

中式晚宴精選 2023
Chinese Dinner Package 2023

晚宴菜譜一 Dinner Menu A

匯龍小碟
黃金豆腐粒 燒汁冬菇片 椒鹽小排骨 芥末牛柳粒
Deep-fried Diced Bean Curd
Braised Black Mushrooms in Gravy
Deep-fried Spare Rib with Chilli and Salt
Sautéed Beef Tenderloin with Bell Peppers and Mustard

紅燒花膠鮑參生翅
Braised Shark's Fin Soup with Shredded Abalone, Fish Maw and Sea Cucumber

或 Or

竹筍螺頭燉菜膽湯
Double-boiled Sea Whelk Soup with Bamboo Piths and Cabbage

XO 醬翡翠炒花枝片蝦仁
Sautéed Squid and Shrimp with Broccoli in XO Chilli Sauce

翡翠鮑魚三寶扎
Braised Shredded Abalone with Black Mushrooms Wrapped in Bamboo Piths

清蒸游水大龍躉斑
Steamed Fresh Shaba Garoupa in Supreme Soy Sauce

鮑魚汁珍菌龍崗雞煲
Casserole of Chicken and Assorted Fungus in Abalone Sauce

太極鴛鴦焗絲苗
Fried Rice with Shrimp and Shredded Chicken in Sauce Duo

魚湯餛飩稻庭麵
Inaniwa Udon Noodles with Shrimp Dumpling and Vegetable in Fish Soup

冰花雪耳燉萬壽果
Double-boiled Snow Fungus with Papaya

美點鴛鴦
Chinese Petit Fours

每席港幣 7,688 元 (十至十二位用) HK\$ 7,688/ table (10-12 persons)

另加港幣 800 元，即可享酒水套餐，席間 3 小時無限量供應汽水、橙汁及指定啤酒
Additional \$800 for Beverage Package

(Inclusive of 3 hours unlimited supply of soft drinks, chilled orange juice and house beer)

另收加一服務費 All prices above subject to 10% service charge

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晚宴菜譜二 Dinner Menu B

鴻運乳豬全體
Roasted Whole Suckling Pig

菜膽螺頭燉排翅
Double-boiled Shark's Fin Soup with Sea Whelk and Cabbage

或 Or

鮮蟹肉燴燕窩
Braised Bird's Nest Soup with Crab Meat

黑胡椒蜜豆炒蝦球帶子
Sautéed Prawn, Scallop and Honey Bean with Black Peppercorn

八頭鮑魚扣花菇伴翡翠
Braised Whole Abalone with Black Mushrooms and Vegetables (8 Heads)

清蒸游水大海星斑
Steamed Spotted Garoupa in Supreme Soy Sauce

手撕鹽焗龍崗雞
Shredded Baked "Loong Kong" Chicken with Salt

瑤柱海皇泡飯
Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup

靈芝菇炆伊府麵
Braised E-fu Noodles with Marmoreal Mushrooms

生磨蛋白杏仁茶
Sweetened Almond Cream with Egg White

美點雙輝映
Chinese Petit Fours

每席港幣 8,988 元 (十至十二位用) HK\$8,988/ table (10-12 persons)

另加港幣 800 元，即可享酒水套餐，席間 3 小時無限量供應汽水、橙汁及指定啤酒
Additional \$800 for Beverage Package

(Inclusive of 3 hours unlimited supply of soft drinks, chilled orange juice and house beer)

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晚宴菜譜三 Dinner Menu C

芝士焗釀鮮蟹蓋

Baked Crab Shell Stuffed with Crab Meat, Onion and Cheese

原盅迷你佛跳牆

"Mini Buddha Jump Over the Wall"

Double-boiled Fish Maw and Abalone with Sea Cucumber in Supreme Soup

XO 醬西蘭花炒帶子蝦球

Sautéed Scallop and Prawn with Broccoli in XO Chilli Sauce

金箔玉環瑤柱甫

Braised White Turnip Stuffed with Conpoy and Topped with Gold Flakes

荷香蒸游水海星斑

Steamed Fresh Spotted Garoupa on Lotus Leaf in Supreme Soy Sauce

大紅袍煙燻脆皮龍崗雞

Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaf

蝦醬海鮮蜜豆炒飯

Fried Rice with Seafood and Honey Beans in Shrimp Paste

金菇銀芽撈寬條麵

Braised Flat Noodles with Enoki Mushrooms and Bean Sprouts

燕窩紅豆沙

Sweetened Red Bean Cream with Bird's Nest

美點鴛鴦

Chinese Petit Fours

每席港幣 9,688 元 (十至十二位用) HK\$ 9,688/ table (10-12 persons)

另加港幣 800 元，即可享酒水套餐，席間 3 小時無限量供應汽水、橙汁及指定啤酒

Additional \$800 for Beverage Package

(Inclusive of 3 hours unlimited supply of soft drinks, chilled orange juice and house beer)

另收加一服務費

All prices above subject to 10% service charge