

晚宴套餐 Banquet Menu 2018

Menu B

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

黑松露碧綠炒蝦球
Sautéed Prawns with Vegetables and Black Truffle

瑤柱百頁扒翡翠苗
Braised Seasonal Greens with Dried Conpoy and Flat Gluten

琥珀合桃伴窩粿百花球
Deep-fried Mashed Shrimp Dumplings coated with Crispy Rice and Sweetened Walnuts

紅燒瑤柱蟹肉翅
Braised Shark's Fin Soup with Crabmeat and Dried Conpoy
或 OR

石斛太子參淮山杞子燉響螺豬腱
Double Boiled Soup with Premium Pork, Sea Whelk
with Dendrobium, Ginseng, Dried Yam and Wolfberries

蠔皇鮮鮑甫西蘭花
Braised Sliced Abalone with Broccoli in Oyster Sauce

清蒸沙巴大海斑
Steamed Fresh Sabah Garoupa

當紅炸子雞
Roasted Crispy Chicken

生炒錦繡臘味糯米飯
Stir-fried Glutinous Rice with Preserved Meat, Peas and Corn Kernel

紫米珍珠紅豆沙
Sweetened Black Glutinous Rice and Red Bean Cream with Sago

HK\$6,388

(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