

2025 - 2026 Annual Dinner Menu I
2025 - 2026 週年晚宴菜譜一

桃里三獻瑞
(桃里叉燒皇、海蜇、話梅紅酒浸車厘茄)
Tao Li appetizers platter
(Barbecued pork, jelly fish, simmered cherry tomatoes with preserved plum sauce)

蜜糖豆炒珊瑚蚌花姿片
Sautéed honey beans, coral clam and sliced squids

富貴百花球
Deep-fried minced shrimp roll with jinhua ham

發財好市
Braised dried oysters with sea moss

紅燒蟹肉素翅羹
Braised vegetarian shark fin with crab meat in brown sauce

蠔皇原隻八頭南非鮑魚伴花菇
Stewed whole 8-head abalones with black mushroom and vegetables

清蒸沙巴花尾龍躉
Steamed sabah garoupa

薑蔥霸皇雞
Steamed chicken with ginger scallion

金沙鮮蝦炒飯
Fried rice with shrimps and salty egg yolk

甫魚鮮菇炆伊面
Braised e-fu noodles with mushrooms

陳皮紅豆沙湯丸
Sweetened red bean cream with glutinous rice dumplings and dried tangerine peel

美點雙輝影
Chinese petits fours

HKD 9,088 per table of 12 persons
每席港幣 9,088 元供 12 位用

Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner period
席間三小時任飲汽水、橙汁及精選啤酒

Price is subject to 10% service charge
以上價目須另加一服務費

New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，千禧新世界酒店保留修改以上菜單價格及項目之權利。

2025 - 2026 Annual Dinner Menu II
2025 - 2026 週年晚宴菜譜二

鴻運乳豬全體
Barbecued suckling pig

西蘭花炒蝦仁珊瑚蚌
Sautéed coral clam and prawns with broccoli

金沙野菌海皇芋茸酥盒
Deep-fried mashed taro stuffed with seafood and wild mushroom with salty egg yolk

瑤柱鮮菇扒翡翠
Braised vegetables topped with shredded conpoy and mushrooms

姬松茸竹筍雪棗燉豬脰
Double-boiled pork soup with red dates, bamboo pith and matsutake

蠔皇原隻八頭南非鮑魚伴花菇
Stewed whole 8-head abalones with black mushroom and vegetables

清蒸老虎斑
Steamed tiger garoupa

脆皮南乳吊燒雞
Deep-fried crispy chicken with preserved red bean curd sauce

松露鮮帶子粒炒飯
Fried rice with scallops and truffle

上湯鮮蝦雲吞
Shrimp wonton in bouillon

椰蓉紫米露湯丸
Sweetened purple rice cream with glutinous rice dumplings and coconut cream

美點雙輝影
Chinese petits fours

HKD 10,988 per table of 12 persons
每席港幣 10,988 元供 12 位用

Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner period
席間三小時任飲汽水、橙汁及精選啤酒

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2025 - 2026 Annual Dinner Menu III
2025 - 2026 週年晚宴菜譜三

鴻運乳豬全體
Barbecued suckling pig

XO 醬蜜糖豆炒帶子桂花蚌
Sautéed honey beans, scallops and sea clam with XO chili sauce

金腿荷塘百花石榴球
Deep-fried minced shrimp balls with minced jinhua ham, diced celery and water chestnut

翡翠玉環瑤柱甫
Braised whole conpoy filled in marrow

蟹肉竹筍花膠燴燕窩
Braised bird's nest with crabmeat, bamboo pith and fish maw

原隻八頭鮑魚扣玉掌
Stewed whole 8-head abalone with duck feet

清蒸西星斑
Steamed spotted groupa

脆皮炸子雞
Deep-fried crispy chicken

福建炒飯
Fried rice with diced chicken, shrimp and shredded conpoy

瑤柱金菇炆伊面
Braised e-fu noodles with enoki mushroom and conpoy

桃膠桂圓紅棗燉雪耳
Double-boiled snow fungus with peach resin, dried longan and red dates

美點雙輝影
Chinese petits fours

HKD 12,288 per table of 12 persons
每席港幣 12,288 元供 12 位用

Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner period
席間三小時任飲汽水、橙汁及精選啤酒

Price is subject to 10% service charge
以上價目須另加一服務費

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2025 - 2026 Annual Dinner Menu IV
2025 - 2026 週年晚宴菜譜四

鴻運乳豬全體
Barbecued suckling pig

XO 醬蜜糖豆炒蝦球帶子
Sautéed honey beans, scallops and shrimp with XO chili sauce

百花炸釀蟹鉗
Deep-fried crab claws stuffed with minced shrimp

發財好市瑤柱甫
Braised conpoy and sea moss and dried oysters

松茸花膠北菇燉竹絲雞
Double-boiled chicken soup with matsutake, bamboo pith and fish maw

原隻六頭鮑魚扣玉掌
Stewed whole 6-head abalones with duck feet

清蒸東星斑
Steamed east spotted groupa

當紅脆皮雞
Deep-fried crispy chicken

臘味糯米飯
Fried glutinous rice with diced preserved meat

上湯鮮蝦水餃
Shrimp dumplings in bouillon

桂花紅棗圓肉燉蘆薈
Double-boiled aloe vera with osmanthus, red dates and dried longan

美點雙輝影
Chinese petits fours

HKD 13,888 per table of 12 persons
每席港幣 13,888 元供 12 位用

Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner period
席間三小時任飲汽水、橙汁及精選啤酒

Price is subject to 10% service charge
以上價目須另加一服務費

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