



**米芝蓮一星食府**  
**2024 中式宴會套餐**

**Menu A**

醬燒原隻斬件乳豬  
Roasted Suckling Pig

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翡翠蝦球玉帶子  
Sautéed Tiger Prawns and Fresh Scallops with Seasonal Vegetables

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松茸花膠螺頭燉菜膽  
Double-boiled Chinese Cabbage Soup with Sea Whelk,  
Fish Maw and Matsutake

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廿二頭鮑魚扣花菇鵝掌  
Braised Whole Abalone (22 Heads) with Goose Webs and Black Mushrooms

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鹹菜蘿蔔浸原條沙巴斑球  
Simmered Fresh Sabah Garoupa with Radish and Preserved Vegetables

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鴻運脆皮雞  
Deep-fried Crispy Chicken

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鮑汁瑤柱荷葉飯  
Fried Rice with Diced Goose, Chicken, Mushroom and Conpoy  
Wrapped in Lotus Leaf

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銀芽韭黃炆伊麵  
E-fu Noodles with Bean Sprouts and Chives

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蛋白杏仁茶  
Steamed Almond Cream with Egg White

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馬拉糕伴香芒糯米卷  
Steamed Sponge Cake and Chilled Mango Glutinous Rolls

**For 12 persons HKD11,688 plus 10% service charge**  
**<Including Chinese tea charge and a glass of soft drink per person>**



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**Menu B**

六福臨門  
蜜汁叉燒、脆皮燒腩肉、話梅車厘茄、蒜香九肚魚、鎮江雲耳海蜆頭、蜜餞脆鱈  
Signature Honey-glazed Barbecued Pork, Roasted Pork Belly,  
Chilled Tomato Marinated with Plum Juice,  
Deep-fried Bombay Duck Fish with Crispy Garlic and Chili,  
Marinated Jelly Fish and Black Fungus with Black Vinegar, Crispy Grilled Eel  
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二弄明蝦球  
Tiger Prawns Two Ways – Sweet and Sour Prawns and Sautéed Prawns  
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黃耳鼎湖上素  
Braised Bamboo Piths, Assorted Mushroom and Yellow Fungus  
\*\*\*

富貴百花煎釀帶子  
Pan Fried Scallops stuffed with Minced Shrimp  
\*\*\*

蟹肉燴燕窩  
Braised Bird's Nest Broth with Fresh Crab Meat  
\*\*\*

十八頭鮑魚扣花菇  
Braised Whole Abalone (18 Heads) with Black Mushrooms  
\*\*\*

清蒸東星斑  
Steamed Fresh Leopard Coral Garoupa  
\*\*\*

鴻運脆皮雞  
Deep-fried Crispy Chicken  
\*\*\*

鮑汁瑤柱荷葉飯  
Fried Rice with Diced Goose, Chicken, Mushroom and Conpoy  
Wrapped in Lotus Leaf  
\*\*\*

銀芽菲黃炆伊麵  
E-fu Noodles with Bean Sprouts and Chives  
\*\*\*

蛋白杏仁茶  
Steamed Almond Cream with Egg White  
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原個馬拉糕伴棗皇糕  
Steamed Sponge Cake and Steamed Red Date Pudding

**For 12 persons HKD13,688 plus 10% service charge**  
**<Including Chinese tea charge and a glass of soft drink per person>**



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**Menu C**

醬燒原隻斬件乳豬  
Roasted Suckling Pig  
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西蘭花油泡龍蝦球  
Sautéed Off-Shell Lobster with Broccoli  
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芝士焗釀蟹蓋  
Baked Fresh Crab Meat with Cheese and Onion, served on Crab Shell  
\*\*\*

珊瑚玉環釀帶子  
Simmered Fuzzy Melon Rings Stuffed with Fresh Scallop  
\*\*\*

龍皇燴燕窩  
Braised Bird's Nest Broth with Assorted Seafood  
\*\*\*

十頭鮑魚扣花菇  
Braised Whole Abalone (10 Heads) with Black Mushrooms  
\*\*\*

清蒸東星斑  
Steamed Fresh Leopard Coral Garoupa  
\*\*\*

脆皮鹽香雞  
Deep-fried Crispy Fragrant Chicken  
\*\*\*

手剝豚肉瑤柱炒飯  
Fried Rice with Minced Pork and Conpoy  
\*\*\*

菲黃上湯水餃  
Shrimp Dumplings and Chives in Supreme Soup  
\*\*\*

蛋白杏仁茶  
Steamed Almond Cream with Egg White  
\*\*\*

香芒糯米卷伴桂花糕  
Chilled Mango Glutinous Rolls and Osmanthus Puddings

**For 12 persons HKD14,688 plus 10% service charge**  
**<Including Chinese tea charge and a glass of soft drink per person>**