

Menu A

鴻運一品拼盤 Assorted barbecued meat platter

牛油燕麥脆蝦球 Deep fried prawn coated with butter and cereal

海皇花膠羹 Braised fish maw soup with assorted seafood

蠔皇八頭鮑魚 Braised 8-head abalone with vegetable in oyster sauce

頭抽麒麟蒸斑塊 Steamed garoupa fillet with Yunnan ham and black mushroom

> 秘製豉油雞 Braised chicken with soy sauce

皇冠一品炒香苗 Fried rice with barbecued pork and shrimp

鮑汁瑤柱捞粗麵 Poached flat noodle with conpoy in abalone sauce

蓮子百合紅豆沙 Sweetened red bean cream with lotus seed and lily bulb

> 美點雙輝 Chinese petit fours

HK\$7,680+10% per table of 12 persons

香港九龍東皇冠假日酒店 Crowne Plaza Hong Kong Kowloon East 電話 T: (852) 3983 0388 傅真 F: (852) 3983 0399 香港將軍澳唐德村3號 3 Tong Tak Street, Tseung Kwan O, Hong Kong info@cptko.com www.crowneplaza.com 800 968 III



Menu B

金陵乳豬全體 Barbecued whole suckling pig

XO 醬碧綠炒帶子 Sautéed scallop with vegetable in XO sauce

榆耳海皇燕窩羹 Braised bird's nest soup with elm fungus and assorted seafood

蠔皇海參扒時蔬 Braised sea cucumber with vegetable in oyster sauce

> 清蒸沙巴躉 Steamed whole Sabah garoupa

金蒜風沙雞 Deep fried chicken with garlic

鮑魚粒荷葉飯 Lotus leaf wrapped fried rice with diced abalone

金菇瑤柱炆伊麵 Poached flat noodle with conpoy in abalone sauce

椰香紫米露 Sweetened purple glutinous rice cream with coconut milk

> 美點雙輝 Chinese petit fours

HK\$8,680+10% per table of 12 persons

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Menu C

金陵乳豬全體 Barbecued whole suckling pig

靈芝菇碧綠炒蝦球 Sautéed prawn with Ling Chi mushroom and vegetable

金沙花姿球 Deep fried squid paste with salted egg yolk sauce

瑤柱扒時蔬 Braised seasonal vegetable with shredded conpoy

> 菜膽海參燉螺頭 Steamed whole Sabah garoupa

碧綠原隻八頭鮑魚 Braised 8-head abalone with vegetable in oyster sauce

> 清蒸老虎斑 Steamed whole tiger garoupa

招牌鹽香雞 Deep fried crispy salted chicken

牛油果海鮮炒飯 Fried rice with assorted seafood and avocado

> 蟹肉炆伊麵 Braised e-fu noodle with crabmeat

銀耳燉萬壽果 Sweetened papaya soup with snow fungus and almond

> 美點雙輝 Chinese petit fours

HK\$9,680+10% per table of 12 persons

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<u>Menu D</u>

金陵乳豬全體 Barbecued whole suckling pig

黑松露雙蔥炒帶子 Sautéed scallop with duo onion in black truffle paste

百花炸蟹鉗 Deep fried crab claw coated with shrimp paste

金瑤扒時蔬 Braised vegetable with enoki mushroom and shredded conpoy

竹笙海皇燕窩羹 Braised bird's nest soup with bamboo pith and assorted seafood

蠔皇原隻八頭湯鮑 Braised 8-head abalone with vegetable in oyster sauce

> 清蒸海星斑 Steamed whole spotted garoupa

> > 一品當紅炸子雞 Deep fried crispy chicken

日本花菇海參辦麵 Braised flat noodle with Japanese mushroom and sea cucumber

> 上湯鮮蝦水餃 Poached shrimp dumpling in supreme broth

椰香紫米露 Sweetened purple glutinous rice cream with coconut milk

> 美點雙輝 Chinese petit fours

HK\$10,680+10% per table of 12 persons

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