



南海一號
NANHAI No.1



南海二號
NANHAI No.2

龍騰喜躍賀新歲

Year of the Dragon

套餐一 Set A

喜躍龍騰三小蝶

- 桂花橙蜜燒黑毛豬肋骨
- 青芥末螺花
- 陳皮話梅萵筍

Iberico pork rib, honey glazed
Conch with wasabi sauce
Marinated celtuce, dried orange peel

黃金閃爍蟹黃翅 [蟹黃燴生翅]

Shark's fin with crab roe

華衣綉麗百花球 [杏片百花球]

Deep fried mashed shrimp balls, almond slices

金銀滿屋一品鍋 [花膠海味鍋]

Braised dried seafood in clay pot

鯉躍龍門虎杉斑 [海鹽蒸虎杉斑]

Steamed fresh grouper with sea salt

鳳舞迎春脆香雞 [蔥油淋脆香雞]

Crispy chicken, spring onion sauce

珍珠黃金伴翡翠 [黃耳銀杏泡菜苗]

Poached garden green and yellow fungus

豐盛人生喜洋洋 [金銀脆米海鮮炒飯]

Fried rice with diced seafood and salted egg yolk

幸福團圓甜蜜蜜 [紅豆沙小丸子]

Sweetened red bean soup

套餐二 Set B

喜躍龍騰三小蝶 · 蔥油白切鵝

- 麻辣貢菜
- 脆皮蓬萊素鵝

Poached goose
Spicy "Gong Choi" salad Crispy bean curd skin roulade

鴻圖大展脆乳豬 [大紅乳豬全體]

Crispy suckling pig

家肥屋潤花膠湯 [海椰皇燉花膠]

Double boiled fish maw and dried sea coconut

龍年豐收鮑魚鍋 [遼參扣原隻鮑魚]

Braised sea cucumber and whole abalone

鯉躍龍門東星斑 [金華玉樹東星斑]

Steamed fresh grouper with sea salt

鳳舞迎春脆香雞 [蔥油淋脆香雞]

Crispy chicken, spring onion sauce

黃金萬兩上素卷 [鮮黃耳竹筍上素卷]

Steamed bamboo pith stuffed with fresh yellow fungus

一團和氣貴妃飯 [龍蝦湯泡貴妃飯]

Crispy and steamed rice served in lobster soup

幸福甜蜜南瓜露 [雪耳百合南瓜露]

Sweetened pumpkin soup with lily bulb

\$4,480+10% (六位用 for 6 persons)

敬送紅酒1支 Include 1 bottle of red wine

\$8,280+10% (十位用 for 10 persons)

敬送紅酒2支 Include 2 bottles of red wine

\$4,880+10% (六位用 for 6 persons)

敬送紅酒1支 Include 1 bottle of red wine

\$9,380+10% (十位用 for 10 persons)

敬送紅酒2支 Include 2 bottles of red wine

*以上套餐不可與其他優惠、會員卡或現金券同時使用 | 敬請 48小時前預訂



YEAR OF THE DRAGON

龍騰兔躍喜迎春

推廣期 Promotion Period: 2024.02.08-28

幸福錦繡三前菜

花雕酒醉雞

陳皮糖醋排骨

發財脆鱈

STARTERS

HUADIAO WINE MARINATED "DRUNKEN" CHICKEN

SWEET AND SOUR SPARE RIBS

CRISPY EEL WITH BLACK MOSS

主菜

舞龍迎春運氣來 [花膠雲吞雞]

與龍共舞喜洋洋 [乾燒明蝦球]

龍游大海富貴來 [龍鬚炒魚絲]

金龍飛來身體健 [舌尖一把手]

花開大吉龍興旺 [干戈靚菜花]

MAINS

CHICKEN SOUP WITH FISH MAW & WONTON

BRAISED PRAWNS IN SWEET CHILI SAUCE

SAUTÉED SHREDDED MANDARIN FISH

DEEP FRIED PORK KNUCKLE WITH HERBAL FLAVOR

WOK FRIED CAULIFLOWER WITH CHILI

點心

飛龍在天包富貴 [鮮肉小籠包]

DIM SUM

STEAMED PORK DUMPLINGS

甜品

全家福 [桂花酒釀湯丸]

DESSERTS

GLUTINOUS RICE DUMPLINGS IN WINE & OSMANTHUS SOUP

餐酒加配優惠 WINE PAIRING OFFER

香檳 TAITTINGER CHAMPAGNE (750ML) 每支\$890+10%

\$2,480+10% (4位用) For 4

尖沙咀梳士巴利道K11 MUSEA 7樓 702
702, 7F, K11 MUSEA, 18 Salisbury Road, Tsim Sha Tsui

*此套餐不可與其他優惠、會員優惠或現金券同時使用

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YEAR OF THE DRAGON

龍騰兔躍喜迎春

推廣期 Promotion Period: 2024.02.08-28

發財行運頭盤

- 花雕酒醉雞
- 陳皮糖醋排骨
- 蔥油海蜇頭

STARTERS

- HUADIAO WINE MARINATED "DRUNKEN" CHICKEN
- SWEET AND SOUR SPARE RIBS
- JELLY FISH WITH SPRING ONION OIL

主菜

- 大展鴻圖 [紅燒大生翅]
- 哈哈常笑 [清炒河蝦仁]
- 如魚得水 [招牌崧子魚]
- 得心應手 [蔥燒遼參]
- 花開富貴 [蟹粉扒時蔬]

MAINS

- BRAISED SHARK'S FIN BROWN SAUCE
- STIR-FRIED RIVER SHRIMPS
- DEEP-FRIED SWEET AND SOUR FISH WITH PINE NUTS
- BRAISED GUANDONG SEA CUCUMBER WITH SCALLION
- BRAISED SEASONAL VEGETABLES WITH FRESH WATER CRAB MEAT

