



Deng G

團年餐

REUNION SET

推廣期PROMOTION PERIOD: 2026.01.01 – 02.16
需一天前預訂 REQUIRES ONE-DAY ADVANCE BOOKING

頭盤 STARTERS

金湯大虎蝦 (拌手打烏冬)

Tiger prawns in golden broth (served with handmade udon)

金華鍋貼帶子

Pan-fried scallops with Jinhua ham dumplings

湯品 SOUP

花膠海皇羹

Fish maw with assorted seafood soup

主菜 MAINS

清蒸東星斑

Steamed leopard coral grouper

二十陳年花雕雞煲

20 years Huadiao stewed chicken with ginger and scallion

芹香花枝柳

Stir-fried squid strips with celery

主食 NOODLES

生炒臘味糯米飯

Stir-fried glutinous rice with preserved sausage

甜品 SWEETS

酒釀湯圓

Glutinous balls with fermented rice wine soup

\$2,680 五位
FOR 5 PAX

頭盤 STARTERS

上湯焗龍蝦 (拌手打烏冬)

Baked lobster in superior broth (served with handmade udon)

湯品 SOUP

雲腿菜膽燉花膠

Stewed fish maw in broth with Yunnan ham and cabbage

主菜 MAINS

芹香花枝柳

Stir-fried squid strips with celery

百花炸釀蟹鉗

Deep-fried crab claw stuffed with minced shrimp

津菜玉荷苞

Stuffed pea shoots with chicken, mushroom and shrimp paste

清蒸雙喜東星斑

Steamed leopard coral grouper

當紅炸子雞

Crispy chicken with scallion

皺沙魚腐泡豆苗

Steamed fish puffs and pea shoots

主食 NOODLES

生炒臘味糯米飯

Stir-fried glutinous rice with preserved sausage

甜品 SWEETS

酒釀湯圓

Glutinous balls with fermented rice wine soup

\$6,688 十位
FOR 10 PAX

新春完美絕配 LUNAR PERFECT PAIR

白酒 WHITE • Rioja Blanco 2024, Rioja Vega - Spain

紅酒 RED • Ronan by Clinet Rouge 2019, Château Clinet - Bordeaux, France

優惠價
SPECIAL PRICE

原價
ORIGINAL PRICE

\$288/支btl \$480

\$328/支btl \$588

不可與其他優惠同時使用 (包括會員優惠) CANNOT BE USED IN CONJUNCTION WITH OTHER PROMOTIONS (INCLUDING MEMBER OFFERS) | 另收茶芥及小食費 ADDITIONAL CONDIMENT FEE, TEA CHARGE AND SNACK CHARGE 另收加一服務費 SUBJECT TO 10% SERVICE CHARGE

尖沙咀梳士巴利道18號維港文化匯K11 Musea 4樓412-413號舖
Shop 412-413, 4/F, K11 Musea, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui

☎ 2545 3288 | whatsapp: 8403 6645

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金馬奔騰

YEAR OF THE HORSE

賀新歲

推廣期 PROMOTION PERIOD: 2026.02.17 – 03.03
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花開富貴齊撈起

Smoked salmon and prawn medley

彩芹美菓花枝柳

Stir-fried cuttlefish with celery and cashew

翡翠白玉盒

Deep-fried green cabbage with prawn paste

瑤柱扒豆苗

Sautéed bean sprouts with dried scallops

雲腿菜膽燉花膠

Double-boiled fish maw with Yunnan ham and cabbage

發財千層肉

Braised pork with black moss in abalone sauce

燒椒蒸東海大黃魚

Steamed yellow croaker with chili

當紅炸子雞

Crispy chicken with scallion

魚蝦蟹炒飯

Fried rice with assorted seafood

酒釀湯圓

Glutinous balls with fermented rice wine soup

金龍獻瑞齊撈起

Smoked salmon and lobster medley

富貴花枝玉帶

Sautéed cuttlefish and scallops with broccoli

翡翠白玉盒

Deep-fried green cabbage with prawn paste

鮑魚津菜玉荷包

Cabbage stuffed with abalone and diced chicken

原盅松茸花膠燉老雞

Double-boiled fish maw and chicken soup with matsutake

發財千層肉

Braised pork with black moss in abalone sauce

清蒸雙東星斑

Steamed leopard coral grouper

當紅炸子雞

Crispy chicken with scallion

生炒臘味糯米飯

Fried glutinous rice with preserved meat

紅糖糍粑

Crispy Sichuan mochi with red sugar

\$3,888 五位
FOR 5 PAX

\$7,888 十位
FOR 10 PAX

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新春精選

CHINESE NEW YEAR SPECIAL

供應日期 AVAILABLE FROM 17/2 - 3/3/2026

家肥屋潤	發財千層肉 BRAISED PORK WITH BLACK MOSS IN ABALONE SAUCE	\$188 / 例 REG
年年有魚	骨香橙汁桂魚卷 FRAGRANT BONE MANDARIN FISH ROLLS IN ORANGE SAUCE	\$328 / 例 REG
喜氣洋洋	孜然羊肋骨 (🔪) AUSTRALIAN LAMB RIB WITH CUMIN	\$388 / 例 REG
竹報平安	百花竹笙卷拌露筍 SHRIMP PASTE & BAMBOO FUNGUS ROLLS WITH ASPARAGUS	\$228 / 例 REG
鴻運年年	毛血旺 (🔪) MAO XUEWANG (DUCK BLOOD, MIXED MEAT & TRIPE IN SPICY SAUCE)	\$328 / 例 REG
金袍加身	黃金大虎蝦 SALTED EGG YOLK TIGER PRAWNS	\$128 / 隻 PC
馬上接福	撈起龍蝦大蝦 LOBSTER AND PRAWN MEDLEY	\$1,280 / 例 REG
金雞報喜	炸子雞 CRISPY FRIED CHICKEN	\$318 / 半隻 HALF

經典 ALL TIME FAVORITES

鄧記雙椒雞 (嘉美雞) (🔪) DENG G DOUBLE PEPPER CHICKEN (KAMEI CHICKEN)	\$298 / 例 REG
二十陳年花雕雞煲 20 YEARS HUADIAO STEWED CHICKEN WITH GINGER & SCALLION	\$288 / 半隻 HALF
堂煎SRF極黑安格斯西冷 200克 SAUTÉED SRF ANGUS SIRLOIN 200G	\$798 / 件 PC

茶芥每位HK\$20及小食每位HK\$25另收加一服務費 Subject to 10% service charge.
Condiment fee, tea charge HK\$20 per person and snacks charge HK\$25 per person.

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