

Chinese Dinner Banquet 中式晚宴

MENU I 菜譜一

Roasted Whole Suckling Pig
鴻運乳豬全體

Deep-fried Crab Claw coated with
Shrimp Mousse and Water Chestnut
蹄香百花炸蟹鉗

Stir-fried Scallops with Lotus Seeds,
Fresh Lily Bulbs and Vegetables
百年好合翠玉帶

Stewed Whole Conpoy with
Black Mushroom and Garlic in Oyster Sauce
金錢扣多子柱脯盅

Double-boiled Sea Whelk Soup with
Fish Maw and Blaze Mushroom
姬松茸筒膠燉海螺

Braised Sliced Abalone and Goose Web with
Seasonal Vegetables
生扣鵝掌鮑脯

Steamed Fresh Eastern Spotted Garoupa
清蒸大海東星斑

Roasted Chicken with Golden Garlic and
Fermented Red Bean Curd
蒜香南乳鴛鴦壹品雞

Fried Rice with Diced Duck, Sea Cucumber and
Sergestid Shrimps
櫻花蝦遼參鴨粒炒飯

Braised E-fu Noodles with Shrimp Dumpling in
Supreme Broth
上湯水餃伊麵

Mango Pudding / Mickey Lotus Seed and
Pineapple Puff
特式甜品: 芒果布甸/ 米奇鴛鴦酥



每席港幣 HK\$17,888 per table
12 persons per table 每席供12位用

MENU II 菜譜二

Roasted Whole Suckling Pig
鴻運乳豬全體

Baked stuffed Crab Shell with Pomelo and Herbs
柚子香草焗蟹蓋

Sautéed Lobster with Matsutake Mushrooms
served with Scallop Dumpling
松茸龍蝦球伴帶子石榴

Turnip Ring stuffed with Pork, Shrimp and
Fungus
如意海鮮白玉盞

Double-boiled Chicken Soup with Fish Maw,
Snow Lotus and Almond Juice
杏汁花膠雪蓮子燉雞

Braised Whole Abalone (6 heads) and
Sea Cucumber with Seasonal Vegetables
in Oyster Sauce
蠔皇六頭鮑魚扣遼參

Steamed Fresh Eastern Spotted Garoupa
清蒸大海東星斑

Roasted Crispy Chicken with Lychee Sauce
荔枝醬脆皮燒雞

Fried Rice Trio with Lobster, Scallops,
Roasted Duck and Yunnan Ham
龍仔富豪三色飯

Deep-fried Shrimp Dumpling served with
Tomato Supreme Broth
番茄濃湯鮮蝦煎粉果

Chilled Mango Sago Cream with
Pomelo / Tiramisu
特式甜品: 楊枝甘露/ 意大利芝士蛋糕



每席港幣 HK\$22,888 per table
12 persons per table 每席供12位用

Western Dinner Banquet 西式晚宴

MENU I 菜譜一

Seared Scallop Roll with Black Truffle and
Asparagus Salad
香煎帶子卷配黑松及蘆筍沙律

Cream of Parsnips with Serrano Ham
英國白甘筍忌廉湯配西班牙火腿脆片

Baked Crab Meat Cannelloni and Slow-cooked
Salmon Fillet with Vanilla Foam
served with Green Pea Puree and Baby Vegetables

烤意式蟹肉卷及慢煮三文魚柳配
雲呢拿泡沫伴青豆蓉及蔬菜

OR 或

Slow-cooked U.S. Beef Brisket and Oven-grilled
Flat Iron Steak

served with Roasted Vitelotte Potatoes, Spring
Vegetables with Madeira Truffle Sauce
慢烤美國牛腩及燒扁鐵牛排配馬爹利酒
黑松露汁伴烤薯及時蔬

Heart Shaped Mango Chocolate Mousse Cake
心形芒果朱古力慕斯蛋糕

Coffee or Tea
咖啡或紅茶

Chocolate Praline and Macaron
朱古力及法式杏仁餅



每位港幣 HK\$1,488 per person

MENU II 菜譜二

Smoked Salmon Sphere
filled with Caviar Blinis with Nicoise Salad
煙三文魚配黑魚子醬小班戟及尼哥沙律

Poached Egg Hollandaise on Baby Spinach
and Oven-baked Crab Meat Timbale
水煮蛋菠菜配荷蘭汁及烤焗蟹餅

Bouillabaisse
法式海鮮濃湯

Grilled Iberico Pork Tenderloin
and Seared Half Lobster with Wild Mushroom Ravioli
served with Baby Vegetables,
Calvados Apple Sauce and Truffle Foam
烤西班牙豬柳及香煎龍蝦伴意式蘑菇餛飩及蔬菜
配加華度酒蘋果醬汁及松露泡沫

OR 或

Slow-roasted U.S. Beef Short Rib
and Dutch Baby Rack of Veal with Pinot Noir Jus,
Potatoes Dauphinoise and Seasonal Vegetable
慢烤美國牛肋肉及荷蘭小牛排配紅酒汁
伴忌廉焗薯及時蔬

Strawberry Mousse Cake
士多啤梨慕斯蛋糕

Coffee or Tea
咖啡或紅茶

Chocolate Praline and Macaron
朱古力及法式杏仁餅



每位港幣 HK\$1,888 per person