

珍味歡聚晚宴菜譜

Auspicious Celebration Dinner Menu

鷹巢三小碟
(金牌叉燒皇、香蔥海蜆頭及蜜汁燒脆鱈)
Barbecued Pork, Jelly Fish Marinated
with Sesame Oil and Spring Onion and
Roasted Eel with Honey Sauce

酒釀燒明蝦球
Wok-fried Prawns with Chinese Wine
and Chili Sauce

百花炸蟹拑
Deep-fried Crab Claw Coated with
Shrimp Mousse

姬松茸螺頭燉竹絲雞
Double Boiled Silky Fowl with Sea
Whelk and Blaze Mushroom

翡翠金銀玉帶子
Sautéed and Deep-fried Scallops with
Seasonal Vegetables

清蒸沙巴大龍躉
Steamed Giant Sabah Grouper

黃金蒜香雞
Deep-fried Chicken with Crispy Garlic

蝦子竹筴扒時蔬
Braised Seasonal Vegetables with Bamboo
Pith and Dried Shrimp Roes

瑤柱福建炒飯
Fried Rice in Fujian Style with Conpoy

雙色荷花酥伴蛋白杏仁茶
Imperial Lotus Pastry and Sweetened
Almond Cream Soup with Egg White

每席港幣 \$7,988 (供 12 位用)
HK\$7,988 per table of 12 persons

尊尚歡聚晚宴菜譜

Supreme Celebration Dinner Menu

即即燒化皮乳豬
Roasted Suckling Pig

八寶芝士焗元貝
Baked Scallops with Diced Pork,
Sea Whelk and Onion
in Parmesan Cheese Sauce

雞蓉燕窩羹
Braised Bird's Nest Soup
with Minced Chicken

蠔皇九頭鮑魚扣北菇鵝掌
Braised 9 Heads Abalone
with Goose Webs and Mushroom

碧綠黑松露蝦球
Wok-fried Prawns with Seasonal
Vegetables in Black Truffle Sauce

清蒸西星斑
Steamed Spotted Grouper

當紅炸子雞
Deep-fried Crispy Chicken

魚湯鮮蟲草花浸時蔬
Poached Seasonal Vegetables with
Cordyceps Flower in Fish Broth

鮑魚汁花膠絲撈麵
Braised Noodles with Shredded Fish
Maw in Abalone Sauce

杏香荔蓉綠豆酥伴桂圓蓮子燉桃膠
Golden-fried Taro and Green Bean Purée
with Almond Flakes and
Double Boiled Peach Gum with Lotus
Seed and Dried Longan

每席港幣 \$9,188 (供 12 位用)
HK\$9,188 per table of 12 persons

菜單已包括席間兩小時無限量供應汽水、橙汁及精選啤酒

The menu includes 2 hours free flow of soft drinks, chilled orange juice and selected beer during dinner

所有價目需另收加一服務費

All prices are subject to 10% service charge