

**2024 - 2025 Annual / Spring Lunch Menu I**  
**2024 - 2025 團年 / 春茗午宴菜譜 (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)

紅燒竹筍韭皇鴨絲羹  
Braised shredded duck broth with chive stems and bamboo pith

牛肝菌醬蜜豆蝦球雞片  
Sautéed prawns, sliced chicken and honeybeans with porcini and truffle sauce

瑤柱扒小棠菜苗  
Braised vegetables with conpoy and oyster sauce

清蒸沙巴花尾龍躉  
Steamed Sabah garoupa

薑蔥霸王雞  
Steamed chicken with ginger scallion

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

紫米紅豆沙  
Sweetened red bean cream with purple rice

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 6,888 (10 - 12 位用)**  
**HKD 6,888 per table of 10 - 12 persons**

**席間兩小時任飲汽水及橙汁**  
**Free flow of soft drinks and chilled orange juice for 2 hours during lunch period**

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

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。

**2024 - 2025 Annual / Spring Lunch Menu II**  
**2024 - 2025 團年 / 春茗午宴菜譜 (二)**

桃里三獻瑞  
(桃里叉燒皇、醋香青瓜白背木耳、酥炸鯪魚球)  
Tao Li appetizers platter

(Barbecued pork, chilled cucumber and white-back fungus in Chinese vinegar sauce and deep-fried fish ball)

姬松茸海底椰響螺燉豬腱  
Double-boiled pork soup with matsutake, conch and sea coconut

雞縱菌醬西蘭花炒珊瑚花枝  
Sautéed coral clams and sliced squid with vegetables and termite mushroom sauce

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

清蒸老虎斑  
Steamed tiger garoupa

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

櫻花蝦海皇炒絲苗  
Fried rice with Sakura shrimps and assorted seafood

紫米紅豆沙  
Sweetened red bean cream with purple rice

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 7,688 (10 - 12 位用)**  
**HKD 7,688 per table of 10 - 12 persons**

**席間兩小時任飲汽水及橙汁**  
**Free flow of soft drinks and chilled orange juice for 2 hours during lunch period**

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

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**2024 - 2025 Annual / Spring Lunch Menu III**  
**2024 - 2025 團年 / 春茗午宴菜譜 (三)**

桃里三獻瑞  
(蒜香牛柳粒、桃里叉燒皇、迷你炸蟹鉗)  
Tao Li appetizers platter  
(Sautéed diced beef with garlic, barbecued pork and mini deep-fried stuffed crab claw)

姬松茸花菇燉竹絲雞  
Double-boiled silky chicken soup with black mushroom and Matsutake

三蔥野菌爆帶子蝦球  
Sautéed scallop and shrimps with green onion and wild mushroom

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 dried tangerine peel and glutinous rice dumplings

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 8,688 (10 - 12 位用)**  
**HKD 8,688 per table of 10 - 12 persons**

**席間兩小時任飲汽水及橙汁**  
**Free flow of soft drinks and chilled orange juice for 2 hours during lunch period**

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

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