

## Celebration Dinner Menu (A)

乳豬燒味拼盤

Assorted Barbecued Meat Combination

黃金炸蝦丸

Deep-fried Shrimp Ball with Minced Cuttle Fish

碧綠花枝鳳片

Sautéed Chicken with Squid & Green Vegetables

竹筴海皇生翅

Braised Shark's Fin Soup with  
Assorted Seafood and Bamboo Piths

清蒸大青斑

Steamed Fresh Green Groupa

海逸脆炸子雞

Deep-fried Crispy Chicken

揚州炒飯

Fried Rice with "Yeung Chow" Style

幸福伊麵

Braised E-fu Noodles with Mushrooms

蓮子紅豆沙

Sweetened Red Bean Soup with  
Lotus Seeds

HK\$5,250 per table of 10-12 persons  
每席港幣 5,250 元包括加一服務費(十至十二人用)

## Celebration Dinner Menu (B)

紅燒乳豬全體

Roasted Whole Suckling Pig

荔茸海鮮盒

Deep-fried Mashed Taro Stuffed with Seafood

瑤柱扒雙寶蔬

Braised Conpoy with Twin Vegetables

翠綠花姿蝦仁

Sautéed Minced Shrimp with Sliced Cuttlefish and Broccoli

紅燒鴛鴦翅

Braised Shark's Fin Soup with Shredded Chicken & Dried Fish Maw

北菇扣鵝掌

Braised Goose Feet with Black Mushrooms

清蒸大青斑

Steamed Fresh Green Garoupa

海逸脆皮炸子雞

Deep-fried Crispy Chicken

瑤柱蛋白炒飯

Fried Rice with Conpoy in White Egg

干燒伊麵

Braised E-fu Noodles

蓮子百合紅豆沙

Sweetened Red Bean Soup with Lotus Seeds and Lily Bulb

HK\$6,850 per table of 10-12 persons

每席港幣 6,850 元包括加一服務費(十至十二人用)

### **Celebration Dinner Menu (C)**

金陵乳豬全體

Roasted Whole Suckling Pig

百花炸釀蟹鉗

Deep-fried Stuffed Crab Claws

蟹肉瑤柱扒雙蔬

Braised Conpoy with Crab Meat and Twin Vegetables

翡翠花枝珊瑚蚌

Sautéed Sea Cucumber and Cuttlefish with Vegetables

紅燒雞絲生翅

Braised Shark's Fin Soup with Shredded Chicken

金錢原隻鮑魚

Braised Whole Abalone with Mushroom and Vegetables

清蒸大青斑

Steamed Fresh Green Grouper

金牌風沙脆皮雞

Deep-fried Crispy Chicken with Garlic

金華帶子炒飯

Fried Rice with Scallops and Yunnan Ham

富貴上湯水餃

Shrimp Dumplings in Superior Soup

椰汁紫米露

Sweetened Black Glutinous Rice in Coconut Milk

HK\$7,850 per table of 10-12 persons

每席港幣 7,850 元包括加一服務費

(十至十二人用)