



# *Garden View Restaurant*

## Chinese New Year Ala Carte Menu

Tuesday, 10 Jan - Sunday, 5 Feb 2023



# 新春贺岁鱼生

## PROSPERITY LO-HEI

至尊捞起(三文鱼, 波斯顿龙虾, 鲍鱼片)  
Prosperity Lobster Abalone Lo-Hei  
(S)\$128 (L)\$238

三文鱼捞起  
Prosperity Salmon Lo-Hei  
(S)\$58 (L)\$88

鸿运松子上素捞起  
Vegetarian Lo-Hei with Pine Nuts  
(S)\$48 (L)\$78

## 烧腊

### ROASTED MEAT

鸿运金陵全体乳猪  
Traditional Roasted Suckling Pig  
\$348 per no ~ 预定 1 day Advance Order Required

明炉烧鸭  
Crispy Roasted Duck  
(Half)\$34 (Whole)\$68

脆皮烧鸡  
Roasted Crispy Chicken  
(Half)\$24 (Whole)\$48

蜜汁叉烧腩  
Barbecued Honey Glazed Char Siew  
(S)\$24 (L)\$48

脆皮烧肉  
Crispy Roasted Pork  
(S)\$24 (L)\$48



## 贺岁汤 / 羹

## Clear Soup / Thick Soup

人参佛跳墙 (八头鲍鱼) ~ 预定 2 days Advance  
Order Required

Buddha Jump Over The Wall (8 head Abalone)  
\$88 per person

### 花胶竹笙炖鱼骨汤

Double-Boiled Cod's Bone Soup with  
Fish Maw and Bamboo Pith  
\$28 per person

### 浓春鸡汤炖花胶天白菇菜胆

Double-Boiled Chicken Soup with Fish Maw  
and TianBai Mushroom  
\$48 per person

### 黄焖鱼鳔羹

Braised Fish Maw in Yellow Superior Stock  
\$12 per person  
(S)\$36 (M)\$54 (L)\$72

### 红烧蟹肉三宝鱼鳔羹

Braised Fish Maw with Crabmeat  
\$18 per person

### 蟹肉冬茸羹

Braised Crabmeat with Minced Melon Thick Soup  
(S)\$34 (M)\$51 (L)\$68

### 蟹肉竹笙燕窝羹

Braised Bird's Nest with Crabmeat and Bamboo Pith  
\$58 per person

### 好事发财猪俐汤

Lotus Root Soup with Pig's Tongue, Dried Oyster and Black Moss  
\$10 per person  
(S)\$32 (M)\$48 (L)\$64



# 鲍鱼/海参 ABALONE / SEA CUCUMBER

## 聚宝盆菜

Garden View Deluxe Pun Choy Treasure Trove  
(S)\$268 (L)\$468

## 红烧澳洲三头鲍鱼

Braised Australia Whole Abalone (3 head)  
\$58 per person

## 红烧澳洲三头鲍鱼扣海参

Braised Australia Whole Abalone (3 head) with Sea Cucumber  
\$68 per person

## 红烧南洲六头鲍鱼扣金袋

Braised South Africa Whole Abalone (6 head)  
with Beancurd Pocket  
\$38 per person

## 海味鲍参一品煲

Braised Abalone (8 head), Sea Cucumber, Scallop  
and Dried Oyster  
(S)\$128 (M)\$192 (L)\$256

## 发财蚝豉金袋焖海参

Braised Sea Cucumber with Beancurd Pocket stuffed  
with Dried Oyster and Black Moss  
(S)\$89 (M)\$133 (L)\$178

