

# NOVOTEL

香港諾富特世紀酒店  
Century Hong Kong

## 2025 壽宴 2025 BIRTHDAY CELEBRATION

### Chinese Menu I

福祿雙全 (鴻運乳豬全體)  
Barbecued Whole Suckling Pig

日進斗金 (煎釀羊肚菌)  
Pan-fried Morel Mushroom stuffed with Minced Shrimp

松柏同春 (黑松露醬炒花枝蝦仁)  
Sautéed Cuttlefish and Prawn with Black Truffle Paste

金玉滿堂 (錦繡白玉盒)  
Braised Mixed Fungus and Wolfberries stuffed in White Radish Ring

蓬島春風 (花膠瑪卡燉竹絲雞)  
Double-boiled Silky Chicken Soup with Fish Maw and Maca

春滿人間 (蠔皇原隻六頭南非吉品湯鮑)  
Braised Whole Abalone with Supreme Oyster Sauce

年年有餘 (清蒸大海星斑)  
Steamed Coral Garoupa

神彩奕奕 (金沙炸子雞)  
Deep-fried Crispy Chicken with Dried Garlic

富貴盈門 (福建炒飯)  
Hokkien Fried Rice

天賜遐齡 (蝦子長壽伊麵)  
Braised E-Fu Noodles with Shrimp Roe and Mushroom

人壽年豐 (蟠桃大壽桃)  
Steamed Longevity Bun

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



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Century Hong Kong

## 2025 壽宴 2025 BIRTHDAY CELEBRATION

### Chinese Menu II

紅袍賀壽 (鴻運乳豬全體)  
Barbecued Whole Suckling Pig

石榴結子 (百花炸釀蟹拑)  
Deep-fried Crab Claw stuffed with Minced Shrimp

喜慶滿堂 (琥珀合桃炒蝦球)  
Sautéed Prawn with Honey Walnut

滿堂春色 (瑤柱扒雙蔬)  
Braised Seasonal Vegetables with Conpoy

瑤池玉液 (姬松茸螺頭燉竹絲雞)  
Double-boiled Silky Chicken Soup with Agaricus Blazei and Sea Whelk

麻姑獻壽 (碧綠蠔皇原隻八頭南非吉品湯鮑)  
Braised Whole Abalone with Supreme Oyster Sauce

福如東海 (清蒸花尾躉)  
Steamed Giant Garoupa

喜鵲盈門 (當紅炸子雞)  
Deep-fried Crispy Chicken

富貴長春 (長壽伊麵)  
Braised E-Fu Noodles with Mushroom and Chive

百子千孫 (櫻花蝦蛋白炒飯)  
Fried Rice with Sakura Shrimp and Egg White

鴻運連連 (萬壽果燉桃膠)  
Double-boiled Sweetened Papaya Soup with Peach Gum

壽與天齊 (蟠桃壽桃)  
Steamed Longevity Bun

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

