

中式春茗晚宴菜譜A

CHINESE SPRING DINNER MENU A

三文魚撈起

Prosperity Toss with Salmon

或 OR

海蜇燒味拼盤

Assorted Barbecued Meat and Jellyfish Platter

金沙脆蝦球

Golden Shrimp Balls with Salted Egg Yolks

髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

富貴花枝珊瑚蚌

Sautéed Coral Clams and Cuttlefish with Seasonal Vegetables

姬松茸燉竹絲雞

Double-boiled Soup with Silky Fowl and Blaze Mushroom

蠔皇花膠冬菇扣玉掌

Braised Goose Webs with Fish Maw and Mushrooms in Oyster Sauce

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

風沙脆皮雞

Roasted Crispy Chicken with Garlic

籠仔蒸臘味糯米飯

Steamed Glutinous Rice with Preserved Meat in Bamboo Basket

金腿上湯伊麵

E-fu Noodles with Seasonal Vegetables and Yunnan Ham in Bouillon

蛋白杏仁茶湯丸

Sweetened Almond Soup with Egg White and Glutinous Dumplings

鮮果拼盤

Fresh Fruit Platter

每席 (12位用) **HK\$7,688** per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge

中式春茗晚宴菜譜B

CHINESE SPRING DINNER MENU B

三文魚撈起

Prosperity Toss with Salmon

或 OR

鴻運燒味拼盤

Assorted Barbecued Meat Platter

•

鵝肝炸蟹鉗

Deep-fried Crab Claw Stuffed with Foie-gras

•

髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

•

發財玉環瑤柱甫

Dried Scallops in Hairy Gourd Rings with Black Moss

•

花膠竹笙燴燕窩

Braised Bird's Nest Soup with Fish Maw and Bamboo Piths

•

鮑汁原隻鮑魚扣玉掌

Braised Goose Webs with Whole Abalone in Oyster Sauce

•

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

•

富貴脆皮芝麻雞

Roasted Crispy Chicken with Sesame

•

櫻花蝦雲腿炒飯

Fried Rice with Dried Shrimp and Diced Yunnan Ham

•

鴻圖窩麵

E-fu Noodles with Crabmeat and Egg White in Soup

•

棗皇桃膠燉萬壽果

Double-boiled Papaya with Peach Gum and Red Dates

•

鮮果拼盤

Fresh Fruit Platter

每席 (12位用) **HK\$8,688** per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge

中式春茗晚宴菜譜C

CHINESE SPRING DINNER MENU C

鮑魚海蜇撈起

Prosperity Toss with Abalone Slices and Jellyfish

或 OR

髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

•

鴻運乳豬全體

Roasted Whole Suckling Pig

•

錦繡日本元貝蝦球

Sautéed Japanese Scallops and Shrimps with Bell Peppers

•

黑松露百花釀松葉蟹鉗

Deep-fried Snow Crab Claws coated with Shrimp Mousse and Black Truffle

•

松茸螺頭燉雞

Double-boiled Soup with Chicken, Matsutake and Sea Whelks

•

蠔皇天白菇扣原隻鮑魚

Braised Whole Abalone with Mushrooms in Oyster Sauce

•

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

•

當紅炸子雞

Deep-fried Crispy Chicken

•

古法飄香荷葉飯

Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

•

金菇海參炆伊麵

Braised E-fu Noodles with Enoki Mushroom and Sea Cucumber

•

棗皇桃膠燉萬壽果

Double-boiled Papaya with Peach Gum and Red Dates

•

鮮果拼盤

Fresh Fruit Platter

每席 (12位用) HK\$9,688 per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge