

五味九孔鮑魚&龍蝦沙拉拼盤 | Serve for 6-8 guests \$188 Abalone and lobster platter

整隻活跳跳的南澳新鮮大岩 In the pack: 調製而成的龍蝦沙拉,再加 shell. 上澳洲九孔活鮑魚配上經典 五味醬, 用魚卵點綴, 口感 層次豐富,大口咬下感受奢 華經典,這一道經典又令人懷 念辦桌年菜,放在頭盤上桌 壯觀澎湃又大扮。

龍蝦與台式香甜美乃<u>滋精心</u>l whole cooked and sliced lobster with

8 whole Jade Tiger Abalone Mayonnaise, Lettuce, Fish roe.



醇香紹興醉海陸 | Serve for 2-3 guests \$48 Berve for 6-8 guests \$78 Shaoxing drunken chicken and Prawn

製和原產自QLD的新鮮虎蝦 燙熟冰鎮後再浸泡獨門三 種酒醉雞滷汁一個晚上, 酒香十足, 雞肉和蝦肉鮮嫩多汁, 回味無窮。

使用整片去骨雞腿肉低溫烹 A traditional delicacy where boneless chicken Maryland and fresh prawns delivered from Queensland is cooked and marinated in ShaoXing wine and other Chinese herbs overnight. The leave anyone in awe!



海陸珍味佛跳牆 | Serve for 4-5 guests \$108 (含陶瓷鍋 \$158) Ommi's Buddha Jumps Over the Wall

我們的湯頭和選材真材實 料, 師傅使用十幾種食材新 鮮燉煮整整兩天的濃郁湯頭, 無添加! 選用澳洲新鮮活體大 鮑魚和精選食材燉煮! 精粹高 湯精華,經繁雜工序將多樣 食材完美融合。佛跳牆有「 福壽全都來』的吉祥之意, 過年時必吃佛跳牆, 品嚐充 滿濃濃台味的海陸珍味佛跳 牆,鴻兔迎春好幸福!

有別於其它的佛跳牆調理包 This dish is so nice that Buddhas will jump over walls just to get a taste! The wacky name lives up to its name with Ommi's recipe of all-natural ingredients and flavours! The soup is boiled with 10+ fresh ingredients over two days to bring out the natural sweetness and umami of vegeta-



步步高升紅蟳米糕 | Serve for 6-8 guests \$168 Taiwanese Sticky Rice with Mud crab

黄色,再加上手切五花肉、 薑,、香菇熬製成香噴噴的肉 醬。香Q糯米淋上Ommi's特 製肉醬, 這就是最完美的古 早味油飯!這份散發濃郁香氣 的台灣油飯,一秒帶你飛回 到故鄉。 搭配上整隻泥蟹-起蒸,絕對是你最棒的辦桌年 菜選擇!!吃黏黏過好年~

將蝦米小火以麻油乾煸至金 A classic dish perfect <u>for gatherings or</u> personal enjoyment, made with fresh ingredients and a lot of love. Sesame oil brings out all the hidden flavors of shiitake mushrooms and shrimp, topped with an entire mud crab. A wonderful choice for CNY!



鴻運蒲燒鰻油飯 | Serve for 2-3 guests \$48 Serve for 6-8 guests \$78 Taiwanese Sticky Rice with Eel

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香滷牛三寶拚盤 | Serve for 2-3 guests \$48 Serve for 6-8 guests \$78 Cold braised wagyu beef three treasure

來製成滷味, 搭配上海帶、 豆乾、滷蛋、花生製成的七 樣菜拼盤,讓您吃了兔年七 星高照一整年!

(牛筋, 牛肚, 牛腱, 花生, 豆干,

Ommi's 特選牛的三個部位 The three treasures refer to beef tripe, tendon and intercostal. This popular dish can be found in night markets around Asia. Marinated in Ommi's special recipe, the intense yet balanced flavour profile will bring you luck to the rest of 2023!



梅干筍香金蹄膀 | Serve for 6-8 guests \$78 Braised pork hock, bamboo shoot, preserved mustard cabbage

說到經典年菜,一定會想到 Is there a more iconic CNY dish 筍絲蹄膀, Q彈不膩有嚼勁的 外皮與軟嫩的豬腿肉. 再配 上筍乾和梅干香味那微鹹微 酸的口感, 一口下去就能感 受濃濃年味, 鴻兔年最不能 錯過的經典年菜。

than braised pork hock? Chewy skin, juicy meat paired with the goodness of bamboo shoots and mustard cabbage brings a whole different layer of flavor to this already amazing dish.

Serve for 2-3 guests \$48

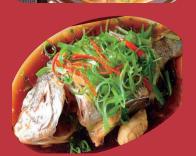


鴻運獅子頭白菜滷 | Serve for 6-8 guests \$78

Lion's Head meat ball

豬絞肉搭配捏碎豆腐拍打摔 製而成的獅子頭, 搭配白菜 燉煮特別合適! 吃了獅子頭 讓您事事都如意

Lion's head meatballs are a staple in Chinese New Year feasts. These giant braised meatballs resemble the head of a Chinese guardian lion. Tightly packed with minced pork, tofu and cabbage, this ball of goodness is a must-eat!



Serve for 2-3 guests \$58 鮮露清蒸黑龍鯛 | Serve for 6-8 guests \$88 Steam whole sea bream, shallot and lemon sov

搭配上特製鮮甜蒸魚醬油,新 signature sauce! 鮮現殺的活魚清蒸鮮美的魚 肉, 美味佳餚, 年年有魚!

Ommi's 嚴選的澳洲黑龍鯛 A classic Steamed fish with Ommi's



祥龍迎春小團員 (3-4 人\$288) 醇香紹興醉海陸 香滷牛三寶拚盤 鴻運當頭獅子頭 鮮露清蒸黑鯛魚 鴻運蒲燒鰻油飯 海陸珍味佛跳牆

龍騰富貴大團圓 (8-10人\$666) 五味九孔鮑魚&龍蝦沙拉拼盤 香滷牛三寶拚盤 鴻運當頭獅子頭 梅干筍香金蹄膀 鮮露清蒸黑鯛魚 鴻運蒲燒鰻油飯 海陸珍味佛跳牆



蜜紅豆福氣年糕 Azuki Mochi Rice Cake 大800g \$38 / 小300g \$18



客家鹹粄發財年糕 Hakka Style Savoury Rice Cake 大800g \$38 / 小300g \$18

24K金 金旺來土鳳梨酥 24k Gold Ommi's Pineapple Cake 禮盒 \$36

