



2019 平安夜中式自助晚餐

鹵水拼盤 **Marinated Assorted Meat Section**

燒乳豬、八爪魚、海蜇、分蹄、片皮鴨

Roasted Suckling Pig, Octopus, Jelly Fish, Pork Knuckle, Peking Duck

沙律 **Salad Section**

燒雞沙律、大蝦沙律、蟹籽沙律

Roasted Chicken Salad, King Prawns Salad, Crab Roes Salad

湯羹 **Soup**

淮杞螺頭燉竹絲雞、瑤柱四寶羹

Double-boiled Silky Fowl Soup with Sea Whelk, Chinese Yam and Wolf Berries
Dried Scallops Thicken Soup with Shredded Fish Maw, Mushrooms, Chicken & Fungus

海鮮 **Seafood Counter**

花甲、沙白蜆、太子魷、三點蟹、鮮中蝦、扇貝

Nail Clams, White Sand Clams, Squids, Crabs, Shrimps, Scallops

熱葷 **Hot Dish**

果皮蒸大連鮑 古法鹽焗雞 薑蔥焗肉蟹 清蒸大海斑、
荷塘炒帶子、黃金炸蝦丸、荷芹炒臘味、黃金脆蝦球
酥炸生蠔、瑤柱扒時蔬、上湯鮮枝竹菜苗、雙冬扣羊腩、
菠蘿咕嚕肉 燒汁牛肋骨、火焰醉蝦

Steamed Abalone with Dry Mandarin Peel, Baked Chicken with Rock Salt,
Wok-fried Crab with Ginger and Scallion, Steamed Grouper with Soya Sauce,
Stir-fried Scallop with Chinese Celery, Deep-fried Shrimp Balls with Salted Egg Yolk,
Stir-fried Preserved Meat with Celery, Deep-fried Prawns with Salted Egg Yolk,
Deep-fried Oyster, Braised Dried Scallops with Vegetable,
Simmered Vegetables and Bean Curd Stick with Supreme Soup,
Braised Lamb Brisket with Mushrooms, Sweet & Sour Pork with Pineapple,
Roasted Beef Ribs, Flambé Drunken Shrimps



飯、麵 Rice and Noodle

臘味燻米飯、豉油皇肉絲炒麵、干炒海鮮烏冬
Fried Glutinous Rice with Preserved Meat,
Stir-fried Noodles with Shredded Pork and Supreme Soya Sauce,
Wok-fried Udon with Seafood

點心 Dim Sum

蛋撻仔、馬豆糕、千層糕
Baked Egg Tartlets,
Coconut Pudding with Spilt Peas,
Chinese Sponge Cake

甜品 Dessert

紅豆沙湯丸、荔芋丸子西米露、芒果布甸、田園鮮果盤
Sweeten Red Bean Soup with Glutinous Rice Dumplings,
Sweeten Taro & Dumplings with Sago Soup,
Chilled Mango Pudding,
Fresh Fruit Platter

每位敬送：金蒜蒸開邊蒸龍蝦(半隻)
Includes Steamed Lobster with Deep-fried Garlic (Half Bird) Per Person

成人每位港幣 Adult HK\$888

小童每位港幣 Child HK\$588

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.

另加一服務費。

All prices are subject to 10% service charge.