## 干爆海参蹄筋煲

Braised Sea Cucumber with Tendons in Claypot  
(S)\$48 (M)\$72 (L)\$96



# 生猛海鲜

## LIVE SEAFOOD

澳洲龙虾

Australia Lobster

Market Price ~ 预定 2 days Advance Order Required

象拔蚌

Geoduck

Market Price ~ 预定 2 days Advance Order Required

澳洲 西澳龙虾

Live Australia Red Lobster

\$18 / 每 100 克 per100 gram

活虾

Live Prawns

\$12 / 每 100 克 per100 gram

多宝鱼

Turbot Fish

Market Price ~ 预定 2 days Advance Order Required

顺壳

Marble Goby / Soon Hock

\$14 / 每 100 克 per100 gram

龙虎班

Dragon Tiger Garoupa

\$12 / 每 100 克 per100 gram

巴丁鱼

Patin

\$11 / 每 100 克 per100 gram

鲈鱼扒

Sea Perch Fillet

\$24 / 每件 per piece

斯里兰卡蟹

Sri Lankan Crab

\$14 / 每 100 克 per100 gram



### Live Fish - "Cooking Styles"

泰式香芒酥炸	Thai Style Fried
古法蒸	Traditional Steamed
酸甜	Sweet & Sour
菜圃蒸	Steamed with 'Choy Po'
港式蒸	Hong Kong Steamed
油浸	Fried with Superior Sauce
豆酥蒸	Steamed with Bean Crumbs
潮州蒸	Teochew Steamed

# 海鲜

## SEAFOOD

### 姜葱红斑鱼片

Fried Garoupa Fillet with Ginger  
& Spring Onion

(S)\$36 (M)\$54 (L)\$72

### 豆酥西兰花炒红斑鱼片

Stir-fried Garoupa Fillet with Broccoli  
with Bean Crumbs

(S)\$38 (M)\$57 (L)\$76

### 鱼子芥末虾球

Sautéed Prawn with Wasabi Mayo Sauce

(S)\$36 (M)\$54 (L)\$72

### 黄金虾球

Crispy Prawn coated with Salted Egg Yolk

(S)\$34 (M)\$51 (L)\$68

### 松露油大良炒蟹肉

Fried Crabmeat with Egg White and Truffle Oil

(S)\$34 (M)\$51 (L)\$68

### XO 酱夏果带子时蔬

Sauteed Scallop with Macadamia Nuts and  
Seasonal Greens in XO Sauce

(S)\$38 (M)\$57 (L)\$76

### 香煎带子西兰花

Pan Seared Scallop with Broccoli

(S)\$36 (M)\$54 (L)\$72



# 家禽/牛肉

## POULTRY / BEEF

### 杏香牛仔粒

Wok-fried Tenderloin Beef Cube  
with Almond Flakes

(S)\$34 (M)\$51 (L)\$68

### 黑椒野菌牛仔粒

Wok-fried Tenderloin Beef Cube with  
Wild Mushrooms in Black Pepper Sauce

(S)\$34 (M)\$51 (L)\$68

### 中式香煎牛扒

Chinese Style Pan-Seared Beef Steak

(S)\$34 (M)\$51 (L)\$68

### 金袋蚝豉扣猪手

Braised Pork Trotter with Beancurd Pocket stuffed with Dried Oyster  
\$68 per order

### 蒙古猪扒

Mongolian Pork Chop

(S)\$27 (M)\$41 (L)\$54

### 金华云耳蒸去骨鸡

Steamed Boneless Chicken with Chinese Ham and Fungus

(S)\$23 (M)\$35 (L)\$46

### 芋香腊味滑鸡煲

Braised Chicken Fillet with Sliced Yam in Claypot

(S)\$23 (M)\$35 (L)\$46

### 荔枝咕嚕肉

Sweet & Sour Pork with Lychee

(S)\$23 (M)\$35 (L)\$46



## 自制豆腐 / 蔬菜

## BEAN CURD / VEGETABLES

### 鲜蟹肉竹笙紫菜豆腐

Braised Seaweed Beancurd with Crabmeat,  
Bamboo Pith and Seasonal Vegetable  
(S)\$27 (M)\$41 (L)\$54

