

**晚宴套餐 Banquet Menu**  
**Menu A**

燒味大拼盆  
Assorted Barbecued Meat Platter

翠玉金蒜鮮菰炒帶子  
Sautéed Scallops with Zucchini and Mushrooms in Garlic Flavor

酥炸鳳尾蝦  
Deep-fried Shrimps

XO 醬瑤柱扒西蘭花  
Braised Broccoli with Dried Conpoy in XO Sauce

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

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

紅燒雞腿鮮菰鮑片菜膽  
Braised Abalone Slice with Mushrooms and Lettuce

清蒸沙巴大海斑  
Steamed Fresh Sabah Garoupa

金牌炸子雞  
Roasted Crispy Chicken

瑤柱雞粒荷葉飯  
Dried Chicken Fried Rice with Dried Conpoy wrapped in Lotus Leaves

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

**港幣HK\$6,188**

**(另加一服務費 Plus 10% service charge)**

\*有效期至 2022 年 2 月 28 日

\*每席十二位

\*價格及食材如有更改恕不另行通知