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**Yan Toh Heen**  
**New Year Eve Menu**  
**Wednesday, December 31<sup>st</sup>, 2008.**

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雞棕菌蟹粉卷伴沙律

Crab Roe Rolled with Termite Mushroom and Fresh Fruit Salad

竹筴釀松茸海虎翅

Braised Superior Shark's Fin with Matsutake Mushroom and Bamboo Piths

法國喇叭菌炒龍蝦球

Stir-fried Lobster with French Craterellus Fungus

蠔皇 28 頭吉品鮑

Braised Whole 28 Heads Yoshihama Abalone in Oyster Jus

彩椒燒雲腿爆和牛

Wok-fried Wagyu Beef with Mixed Bell Peppers and Yunnan Ham

星斑柳瑤池玉荷包

Wok-seared Eastern Star Garourpa Fillet with Braised Cabbage  
Stuffed with Diced Chicken and Roasted Duck

鮑汁響螺燒伊麵

Stewed E-fu Noodles with Sea Whelk Flavoured with Abalone Sauce

烏龍茶雪芭伴百合朱古力慕絲伴日本黑糖蛋散

Oolong Tea Sherbet with Lily Chocolate Mousse  
and Kurozatou Sugar Golden Egg Fritter

\$1,888 Per Person

Plus 10% Service Charge