

2025 - 2026 Annual Lunch Menu I
2025 - 2026 週年午宴菜譜一

桃里三弄點心
(水晶蝦餃皇、黑松露乾蒸牛肉燒賣、蒜蓉雞肉春卷)
Tao Li chinese dim sum combination
(Steamed shrimp dumpling, steamed beef dumpling, black truffle and
crispy spring rolls stuffed with minced chicken, garlic)

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

油雞樅菌醬碧綠蝦仁花姿片
Sautéed prawn and sliced squid with vegetables and termite mushroom sauce

竹笙扒小棠菜苗
Braised vegetables with bamboo pith in oyster sauce

清蒸沙巴花尾龍躉
Steamed sabah garoupa

玫瑰豉油雞
Soy sauce chicken

鮑魚雞粒炒飯
Fried rice with diced abalone and chicken

陳皮紅豆沙
Sweetened red bean cream with dried tangerine peel

美點雙輝影
(合桃酥、鳳梨桂花糕)
Chinese petits fours
(Walnut cookies, chilled pineapple and osmanthus jelly)

每席港幣 6,088 (供 10-12 位用)
HKD6,088 per table of 10-12 persons

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

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

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。

千禧新世界香港酒店
NEW WORLD MILLENNIUM
HONG KONG HOTEL

2025 - 2026 Annual Lunch Menu II
2025 - 2026 週年午宴菜譜菜譜二

桃里拼盤
(桃里叉燒皇、話梅紅酒浸車厘茄、酥炸鯪魚球)
Tao Li appetizers platter
(Barbecued pork, simmered cherry tomatoes with preserved plum sauce,
deep-fried fish ball)

蟲草花竹筍北菇燉豬脰
Double-boiled pork soup with bamboo pith, cordyceps, and black mushrooms

西蘭花炒珊瑚蚌帶子
Sautéed scallops and coral clams with broccoli

發財金錢大好市
Braised pork knuckle, dry oyster and sea moss

清蒸沙巴老虎斑
Steamed sabah tiger garoupa

脆皮南乳燒雞
Deep-fried crispy chicken with preserved bean curd paste

蝦頭油海鮮粒炒飯
Braised rice with diced seafood and shrimp oil

陳皮紅豆沙
Sweetened red bean cream with dried tangerine peel

美點雙輝影
(合桃酥、鳳梨桂花糕)
Chinese petits fours
(Walnut cookies, chilled pineapple and osmanthus jelly)

每席港幣 7,088 (供 10-12 位用)
HKD7,088 per table of 10-12 persons

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

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

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2025 - 2026 Annual Lunch Menu III
2025 - 2026 週年午宴菜譜三

桃里三獻瑞
(蒜香牛柳粒、桃里叉燒皇、金沙蝦丸)
Tao Li appetizers platter
(Sautéed diced beef with garlic, barbecued pork and
deep-fried shrimp balls with mashed salted egg yolk)

淮山杞子響螺燉竹絲雞
Double-boiled silky black chicken soup, chinese yam, wolfberry and conch

XO 醬碧綠蝦球帶子
Sautéed vegetable, scallops and prawns with XO chilli sauce

蠔皇六頭南非鮑魚伴花菇
Braised whole 6-head abalone with mushroom in oyster sauce

清蒸海星斑
Steamed spotted garoupa

當紅脆皮炸子雞
Deep-fried crispy chicken

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

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

美點雙輝影
(流心奶皇煎堆仔、鳳梨桂花糕)
Chinese petits fours
(Deep-fried milk custard sesame balls, chilled pineapple and osmanthus jelly)

每席港幣 **8,088** (供 10-12 位用)
HKD8,088 per table of 10-12 persons

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

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

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