

金蛇賀歲迎新春套餐
Lunar New Year Dinner Set

金蟻發財卷
Pan-fried Semi-Dried Oyster Pastry with Bean Curd Skin
法國邊豆素羊肚拌油雞縱菌
Chilled Mild Morels, French Bean, Chanterelle Cibarius Oil
嵐月西班牙黑豚叉燒
Luna's Iberico Pork Fillet, Glazed French Longan Honey

人參乳鴿杞子湯
Double-boiled Ginseng and Pigeon with Wolfberry Soup

甜米酒茄膏煮大虎蝦
Pan-fried Tiger Prawn with Sweet Rice Wine and Tomato Paste

松茸竹筍羊肚菌蒸海斑球
Steamed Grouper with White Truffle Oil, Matsutake,
Morels and Bamboo Fungus

二十四小時慢煮牛肋肉
Grilled 24 Hours Slow-Cook US Short Rib with Gravy
拍蒜炒豆胚

Stir-fried Pea Shoot with Chicken Fat

蝦蝦蝦黃金炒飯
Fried Rice with Shrimps, Sakara Shrimps and Dried Shrimps

蕃茄士多啤梨慕絲
Tomato and Strawberry Mousse Cake

每位 HK\$888 (2 位起)
HK\$888 per person (Minimum two persons)

訂座請掃二維碼

Telephone: 2882-9283

E-Mail: info@luna.com.hk



龍蛇共舞迎新歲套餐
Lunar New Year Dinner Set

黑松露摩利蝦球
Chilled Shrimp with Black Truffle
嵐月西班牙黑豚叉燒
Luna's Iberico Pork Fillet, Glazed French Longan Honey
雲丹帶子燒
Pan-fried Scallop with Sea Urchin Sauce

胡辣魚雲金勾翅
Braised Tiger Shark's Pectoral Fin and Fish Head with Pepper

牛肝菌乾燒開邊龍蝦
Braised Lobster with Boletus

發財金蟻扣澳洲三頭鮑魚
Braised Australia 3-head Abalone and Semi-Dried Oyster

日本青椒無花果澳洲 M7 和牛粒
Sautéed Australian M7 Wagyu Diced with
Japanese Green Pepper and Fig

金柱蟹肉拌豆胚
Sautéed Pea Shoot with Dried Conpoy and Crab Meat

羊肚菌海膽燴岩米
Stewed Rock Rice with White Truffle Oil, Matsutake and Morels

伯爵茶奶凍配黑麻石獅子
Earl Grey Tea Panna Cotta and Black Sesame Pudding

每位 HK\$1,688 (2 位起)
HK\$1,688 per person (Minimum two persons)

提早預訂及繳付訂金，可享用 9 折預訂優惠及 1 杯葡萄氣酒

Book and pay the deposit to enjoy a 10% off discount on bookings and 1 glass of sparkling wine

蛇來富貴福滿堂套餐
Lunar New Year Dinner Set

胡麻芥末籽鮮淮山伴日本百合
Chilled Japanese Lily Bulbs and Chinese Yams with Sesame Seeds Sauce
油雞縱肝醬鮑魚
Chilled Abalone with Chanterelle Cibarius Oil
嵐月西班牙黑豚叉燒
Luna's Iberico Pork Fillet, Glazed French Longan Honey

魚羊鮮煲 或 人參乳鴿杞子湯
Boiled Fish and Lamb Or Double-boiled Ginseng and
Savory Soup Pigeon with Wolfberry Soup

青花椒菲菜香蔥蒸東星斑
Steamed Grouper with Pericarpium Zanthoxyli Schinifolii

日本青椒無花果澳洲 M7 和牛粒
Sautéed Australian M7 Wagyu Diced with Japanese Green Pepper and Fig

蔥油脆皮三黃雞
Deep-Fried Crispy Sanhuang Chicken

鮮茭實浸菠菜苗
Euryale Ferox, Spinach

飄香荷葉飯
Lotus Leaf Wrapped Rice with Chicken Diced and Shiitake

桂圓杞子桃膠燉雪燕
Double-Boiled Sweeten Peach Gum, Sweeten Snow Swallow with Dried
Longan and Wolfberry

HK\$3,688 (4 位用)
HK\$3,688 (For four persons)