

帝苑如意吉祥宴

2018 Annual Dinner Menu

- 鴻運年年 (乳豬大拼盤)
Roasted Suckling Pig and Barbecued Combination Platter
- 百業興旺 (西蘭花蝦球鳳片)
Stir-fried Prawns and Chicken Slices with Broccoli
- 貨如輪轉 (杏香花枝蟹鉗)
Deep-fried Crab Claw filled with Cuttlefish Mousse
- 發財好市 (發財蠔豉柱脯)
Braised Whole Conpoy with Dried Oysters
- 喜氣盈盈 (原盅螺頭燉竹絲雞湯)
Double-boiled Silky Fowl Soup with Sea Whelks
- 金錢滿掌 (蠔皇北菇扣鵝掌)
Braised Goose Web and Black Mushroom in Supreme Oyster Sauce
- 年年有餘 (清蒸沙巴老虎斑)
Steamed Sabah Tiger Garoupa
- 彩鳳報喜 (脆皮炸子雞)
Deep-fried Crispy Chicken
- 堆金積玉 (福建炒飯)
Fried Rice "Fujian" Style
- 笑容滿面 (鮑汁海味撈起麵)
Tossed Noodles with Dried Seafood in Abalone Sauce
- 鴻運團圓 (紅豆沙湯丸)
Sweetened Red Bean Cream Soup with Sesame Glutinous Rice Dumplings
- 長年美景 (美點雙輝)
Chinese Petits Fours
- 四季豐收 (鮮果拼盤)
Fresh Fruit Platter

每席港幣 \$7,888 元 (十至十二位用)

HK\$7,888 per table of 10-12 persons

以上菜譜已包括 3 小時席間無限量供應汽水、橙汁及指定啤酒

Menu includes unlimited serving of soft drink, chilled orange juice and selected beer for three hours

並贈送每位賓客席前無酒精雜果賓治乙杯

A complimentary glass of non-alcoholic fruit punch per guest for pre-dinner cocktail

以上價目另加一服務費及最少兩席起

Price is subject to 10% service charge and based on minimum 2 tables

另提供更多菜譜可選擇，查詢請與宴會部聯絡

Varieties of menu are available. Please contact our Banquet Sales Office.