



**富貴千層脆金豬**

Barbecued Suckling Pig

**松露鮮百合炒蝦球**

Sautéed Shrimp with Lily Bulb and Black Truffle

**百花炸釀蟹鉗**

Deep Fried Crab Claws with Shrimp Paste Filling

**碧綠玉環瑤柱脯**

Braised Whole Conpoy in Jade Melon Ring

**紅燒蟹肉生翅**

Braised Shark Fin Soup with Crab Meat

或 OR

**高湯花膠燴燕窩**

Bird's Nest and Bamboo Piths in Supreme Broth

**原隻鮑魚扣玉掌**

Braised Whole Abalone with Goose Web

**清蒸老虎斑**

Steamed Live Tiger Grouper

**當紅脆皮燒雞**

Roasted Crispy Chicken

**金沙櫻花蝦炒飯**

Fried Rice with Dried Sakura Shrimp

**蟹籽燜伊麵**

Braised E-Fu Noodle with Crab Roe

**楊枝黃金露**

Mango Pomelo Sago Sweet Soup

**天作之合**

Petit Fours

**甜蜜美滿**

Seasonal Fruits

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**星期一至四 每席\$9,888**

Monday to Thursday \$9,888 / Per Table

**星期五、六、日及假期 每席\$10,888**

Friday, Saturday, Sunday & Public Holiday \$10,888 / Per Table

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以上價目以12位計算及包括12%服務費 All prices are based on 12 persons per table and inclusive of 12% service charge  
菜單祇適用於2021年12月31日前的宴會安排 The above menu is applicable to Wedding Banquet on or before December 31, 2021  
菜單內容如有更改或停用恕不另行通知 Above menu may subject to changes without prior notice  
如有任何爭議本集團保留最終決定權 Our company reserves the right of the final decision