

晚宴套餐 Banquet Menu 2019
Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

XO 醬翡翠炒帶子珊瑚蚌
Sautéed Scallops and Clams with Seasonal Greens in XO Sauce

發財好市蒜子瑤柱甫
Braised Whole Conpoy, Garlic, Sea Moss and Dried Oyster

酥炸龍鬚鳳尾蝦
Deep-fried Shrimp

紅燒蟹皇蟹肉翅
Braised Shark's Fin Soup with Crab Meat and Crab Roe
或 OR

蟲草花杞子紅棗燉響螺鴛鴦雞
Double Boiled Twin Chicken Soup with Red Dates, Wolfberries and Crodyceps Flowers

原隻大湯鮑花菰菜膽
Braised Whole Abalone with Mushrooms and Seasonal Greens

清蒸沙巴大海斑
Steamed Fresh Sabah Garoupa

金牌炸子雞
Roasted Crispy Chicken

生炒臘味糯米飯
Stir-fried Glutinous Rice with Preserved Meats

荔芋紫米露湯丸
Sweetened Black Glutinous Rice Cream with Taro and Sesame Dumplings

港幣HK\$6,988
(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