



## 中式晚宴精選 Chinese Dinner Package

### 晚宴菜譜一 Dinner Menu A

\*\*\*\*\*

匯龍小碟  
黃金豆腐粒 燒汁冬菇片 椒鹽小排骨 芥末牛柳粒  
*Deep-fried Diced Bean Curd  
Braised Black Mushrooms in Gravy  
Deep-fried Spare Rib with Chilli and Salt  
Sautéed Beef Tenderloin with Bell Peppers and Mustard*

紅燒花膠鮑參生翅  
*Braised Shark's Fin Soup with Shredded Abalone, Fish Maw and Sea Cucumber*

或 Or

竹筍螺頭燉菜膽湯  
*Double-boiled Sea Whelk Soup with Bamboo Piths and Cabbage*

XO 醬翡翠炒花枝片蝦仁  
*Sautéed Squid and Shrimp with Broccoli in XO Chilli Sauce*

翡翠鮑魚三寶扎  
*Braised Shredded Abalone with Black Mushrooms Wrapped in Bamboo Piths*

清蒸游水大龍躉斑  
*Steamed Fresh Shaba Garoupa in Supreme Soy Sauce*

鮑魚汁珍菌龍崗雞煲  
*Casserole of Chicken and Assorted Fungus in Abalone Sauce*

太極鴛鴦焗絲苗  
*Fried Rice with Shrimp and Shredded Chicken in Sauce Duo*

魚湯餛飩稻庭麵  
*Inaniwa Udon Noodles with Shrimp Dumpling and Vegetable in Fish Soup*

冰花雪耳燉萬壽果  
*Double-boiled Snow Fungus with Papaya*

美點鴛鴦  
*Chinese Petit Fours*

每席港幣\$7,688 (十至十二位用) HK\$ 7,688/ table (10-12 persons)

另加港幣\$800, 即可享席間無限量供應汽水、橙汁及精選啤酒 3 小時  
*Upgrade to free flow of soft drinks, chilled orange juice and house beer for 3 hours  
with a supplement of HK\$800*

另收加一服務費 Prices are subject to 10% service charge



中式晚宴精選  
**Chinese Dinner Package**

晚宴菜譜二 **Dinner Menu B**

\*\*\*\*\*

鴻運乳豬全體  
*Roasted Whole Suckling Pig*

菜膽螺頭燉排翅  
*Double-boiled Shark's Fin Soup with Sea Whelk and Cabbage*

或 Or

鮮蟹肉燴燕窩  
*Braised Bird's Nest Soup with Crab Meat*

黑胡椒蜜豆炒蝦球帶子  
*Sautéed Prawn, Scallop and Honey Bean with Black Peppercorn*

八頭鮑魚扣花菇伴翡翠  
*Braised Whole Abalone with Black Mushrooms and Vegetables (8 Heads)*

清蒸游水大海星斑  
*Steamed Spotted Garoupa in Supreme Soy Sauce*

手撕鹽焗龍崗雞  
*Shredded Baked "Loong Kong" Chicken with Salt*

瑤柱海皇泡飯  
*Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup*

靈芝菇炆伊府麵  
*Braised E-fu Noodles with Marmoreal Mushrooms*

生磨蛋白杏仁茶  
*Sweetened Almond Cream with Egg White*

美點雙輝映  
*Chinese Petit Fours*

每席港幣**\$8,988** (十至十二位用) **HK\$8,988/ table (10-12 persons)**

另加港幣\$800, 即可享席間無限量供應汽水、橙汁及精選啤酒 3 小時  
*Upgrade to free flow of soft drinks, chilled orange juice and house beer for 3 hours with a supplement of HK\$800*

另收加一服務費 *Prices are subject to 10% service charge*



中式晚宴精選  
**Chinese Dinner Package**

晚宴菜譜三 **Dinner Menu C**

\*\*\*\*\*

芝士焗釀鮮蟹蓋  
*Baked Crab Shell Stuffed with Crab Meat, Onion and Cheese*

原盅迷你佛跳牆  
"Mini Buddha Jump Over the Wall"  
*Double-boiled Fish Maw and Abalone with Sea Cucumber in Supreme Soup*

XO 醬西蘭花炒帶子蝦球  
*Sautéed Scallop and Prawn with Broccoli in XO Chilli Sauce*

金箔玉環瑤柱甫  
*Braised White Turnip Stuffed with Conpoy and Topped with Gold Flakes*

荷香蒸游水海星斑  
*Steamed Fresh Spotted Garoupa on Lotus Leaf in Supreme Soy Sauce*

大紅袍煙燻脆皮龍崗雞  
*Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaf*

蝦醬海鮮蜜豆炒飯  
*Fried Rice with Seafood and Honey Beans in Shrimp Paste*

金菇銀芽撈寬條麵  
*Braised Flat Noodles with Enoki Mushrooms and Bean Sprouts*

燕窩紅豆沙  
*Sweetened Red Bean Cream with Bird's Nest*

美點鴛鴦  
*Chinese Petit Fours*

每席港幣\$9,688 (十至十二位用) **HK\$ 9,688/ table (10-12 persons)**

另加港幣\$800, 即可享席間無限量供應汽水、橙汁及精選啤酒 3 小時  
*Upgrade to free flow of soft drinks, chilled orange juice and house beer for 3 hours  
with a supplement of HK\$800*

另收加一服務費 *Prices are subject to 10% service charge*