

# NOVOTEL

香港諾富特世紀酒店  
Century Hong Kong

## 六福臨門宴

一團和氣 (燒味拼盤 – 燒鴨, 切雞, 燻蹄, 海蜇)  
*Chinese Barbecued Meat Platter*  
(Roasted Duck, Poached Chicken, Pork Knuckle, and Jelly Fish)

財源廣進 (發財蠔豉卷)  
*Fritter Dried Oyster and Black Moss Roll*

四季興隆 (花膠竹筍海皇羹)  
*Braised Seafood Soup with Fish Maw and Bamboo Pith*

包羅萬有 (碧綠花菇鮑螺片)  
*Stir-fried Sliced Conch with Black Mushrooms and Seasonal Vegetables*

年年有餘 (清蒸沙巴躉)  
*Steamed Giant Garoupa*

丹鳳朝陽 (一品燒雞)  
*Roasted Crispy Chicken*

錦衣玉食 (瑤柱櫻花蝦炒飯)  
*Fried Rice with Shredded Conpoy and Sakura Shrimp*

金股齊鳴 (鮑汁金菇炆伊麵)  
*Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce*

闔家團圓 (紅豆沙湯丸)  
*Sweetened Red Bean Soup with Dumpling*

每席港幣 6,888 元 (10-12 位用 · 另加一服務費)  
HK\$6,888 plus 10% service charge per table of 10-12 persons



# NOVOTEL

香港諾富特世紀酒店  
Century Hong Kong

## 八星報喜宴

歲歲封侯 (鴻運乳豬全體)  
*Sliced Whole Suckling Pig*

財源滾滾 (杏香百花球)  
*Deep-fried Minced Shrimp Dumpling coated with Almond Flakes*

洋洋得意 (蜜糖豆花枝蝦仁)  
*Sautéed Cuttlefish and Prawns with Honey Beans*

花開錦繡 (瑤柱扒雙蔬)  
*Sautéed Seasonal Vegetables topped with Shredded Conpoy*

大展鴻圖 (螺頭花菇燉雞)  
*Double-boiled Chicken with Sea Whelk and Black Mushrooms*

瑞氣呈祥 (蠔皇原隻八頭湯鮑)  
*Braised Whole Abalone with Supreme Oyster Sauce*

財通四海 (清蒸沙巴躉)  
*Steamed Giant Garoupa*

金鳳報喜 (當紅炸子雞)  
*Deep-fried Crispy Chicken*

珠玉盈盤 (生炒臘味糯米飯)  
*Stir-fried Glutinous Rice with Assorted Preserved Meats*

盤滿砵滿 (雙喜燴伊麵)  
*Braised E-Fu Noodles with Mushroom and Leeks in Oyster Sauce*

福壽雙全 (冰花銀耳燉桂圓紅棗湯圓)  
*Double-boiled Snow Fungus and Red Date Soup with Dumpling*

每席港幣 8,888 元 (10-12 位用 · 另加一服務費)  
HK\$8,888 plus 10% service charge per table of 10-12 persons



# NOVOTEL

香港諾富特世紀酒店  
Century Hong Kong

## 金玉滿堂宴

鴻運年年 (鴻運乳豬全體)

*Sliced Whole Suckling Pig*

金銀滿屋 (百花鳳尾蝦)

*Deep-fried Tiger Prawn coated with Shrimp Paste*

滿堂吉慶 (玉環帶子)

*Braised Stuffed Hokkaido Scallop in Marrow Melon*

銀湖影翠 (蟹肉扒時蔬)

*Braised Seasonal Vegetables with Crab Meat Sauce*

龍騰四海 (羊肚菌花膠炖竹絲雞)

*Double-boiled Silky Chicken Soup with Fish Maws and Morels*

黃金萬兩 (蠔皇八頭湯鮑扣鵝掌)

*Braised Whole Abalone with Goose Web in Supreme Oyster Sauce*

魚躍昇平 (清蒸海星斑)

*Steamed Spotted Garoupa*

喜鵲迎春 (蒜香炸子雞)

*Crispy Fried Chicken with Garlic*

家肥屋潤 (瑤柱鮑魚雞粒炒飯)

*Fried Rice with Diced Abalone, Shredded Conpoy, and Chicken*

福澤綿綿 (鮑汁雜菌伊麵)

*Braised E-fu Noodles with Mushrooms in Abalone Sauce*

春滿桃園 (合桃露湯丸)

*Sweetened Walnut Cream with Dumplings*

每席港幣 9,888 元 (10-12 位用 · 另加一服務費)

**HK\$9,888 plus 10% service charge per table of 10-12 persons**

