

晚宴套餐 Banquet Menu 2019

Menu B

大紅乳豬件拼海蜆
Roasted Suckling Pig and Jelly Fish Platter

椒醬翠玉鮮菰炒帶子
Sautéed Scallops with Zucchini in Chili Sauce

酥炸黃金花姿球
Deep-fried Golden Cuttlefish Dumplings

芝麻照燒蝦球西蘭花
Stir-fried Prawns with Broccoli in Teriyaki Sesame Sauce

紅燒瑤柱海皇翅
Braised Shark's Fin Soup with Seafood and Shredded Conpoy
或 OR

淮杞紅棗燉響螺豬腱
Double Boiled Sea Whelk Soup with Pork, Red Date, Dried Yam and Wolfberries

碧綠蠔皇鮮鮑甫花膠筒
Braised Sliced Abalone and Fish Maw with Broccoli in Oyster Sauce

清蒸沙巴大海斑
Steamed Fresh Sabah Garoupa

金牌炸子雞
Roasted Crispy Chicken

鮑魚汁鴨粒荷葉飯
Fried Rice with Duck Cubes and Abalone Sauce wrapped in Lotus Leaves

陳皮紅豆沙湯丸
Sweetened Red Bean Cream Soup with Sesame Dumplings

港幣HK\$6,488

(另加一服務費 Plus 10% service charge)

*有效期至 2019 年 3 月 31 日

*每席十二位

*價格及食材如有更改恕不另行通知