

# 中式聯歡餐單 A

## Chinese Celebration Package Menu A

### 錦繡四小碟

#### Deluxe Appetizer Combination

醉豬手 · 涼拌粉皮 · 椒鹽雞軟骨 · 蒜泥拍青瓜

Drunken Pork Knuckle, Bean Starch Sheets with Sesame Sauce,  
Chicken Cartilage with Spicy Salt and Cucumber with Garlic and Vinegar

### 鮮蝦鍋貼

#### Deep-fried Prawn Toast

### 翡翠螺仁鳳片

#### Sauteed Conch and Chicken Fillet with Seasonal Vegetables

### 瑤柱珍菌扒時蔬

#### Braised Seasonal Vegetables with Conpoy and Mushroom Sauce

### 海底椰子燉雞湯

#### Double Boiled Chicken, Sea Coconut and Chestnut Soup

### 紅燒元蹄

#### Spicy Braised Port Knuckle

### 清蒸沙巴龍躉

#### Steamed Fresh Sabah Garoupa

### 蒜香脆皮雞

#### Deep-fried Crispy Chicken with Garlic

### 鮮蝦薑米炒飯

#### Fried Rice with Shrimps and Ginger

### 一口菜肉餃

#### Pork and Vegetable Dumplings in Soup

### 冰花燉雙雪

#### Double Boiled Pear and Snow Fungus

### 迷你蛋撻

#### Mini Egg Tart

每席港幣 HK **\$6,188** per table

Unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水飲品共兩小時

plus 10% service charge 另加一服務費

(Minimum 3 tables required 最少訂購三席)

# 中式聯歡餐單 B

## Chinese Celebration Package Menu B

大紅乳豬件  
Barbecued Suckling Pig

荔蓉鳳尾蝦  
Deep-fried Prawn Coated with Mashed Taro

彩椒花姿鳳片  
Sauteed Cuttlefish and Chicken Fillet with Bell Pepper

瑤柱太子鮑扒時蔬  
Braised Seasonal Vegetables with Baby Abalone and Conpoy

雲腿蟲草花燉雞湯  
Double-boiled Chicken and Yunnan Ham Soup with Cordyceps Flower

碧綠海螺片扒玉掌  
Braised Goose Webs and Sliced Sea Whelk with Seasonal Vegetables

清蒸沙巴龍躉  
Steamed Fresh Sabah Garoupa

當紅脆皮雞  
Crispy Fried Chicken

海皇炒飯  
Fried Rice with Seafood

上湯鮮蝦雲吞  
Fresh Prawn Dumpling in Soup

珍珠杏仁茶  
Sweetened Almond Cream with Tapioca Pearls

迷你蛋撻  
Mini Egg Tart

每席港幣 HK **\$6,688** per table

Unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours  
無限量供應啤酒、橙汁及汽水飲品共兩小時

plus 10% service charge 另加一服務費

(Minimum 3 tables required 最少訂購三席)