

如意吉祥宴 2020

2020 Spring Dinner Menu (A)

- 鴻運年年 (乳豬大拼盤)
Roasted Suckling Pig and Barbecued Meat Platter
- 百業興旺 (西蘭花帶子花姿片)
Stir-fried Coral Clam, Scallop and Broccoli
- 貨如輪轉 (鮮雜果百花球)
Deep-fried Minced Shrimp Ball and Fresh Fruit
- 發財好市 (發財蠔豉)
Braised Dried Oysters and Sea Moss
- 喜氣盈盈 (原盅螺頭燉竹絲雞湯)
Double-boiled Silky Fowl with Sea Whelk Soup
- 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 (清蒸沙巴龍躉)
Steamed Whole Fresh Garoupa
- 彩鳳報喜 (脆皮炸子雞)
Deep-fried Crispy Chicken
- 堆金積玉 (瑤柱海鮮蛋炒飯)
Fried Rice with Conpoy, Assorted Seafood and Egg
- 笑容滿面 (上湯水餃麵)
Minced Pork and Shrimp Dimpling with Noodle in Supreme Broth
- 鴻運團圓 (紅豆沙湯圓)
Sweetened Red Bean Cream with Sesame Glutinous Rice Dumpling
- 長年美景 (美點雙輝)
Chinese Petit Fours
- 四季豐收 (鮮果拼盤)
Fresh Fruit Platter

每席港幣 \$8,888 元 (十至十二位用)
HK\$8,888 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 is including 3 hours of unlimited supply of soft drink, chilled orange juice and selected beer.

所有價目一服務費。
All prices are subject to 10% service charge.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
If you have any food allergies, please inform our staff.

大地春回宴 2020

2020 Spring Dinner Menu (B)

- 鴻運當頭 (大紅乳豬全體)
Roasted Whole Suckling Pig
- 游龍戲鳳 (翡翠珊瑚炒帶子)
Stir-fried Coral Clam and Scallop with Vegetable
- 黃金滿屋 (百花炸蟹鉗)
Deep-fried Crab Claw stuffed with Mashed Shrimp
- 好市大利 (生菜蠔豉大脷)
Braised Pork Tongue with Dried Oyster and Lettuce
- 普天同慶 (紅燒蟹肉燕窩羹)
Braised Bird's Nest and Crab Meat Soup
- 心心相扣 (生扣花菇鵝掌)
Braised Goose Web with Mushroom
- 如魚得水 (清蒸金花尾躉)
Steamed Giant Flowery Garoupa
- 龍鳳呈祥 (脆皮風沙雞)
Roasted Chicken with Crispy Garlic
- 全家福祿 (生炒臘味糯米飯)
Fried Glutinous Rice with Preserved Meat
- 老少平安 (雜菌炆伊麵)
Braised E-fu Noodle with Assorted Mushroom
- 合慶團圓 (合桃露湯圓)
Sweetened Walnut Cream with Sesame Glutinous Rice Dumpling
- 名利雙收 (美點雙輝)
Chinese Petit Fours
- 錦上添花 (鮮果拼盤)
Fresh Fruit Platter

每席港幣 \$9,988 元 (十至十二位用)

HK\$9,988 per table of 10 - 12 persons

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四季豐收宴 2020

2020 Spring Dinner Menu (C)

- 鴻運當頭 (大紅乳豬全體)
Roasted Whole Suckling Pig
- 百花爭鳴 (西蘭花黃金蝦球)
Sautéed Salted Egg Prawn with Broccoli
- 三星拱照 (荔茸釀帶子)
Deep-fried Mashed Taro and Scallop
- 發財好市 (發財蠔豉柱脯)
Braised Whole Conpoy, Dried Oyster and Sea Moss
- 大展鴻圖 (紅燒蟹肉翅)
Braised Shark's Fin Soup with Crab Meat
- 鮑羅萬有 (蠔皇鵝掌鮑片)
Braised Sliced Abalone with Goose Web in Supreme Oyster Sauce
- 遨遊四海 (清蒸海黃皮老虎斑)
Steamed Tiger Garoupa
- 金雞迎春 (脆皮炸子雞)
Deep-fried Crispy Chicken
- 五穀豐收 (生炒臘味糯米飯)
Fried Glutinous Rice with Preserved Meat
- 歡欣滿面 (上湯水餃伊麵)
Minced Pork and Shrimp Dimpling with E-fu Noodle in Supreme Broth
- 老少平安 (紅豆沙湯圓)
Sweetened Red Bean Cream with Sesame Glutinous Rice Dumpling
- 如意吉祥 (美點雙輝)
Chinese Petit Fours
- 生意興隆 (鮮果拼盤)
Fresh Fruit Platter

每席港幣 \$11,888 元 (十至十二位用)

HK\$11,888 per table of 10 - 12 persons

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Menu is including 3 hours of unlimited supply of soft drink, chilled orange juice and selected beer.

所有價目一服務費。

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