### 黑松露带子粒豆腐

Braised Seaweed Beancurd with Diced Scallop and Black Truffle  
(S)\$34 (M)\$51 (L)\$68

### 金袋蚝豉生菜金鲍仔

Braised Baby Abalone with Beancurd Pocket stuffed with  
Dried Oyster and Lettuce  
(S)\$34 (M)\$51 (L)\$68

### 双肠炒芥兰

Sautéed Chinese Sausages with Kai Lan  
(S)\$23 (M)\$35 (L)\$46

### 八星报喜

Sautéed Lotus Root, Asparagus, Fungus, Snow Peas, Ginkgo Nut, Carrot,  
Honshimeji Mushroom and Lily Bulbs  
(S)\$20 (M)\$30 (L)\$40

### 百合白果鱼骨汤浸白菜苗

Poached White Cabbage with Lily Bulbs and Ginkgo Nuts and Fish  
Cartilage  
(S)\$26 (M)\$39 (L)\$52

### 蚝皇四喜菇

Braised Assorted Mushrooms in Oyster Sauce  
(S)\$20 (M)\$30 (L)\$40

### 田园时蔬

Seasonal Vegetables

[芥兰 Hong Kong Kai Lan / 菜心 Choy Sum / 芦笋 Asparagus /  
白菜苗 Chinese Cabbage]

(S)\$20 (M)\$30 (L)\$40

[莴菜苗 Chinese Spinach / 兰花 Broccoli / 生菜 Lettuce]

(S)\$18 (M)\$27 (L)\$36



# 饭 / 面类

## RICE / NOODLE



### 发财猪手焖米粉

Braised Beehoon with Pork Trotter  
(S)\$29 (L)\$58

### 黑松露生虾焖面卜

Braised Mee Pok with Fresh Prawn and Black Truffle Paste  
(S)\$26 (M)\$39 (L)\$52

### 滑蛋海鲜河粉

Wok Fried Hor Fun with Seafood in Egg Gravy  
(S)\$28 (M)\$42 (L)\$56

### 鱼子蟹肉蛋白炒饭

Wok Fried Fragrant Rice with Crabmeat and Caviar  
(S)\$26 (M)\$39 (L)\$52

### 生炒腊味糯米饭

Wok Fried Glutinous Rice with Preserved Meat  
(S)\$38 (M)\$48 (L)\$58

### 金菇瑶柱焖伊面

Braised Ee Fu Noodles with Golden Mushroom and Dried Scallop  
(S)\$20 (M)\$30 (L)\$40

### 大澳焖米粉

Braised Bee Hoon with Fresh Scallop, Minced Seafood and Salted Fish  
(S)\$24 (M)\$36 (L)\$48

### 海鲜干炒鱼茸面

Stir-fried Fish Paste Noodle with Assorted Seafood  
(S)\$24 (M)\$36 (L)\$48

### 砂煲咸鱼鸡球腊味饭

Claypot Rice with Meat, Chicken, Salted Fish, Chinese Sausage,  
Liver Sausage and Seasonal Greens  
[Minimum 4 persons, estimated waiting time of 45 minutes]  
\$15 per person

## 甜品 Dessert

花旗参燕窝

Double-boiled Bird's Nest  
with American Ginseng  
\$38 person

红莲炖雪蛤

Double-boiled Hashima with Red Dates  
\$14 per person

青柠香茅冻

Chilled Lemongrass Jelly with Lime  
\$8 per person

香芒西米露

Chilled Mango Sago  
\$7 per person

红豆沙汤圆

Cream of Red Bean with Glutinous Rice Ball  
\$7 per person

豆沙窝饼

Pan-fried Chinese Pancake stuffed with Red Bean Paste  
\$18 per pc

三色年炸糕

Pan-fried Chinese Pancake stuffed with Red Bean Paste  
\$3 per pc (最少 min 3 pcs )

酥炸雪糕

Deep-fried Ice Cream  
\$7 per pc

