rice

杨枝甘露 Chilled Mango Cream with Pomelo & Sago

Special price at \$998** per table (需预订 advance order)

鸿运化皮乳猪全体 Roast Whole Suckling Pig

> 鲨鱼骨云吞汤 (位上)

Shark Cartilage Soup with Wonton (individual serve)

极品酱芦笋云耳炒带子 Stir-fried Scallop, Black Fungus & Asparagus Sauteed with XO Sauce

> 经典红斑两味 金丝・娘惹 Classic Red Garoupa Duo Golden Thread · Nonya Steamed

青芥末香芒虾球 De-Shelled Wasabi Tiger Prawn

金蒜脆皮鸡 Crispy Roast Chicken with Golden Garlic

飞鱼子脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Crispy Rice

> 杏仁茶汤圆 Almond Cream with Glutinous Rice Ball

Special price at \$1288** per table

迷你原盅佛跳墙(位上)

Mini Buddha-Jump-Over-Wall (individual serve)

港式蒸红斑 Steamed Red Garoupa in Hong Kong Style

金瓜奶皇开边龙虾

Baked Half Lobster with Creamy Pumpkin Sauce (individual serve)

芦笋炒带子 Stir-fried Scallop with Asparagus

飞鱼子蟹肉扒时蔬 Braised Seasonal Green with Fish Roe and Crab Meat

> 飘香荷叶饭 Fried Rice with in Lotus Leaf Wrap

燕窝杏仁茶 Almond Cream with Bird Nest

