

晚宴套餐 Banquet Menu 2018
Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

羊肚菌翡翠錦繡炒帶子
Sautéed Scallops with Seasonal Greens, Mixed Peppers and Macadamia Nuts

發財生財蒜子金錢瑤柱甫
Braised Dried Conpoy, Garlic, Mushrooms, Sea Moss and Lettuce

酥炸迷迭香百花釀蟹拑
Deep-fried Crab Claw stuffed with Mashed Shrimp Paste in Rosemary

紅燒蟹皇海寶翅
Braised Shark's Fin Soup with Assorted Seafood and Crab Roe
或 OR
蟲草花杞子圓肉花膠燉豬脰
Double Boiled Pork Soup with Fish Maw, Longan and Wolfberries

原隻大湯鮑菜膽
Braised Whole Abalone with Seasonal Greens

清蒸沙巴大海斑
Steamed Fresh Sabah Garoupa

柚子蜜當紅炸子雞
Roasted Crispy Chicken in Pomelo Honey Flavor

富貴鮑魚粒炒飯
Fried Rice with Diced Abalone, Assorted Meats and Seasonal Greens

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

HK\$6,988

(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