

NOVOTEL

香港諾富特世紀酒店
Century Hong Kong

四季興隆宴

一團和氣 (乳豬拼海蜆) (半隻)

Roasted Suckling Pig and Jelly Fish (Half pieces)

財源廣進 (發財好市大利)

Braised Dried Oyster and Pig-Tongue with Vegetable

花開錦繡 (富貴黃金蝦球)

Deep-fried Shrimp Dumpling

翠影婆娑 (黃耳扒時蔬)

Braised Vegetables with Yellow Fungus

四季興隆 (花膠竹筍海皇羹)

Braised Fish Maw and Bamboo Pith Soup

包羅萬有 (碧綠花菇鮑螺片)

Stir-fried Sliced Conch and Mushrooms with 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 Conpoy and Sakura Shrimp

金股齊鳴 (鮑汁金菇炆伊麵)

Braised E-fu Noodles with Enoki Mushroom

闔家團圓 (紅豆沙湯丸)

Sweetened Red Bean Soup with Dumpling

碩果纍纍 (環球鮮果盤)

Seasonal Fresh Fruit Platter

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

香港灣仔謝斐道 238 號

238 Jaffe Road, Wan Chai, Hong Kong

T. +852 2598 8888 – H3562@accor.com

novotel.com – all.accor.com – novotelhongkongcentury.com



NOVOTEL

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風生水起宴

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 Ball with Sliced Almond

洋洋得意 (松露醬炒帶子蝦仁)
Sautéed Scallops and Prawns with Truffle Paste

花開錦繡 (花膠鮮菌扒時蔬)
Sautéed Fish Maw and Mushrooms with Seasonal Vegetables

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

瑞氣呈祥 (蠔皇原隻八頭湯鮑)
Braised Whole Abalone with 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 Noodle with Mushroom and Leeks in Oyster Sauce

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

萬紫千紅 (環球鮮果盤)
Seasonal Fresh Fruit Platter

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



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Century Hong Kong

鴻運年年宴

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 Shrimp Coated with Shrimp Paste

滿堂吉慶 (發財好市柱甫)

Braised Whole Conpoy with Sea Moss

銀湖影翠 (蟹肉扒時蔬)

Braised Vegetable with Crab Meat

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 (蠔皇八頭湯鮑扣海參)

Braised Whole Abalone with Sea Cucumber in Oyster Sauce

魚躍昇平 (清蒸海星斑)

Steamed Spotted Garoupa

喜鵲迎春 (蒜香炸子雞)

Golden-fried Crispy Chicken with Fried Garlic

家肥屋潤 (瑤柱鮑魚雞粒炒飯)

Fried Rice with Conpoy, Abalone and Chicken

福澤綿綿 (上湯鮮蝦水餃)

Shrimp Dumplings in Superior Soup

春滿桃園 (合桃露湯丸)

Sweetened Walnut Cream with Dumplings

四季豐收 (環球鮮果盤)

Seasonal Fresh Fruit Platter

每席港幣 11,888 元 (10-12 位用 · 另加一服務費)
HK\$11,888 plus 10% service charge per table of 10-12 persons

