

晚宴套餐 Banquet Menu 2019
Menu A

燒味大拼盆
Assorted Barbecued Meat Platter

翠玉龍井炒蝦球
Sautéed Prawns with Zucchini and Longjing

酥炸火腿芝士帶子盒
Deep-fried Scallop Cake with Ham and Cheese

發財鮮菰西蘭花
Braised Broccoli with Sea Moss and Mushrooms

紅燒瑤柱蟹肉翅
Braised Shark's Fin Soup with Crab Meat and Shredded Conpoy
或 OR

花旗參淮杞燉豬腱竹絲雞
Double Boiled Silky Fowl and Pork Soup with Ginseng, Dried Yam and Wolfberries

原隻大湯鮑花菰菜膽
Braised Whole Abalone with Chinese Mushrooms and Lettuce

清蒸沙巴大海斑
Steamed Fresh Sabah Garoupa

金牌炸子雞
Roasted Crispy Chicken

飄香菠蘿海鮮荷葉飯
Seafood Fried Rice with Pineapple wrapped in Lotus Leaves

桂花糯米小丸子
Sweetened Osmanthus Soup with Glutinous Rice Dumplings

港幣HK\$5,988

(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