

Chinese Celebration Package Menu A

中式聯歡餐單 A

錦繡四小碟

Deluxe Appetizer Combination

醉豬手 · 涼拌粉皮 · 椒鹽雞軟骨 · 蒜泥拍青瓜

Drunken Pork Knuckle, Bean Starch Sheets with Sesame Sauce,
Chicken Cartilage with Spicy Salt and Cucumber with Garlic and Vinegar

鮮蝦鍋貼

Deep-fried Prawn Toast

翡翠螺仁鳳片

Sauteed Conch and Chicken Fillet with Seasonal Vegetables

瑤柱珍菌扒時蔬

Braised Seasonal Vegetables with Conpoy and Mushroom Sauce

海底椰栗子燉雞湯

Double Boiled Chicken, Sea Coconut and Chestnut Soup

紅燒元蹄

Spicy Braised Port Knuckle

清蒸沙巴龍躉

Steamed Fresh Sabah Garoupa

蒜香脆皮雞

Deep-fried Crispy Chicken with Garlic

鮮蝦薑米炒飯

Fried Rice with Shrimps and Ginger

一口菜肉餃

Pork and Vegetable Dumplings in Soup

冰花燉雙雪

Double Boiled Pear and Snow Fungus

迷你蛋撻

Mini Egg Tart

HK\$6,500 per table 每席港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours
無限量供應啤酒、橙汁及汽水飲品共兩小時

plus a 10% service charge 另加一服務費

Chinese Celebration Package Menu B

中式聯歡餐單 B

大紅乳豬件
Barbecued Suckling Pig

荔蓉鳳尾蝦
Deep-fried Prawn Coated with Mashed Taro

彩椒花姿鳳片
Sauteed Cuttlefish and Chicken Fillet with Bell Pepper

瑤柱太子鮑扒時蔬
Braised Seasonal Vegetables with Baby Abalone and Conpoy

雲腿蟲草花燉雞湯
Double-boiled Chicken and Yunnan Ham Soup with Cordyceps Flower

碧綠海螺片扒玉掌
Braised Goose Webs and Sliced Sea Whelk with Seasonal Vegetables

清蒸沙巴龍躉
Steamed Fresh Sabah Garoupa

當紅脆皮雞
Crispy Fried Chicken

海皇炒飯
Fried Rice with Seafood

上湯鮮蝦雲吞
Fresh Prawn Dumpling in Soup

珍珠杏仁茶
Sweetened Almond Cream with Tapioca Pearls

迷你蛋撻
Mini Egg Tart

HK\$7,400 per table 每席港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours
無限量供應啤酒、橙汁及汽水飲品共兩小時

plus a 10% service charge 另加一服務費