

中式晚宴菜单 A Chinese Set Menu A

(福星高照) 秘制烧鹅拼海蜇 A Combination of Jelly Fish and Roast Goose

> (吉庆满堂) 头抽煎焗海中虾 Pan-fried Prawns with Soy Sauce

> > (如意吉祥)富贵黄金卷 Deep Fried Seafood Rolls

(阖家欢乐)高汤花茹炖菜胆 Double Boiled Soup with Vegetable and Mushroom

> (金色年华) 彩椒小牛肉粒 Wok Fried Beef with Bell Pepper

> > (岁岁平安)清蒸石斑鱼 Steamed Fresh Grouper

(万寿延年)南乳一品脆皮鸡 Deep-fried Crispy Chicken with Preserved Bean Curd Sauce

> (福如东海)上汤杞子浸时蔬 Poached Seasonal Vegetables with Wolfberries

(长命百岁)鲍汁烩伊面 Braised E-fu Noodle in Abalone Sauce

(春色满园)紫米椰汁珍珠露 Sweetened Black Glutinous Rice and Sago Cream with Coconut Milk

> (寿比南山) 子孙寿桃 Chinese Petit Fours

(瑞果呈祥) 水帘洞鲜果盘 Seasonal Fruit Platter

每桌人民币 4,888元(拾位敬用),另加 10%服务费及 6%增值税 RMB4,888 per table of 10 persons, subject to 10% service charge and 6% VAT



中式晚宴菜单 B Chinese Set Menu B

(福星高照) 鸿图粤式烧味拼盘 A Combination of Barbecued Pork, Brine Goose and Beef Shank and Jelly Fish

> (吉庆满堂) 芝士焗波士顿龙虾配伊面 Baked Lobster and E-Fu Noodles with Cheese

(如意吉祥)香酥菌皇火鸭卷 Deep Fried Crispy Duck Rolls with Mushrooms

Double-boiled Mushroom with Chicken

(金色年华)百灵菇扣海参 Sauteed Mushroom with Sea Cucumber in Abalone Sauce

> (岁岁平安)清蒸老虎斑 Steamed Fresh Tiger Grouper

(万寿延年)玫瑰酱皇家咸香鸡 Marinated Chicken in Light Soya Sauce

> (福如东海)清炒时蔬 Stir Fried Seasonal Vegetables

(长命百岁)鲍汁烩伊面 Braised E-fu Noodle in Abalone Sauce

(春色满园)莲子百合红豆沙汤丸 Sweetened Rice Dumpling with Lotus Seed and Lily Bulbs in Red Bean Soup

> (寿比南山) 子孙寿桃 Chinese Petit Fours

(瑞果呈祥) 水帘洞鲜果盘 Seasonal Fruit Platter

每桌人民币 6,888元 (拾位敬用),另加 10%服务费及 6%增值税 RMB6,888 per table of 10 persons, subject to 10% service charge and 6% VAT



中式晚宴菜单 C Chinese Set Menu C

(福星高照)鸿运金猪全体 Barbecued Whole Suckling Pig

(吉庆满堂) 芝士焗波士顿龙虾配伊面 Baked Lobster and E-Fu Noodles with Cheese

> (金色年华)沙律海鲜卷 Deep Fried Crispy Seafood Rolls

(如意吉祥)石参鲜玉竹金瑶炖水鸭 Double Boiled Duck Soup with Conpoy with Chinese Herbs

(岁岁平安)XO 酱碧绿爆花枝胭脂蚌 Stir Fried Assorted Sliced Clams with X.O Sauce

(万寿延年) 金腿蒸马拉西亚海钓珊瑚斑 Steamed Fresh Grouper with Ham

> (万寿延年) 金牌吊烧风沙鸡 Deep Fried Crispy Chicken

(福如东海)浓汤金钱云耳浸菜苗 Poached Seasonal Vegetable with Fungus in Superior Broth

> (长命百岁)鲍汁烩伊面 Braised E-fu Noodle in Abalone Sauce

(春色满园)莲子百合红豆沙汤丸 Sweetened Rice Dumpling with Lotus Seed and Lily Bulbs in Red Bean Soup

> (寿比南山) 子孙寿桃 Chinese Petit Fours

(瑞果呈祥) 水帘洞鲜果盘 Seasonal Fruit Platter

每桌人民币 8,888元(拾位敬用),另加 10%服务费及 6%增值税 RMB8,888 per table of 10 persons, subject to 10% service charge and 6% VAT