

風生水起(五彩撈起魚生) Lo Hei

金豬迎新歲(乳豬半隻拼百花蝦多士)
Half Roasted Suckling Pig with Deep-fried Mashed Shrimp Toasts

發財環聚寶(蠔皇帶子瑤柱莆) Braised Fresh and Dried Scallops with Vegetables in Oyster Sauce

金絲福運臨(金絲芝心拌蟹鉗) Deep-fried Crab Claw stuffed with Minced Shrimp and Cheese wrapped in Crispy Noodles

> 雙珍迎福至(蒸寫竹笙雞茸羹) Braised Bird Nest Broth with Minced Chicken and Bamboo Pith

> > 福菇盈翠聚滿堂(靈芝菇扒雙蔬) Braised Lingzhi Mushroom with Vegetables

包羅萬有(蠔皇原隻鮑魚燴翡翠-八頭) Braised Whole Abalone with Vegetables in Oyster Sauce (8 Heads)

> 福星耀年餘 (清蒸原條大海斑) Steamed Fresh Whole Garoupa

鳳凰賀吉祥(蒜香一品雞) Roasted Crispy Chicken with Garlic

明珠耀滿堂(櫻花蝦瑤柱炒飯) Fried Rice with Sakura Shrimp and Conpoy

金蟹報喜迎春來(雜菌蟹肉伊麵) Braised E-fu Noodles with Crab Meat and Assorted Mushroom

> 金玉滿堂 (冰花燉萬壽果) Double-boiled Papaya with Rock Sugar

> > 吉祥如意茶(中國茗茶) Chinese Tea

[・]菜單上的食材供應有可能受季節因素影響,8 度海逸酒店保留最終決定權以更換價值相約之食材。Seasonal ingredients on the menu may be subjected to changes, depending on the availability, Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.

[・]如閩下對某種食物有過敏反應,請於點菜時通知會議及宴會統籌經理,以便作出妥善安排。If you have any concerns regarding food allergies, please alert your event manager prior to ordering.
・受條款及細則約束,詳情請向宴會部查詢。Terms and conditions apply, please contact our Catering Department for more details.