

**晚宴套餐 Banquet Menu 2018**  
**Menu A**

燒味大拼盆  
Assorted Barbecued Meat Platter

翠玉飄香炒帶子  
Sautéed Scallops with Zucchini, Celery and Parsley

酥炸魚籽百花蝦盒  
Deep-fried Mashed Shrimp Cake with Fish Roe

珊瑚鮮菰西蘭花  
Braised Broccoli with Crabmeat and Crab Cream and Mushrooms

紅燒瑤柱雞絲翅  
Braised Shark's Fin Soup with Shredded Chicken and Dried Conpoy  
或 OR

姬松茸銀耳花菰燉豬腱  
Double Boiled Soup with Premium Pork, Mushrooms and Snow Fungus

翡翠原隻鮑魚扒雞脾菰  
Braised Whole Abalone with Mushrooms and Lettuce

清蒸沙巴大海斑  
Steamed Fresh Sabah Garoupa

金牌炸子雞  
Roasted Crispy Chicken

田園十穀荷葉飯  
Ten-cereal Fried Rice with Assorted Vegetables wrapped in Lotus Leaves

黃金珍珠露  
Sweetened Pumpkin Cream with Sago

**HK\$5,888**

**(另加一服務費 Plus 10% service charge)**

\*有效期由 2017 年 7 月 1 日至 2018 年 6 月 30 日

\*每席十二位

\*價格如有更改恕不另行通知