點心

- 飛龍在天包富貴 [鮮肉小籠包]

DIM SUM

- STEAMED PORK DUMPLINGS

甜品

- 全家福 [酒釀湯丸]
- 發大財 [賀年發糕]

DESSERTS

- GLUTINOUS RICE DUMPLINGS IN WINE SOUP
- STEAMED SPONGE CAKE

餐酒加配優惠 WINE PAIRING OFFER

香檳 TAITTINGER CHAMPAGNE (750ML) 每支\$890+10%

\$3,280 +10% (4位用) For 4



鄧記川菜
Deng G Sichuan

四方來財接龍年

GREAT PROSPERITY SET MEAL

\$3,880
4位 FOR 4PAX



供應日期 **AVAILABLE FROM 10-14/2/2024** 初一至初五

頭盤 APPETIZERS

- 蒜泥白肉 Boiled Sliced Pork with Garlic & Chili
- 夫妻肺片 Ox Tongue and Tripe tendon
- 鮮椒海鮮匯 Spicy Seafood Medley
- 焗辣熊貓筍 Peppered Bamboo Shoots

湯品 SOUP

- 國宴開水燉花膠 Chicken Tofu Soup with Fish Maw

主菜 MAIN COURSE

- 雞油花椒蒸東星斑 Steamed Leopard Coral Grouper with Chicken Oil and Chili
- 原隻鮑魚拌鵝掌 Whole South African Abalone with Goose Web
- 香蔥霸皇雞 Steamed Chicken with Ginger and Scallion
- 鮮魚湯浸豆苗 Pea Sprouts in Fresh Fish Soup

主食 RICE AND NOODLES

- 生炒臘味糯米飯 Fried Glutinous Rice with Preserved Meat

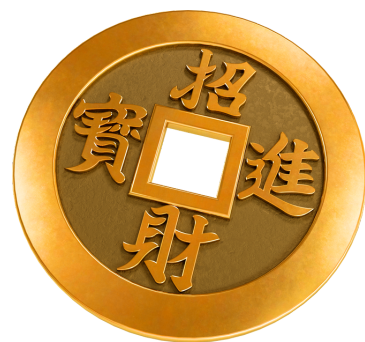
甜品 DESSERT

- 薑汁湯丸 Glutinous Rice Dumplings in Ginger Soup



加配餐酒1支 Wine Pairing

Laurent Miquel Pere et Fils Merlot 2019, Languedoc, France
優惠價 Special offer \$280 (原價 Original price \$480)



茶/水費 \$20每位 Tea/water charge \$20 per person
另加一服務費 Subject to 10% service charge

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鄧記川菜
Deng G Sichuan



甲辰木龍迎新歲

RICH FORTUNE SET MENU

\$3,280
4位 FOR 4PAX

供應日期 **AVAILABLE FROM 10-14/2/2024 初一至初五**

頭盤 APPETIZERS

- 燒椒八爪魚 Grilled Octopus and Chili
- 夫妻肺片 Ox tongue and tripe tendon
- 蒜泥黃金皮蛋 Thousand Year Egg with Mashed Garlic and Salted Egg Yolks
- 糊辣熊貓筍 Peppered bamboo shoots

湯品 SOUP

- 黃湯燉花膠 Double-boiled Fish Maw in Chicken Soup

主菜 MAIN COURSE

- 清蒸東星斑 Steamed Leopard Coral Grouper
- 原隻鮑魚拌鵝掌 Whole South African Abalone with Goose Web
- 紅燒王子鴿 Roasted Pigeon
- 鮮魚湯浸豆苗 Pea Sprouts in Fresh Fish Soup

主食 RICE AND NOODLES

- 瑤柱蛋白炒飯 Conpoy and Egg White Fried Rice

甜品 DESSERT

- 薑汁芝麻湯丸 Glutinous rice dumplings with Sesame in Ginger Soup



加配餐酒1支 Wine Pairing

Laurent Miquel Pere et Fils Merlot 2019, Languedoc, France
優惠價 Special offer \$280 (原價 Original price \$480)

茶/水費 \$20每位 Tea/water charge \$20 per person
另加一服務費 Subject to 10% service charge

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龍騰福至賀年套餐

PROSPEROUS YEAR SET MEAL



供應日期 **AVAILABLE FROM 13-14/2/2024**

頭盤 APPETIZERS

- 金龍報喜齊撈起 (需預訂) Dragon Year Prosperity Toss (Pre-Order) 或 OR
- 韓牛大蝦齊撈起 Hanwoo Beef and Prawns Prosperity Toss

湯品 SOUP

- 金湯海皇羹 Seafood in Chicken Soup

主菜 MAIN COURSE

- 乾燒明蝦 Shrimp Tomato Garlic Prawns
- 糖醋桂魚 Sweet & Sour Mandarin Fish
- 成都紅燒牛仔肉 Braised Veal in Chengdu Style
- 椒麻手撕雞 (半隻) Shredded Chicken in Chili Sauce (Half Portion)
- 蒜蓉豆苗 Pea Sprout with Garlic

主食 RICE AND NOODLES

- 回鍋肉炒飯 Double-cooked meat with Fried Rice

甜品 DESSERT

- 香滑棗茸糕 Sweet Jujube Jello

加配美酒 Wine Pairing
Agusti Torello Mata Brut Reserva, Cava \$120杯/Glass
2022 Yealands, Sauvignon Blanc \$100杯/Glass
2020 Langmeil Winery Valley Floor, Shiraz \$150杯/Glass

茶/水費 \$20每位 Tea/water charge \$20 per person
另加一服務費 Subject to 10% service charge

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\$2,280
4位 FOR 4PAX