

# LUNCH MENU 午宴菜譜

Barbecued Whole Suckling Pig  
金豬喜滿堂

Golden-fried Crispy Shrimp Balls  
酥炸金蝦球

Braised Bird's Nest Soup with Fish Maw and Crab Meat  
蟹肉花膠燕窩羹

Braised Sliced Fresh Abalone with Garden Greens in Oyster Sauce  
碧綠蠔皇鮑片

Steamed Giant Grouper with Spring Onion, Ginger and First-extract Soya Sauce  
薑蔥頭抽蒸花尾斑

Crispy Chicken  
當紅炸子雞

Egg Fried Rice with Assorted Seafood  
錦繡海鮮炒香苗

Braised E-fu Noodles with Mushroom and Conpoy  
瑤柱珍菌炆伊麵

Sweetened Red Date Soup with Lotus Seed and Lily Bulb  
蓮子百合紅棗茶

Chinese Petit Fours  
美滿甜點

HK\$12,388 per table of 12 persons

3-Hour Free Flow of Beer, Orange Juice and Soft Drinks

**每席港幣12,388元（每席12位）**

三小時無限量供應飲品包括啤酒、橙汁、汽水

All prices are subject to 10% service charge.

This wedding lunch menu is available from 1 October 2024 until 30 September 2025.

所有價格另加一服務費。此午宴菜譜適用於2024年10月1日至2025年9月30日之婚宴。

# DINNER MENU 晚宴菜譜

Barbecued Whole Suckling Pig  
金豬喜滿堂

Golden-fried Crispy Shrimp Balls  
酥炸金蝦球

Stir-fried Fresh Scallop and Coral Clam with XO Sauce  
XO醬珊瑚蚌炒鮮帶子

Braised Seasonal Vegetable with Yunnan Ham, Morel Mushroom and Bamboo Pith  
雲腿摩利菌竹筍扒翡翠

Braised Bird's Nest Soup with Fish Maw and Crab Meat  
蟹肉花膠燕窩羹

Braised Sliced Fresh Abalone with Garden Greens in Oyster Sauce  
碧綠蠔皇鮑片

Steamed Giant Grouper with Spring Onion, Ginger and First-extract Soya Sauce  
薑蔥頭抽蒸花尾斑

Crispy Chicken  
當紅炸子雞

Egg Fried Rice with Assorted Seafood  
錦繡海鮮炒香苗

Braised E-fu Noodles with Mushroom and Conpoy  
瑤柱珍菌炆伊麵

Sweetened Red Date Soup with Lotus Seed and Lily Bulb  
蓮子百合紅棗茶

Chinese Petit Fours  
美滿甜點

HK\$16,388 per table of 12 persons

4-Hour Free Flow of House Red and White Wine, Beer, Orange Juice and Soft Drinks

**每席港幣16,388元 (每席12位)**

四小時無限量供應飲品包括餐廳指定餐酒、啤酒、橙汁、汽水

All prices are subject to 10% service charge.

This wedding dinner menu is available from 1 October 2024 until 30 September 2025.

所有價格另加一服務費。此晚宴菜譜適用於2024年10月1日至2025年9月30日之婚宴。