

奧卑利

OLD BAILEY

CHINESE NEW YEAR MENU

奧卑利賀年套餐

6位用6 persons HK \$3888

12位用12 persons HK\$7688

奧卑利六小碟 (六星報喜)

Old Bailey Appetizer

手打杭州魚丸火腫老鴨湯(老少平安)

Supreme Hangzhou duck soup, Jinhua ham, hand-pounded fish balls

髮菜蠔豉(發財好市)

Braised dried oyster with sea moss

酒釀丸子燒桂魚(年年有餘)

*Braised whole Mandarin fish, glutinous rice balls,
house made fermented rice and bean sauce*

紅燒元蹄(橫財就手)

Red braised pig trotter

辣子雞(金雞報喜)

Wok-fried chilli chicken

上海鹹肉有機菜飯(豐衣足食)

Steamed rice, salted pork and chopped organic seasonal greens

紅棗蓮子五寶茶湯圓(五福臨門)

*Five treasure sweet soup with jujube and lotus seed,
glutinous rice dumpling*

美點薈萃(甜甜蜜蜜)

Petit fours

Sommelier Selection

White wine

\$840 per bottle

Chardonnay, Le Grappin, Savigny-les-beaune, Burgundy, France 2014

Red wine

\$980 per bottle

Barbera, The drift, Gift horse, Overberg, South Africa 2015

奧卑利

OLD BAILEY

CHINESE NEW YEAR MENU

奧卑利賀年套餐

6位用6 persons HK \$6888
12位用12 persons HK\$13688

奧卑利八小碟 (八星報喜)

Old Bailey Appetizer

菜膽燉花膠(家肥屋潤)

Double boiled fish maw soup with cabbage

髮菜蠔豉(發財好市)

Braised dried oyster with sea moss

松子菊花魚 (生意興隆)

Braised mandarin fish with sweet and sour sauce

紅燒元蹄 (橫財就手)

Red braised pig trotter

香酥鴨 (花香滿地)

Crispy duck

瑤柱金勾有機五穀炒飯(豐衣足食)

Fried organic multi-grain rice, shrimp, conpoy

桂花陳酒酒釀丸子 (一團和氣)

*Osmanthus and aged rice wine soup with house made
glutinous rice dumpling*

美點薈萃(甜甜蜜蜜)

Petit fours

Sommelier Selection

White wine

\$1780 per bottle

Chardonnay, Pierre-Yves Colin-Morey, Meursault 1er

Les Charmes, Burgundy, France 2013

Red wine

\$1480 per bottle

Pinot noir, Domaine Dujac, Morey-st-Denis, Burgundy, France 2014