



Chinese Menu I

HK\$8,888 per table for 12 persons

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠龍鳳配

Stir-fried Prawns | Chicken Fillets | Seasonal Vegetables

碧綠映銀湖

Braised Broccoli | Snow Fungus | Crabmeat

金絲百花球

Deep-fried Minced Shrimp Balls

燕語戲鳳凰

Braised Bird's Nest Soup | Dried Scallop | Shredded Roast Duck | Shredded Chicken Fillet | Bamboo Pith

碧綠花菰扣海參

Braised Sea Cucumber | Mushrooms | Seasonal Vegetables

清蒸大海青斑

Steamed Green Garoupa | Soya Broth

脆皮炸子雞

Deep-Fried Crispy Chicken

錦繡蛋白帶子炒飯

Fried Rice | Scallop | Egg White | Diced Vegetables | Pine Nuts

幸福伊麵

Braised E-fu Noodle | Mushrooms

椰果紫米露

Sweetened Purple Glutinous Rice | Nata de Coco

鴛鴦美點

Chinese Petit Fours





Chinese Menu II
HK\$9,688 per table for 12 persons

金陵乳豬全體

Roasted Whole Suckling Pig

怡香玉帶彩鳳

Stir-fried Scallop | Chicken Fillets | Seasonal Vegetables | Spicy Bean Paste

碧綠銀環多子瑤柱甫

Braised Radish | Deep-fried Garlic | Dried Scallop

百花鳳尾蝦

Deep-fried Prawns | Croutons

蟲草花響螺花膠燉烏雞

Double Boiled Superior Soup | Sea Conch | Fish Maw | Blackened Chicken | Cordyceps Flower

翡翠花菇鮮鮑片

Braised Sliced Abalone | Seasonal Vegetables | Fresh Mushrooms

清蒸大海青斑

Steamed Green Garoupa | Soya Broth

南乳吊燒雞

Deep-fried Crispy Chicken | Preserved Taro Sauce

鳳梨海鮮炒飯

Fried Rice | Seafood | Pineapple

上湯菜肉雲吞

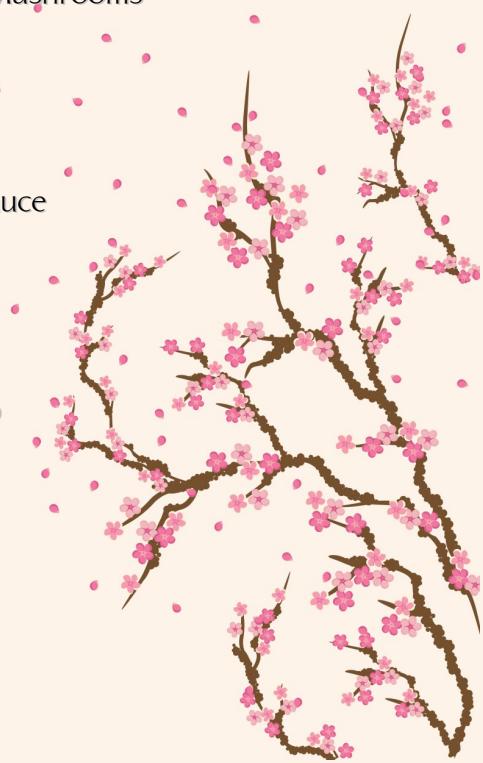
Pork | Vegetable Wontons | Supreme Soup

幸福團圓露

Sweetened Almond Cream | Dumplings

鴛鴦美點

Chinese Petit Fours





Chinese Menu III
HK\$11,888 per table for 12 persons

金豬大紅袍

Roasted Whole Suckling Pig

碧綠金腿明蝦球

Stir-fried Prawns | Seasonal Vegetables | Shredded Yunnan Ham | Supreme Soup

津膽多子瑤柱甫

Braised Chinese Cabbage | Deep-fried Garlic | Dried Scallop

格蘭焗釀響螺

Baked Stuffed Sea Conch | Portuguese Sauce

菜膽花膠燉海珍

Double Boiled Superior Soup | Fish Maw | Sea Cucumber | Dried Scallop | Sea Conch | Mushroom | Brassica

蠔皇碧綠鮮鮑片

Braised Sliced Abalone | Seasonal Vegetables

清蒸大東星斑

Steamed Spotted Garoupa | Soya Broth

芝麻鹽焗雞

Baked Salty Chicken | Sesame

鮑汁鱈魚雞粒炒飯

Fried Rice | Diced Chicken | Abalone Sauce

鮮蝦上湯煎粉菓

Deep-fried Dumplings | Shrimp | Superior Soup

桂圓茶湯圓

Sweetened Longan Tea | Sesame Dumpling

幸福美點

Chinese Petit Fours



Chinese Menu IV
HK\$12,288 per table for 12 persons

紅鸞金豬全體

Roasted Whole Suckling Pig

甜桃醬皇翠玉帶

Stir-fried Scallops | Vegetables | Peach | XO Sauce

玉露影紗窗

Braised Asparagus | Bamboo Pith

鮮菌龍皇金絲卷

Deep-fried Rice Paper Lobster Meat Roll stuffed | Wild
Mushrooms

翡翠鮮蟹肉燴燕窩

Braised Bird's Nest-Spinach Puree | Crabmeat

蠣皇海參鮮鮑片

Braised Sliced Abalone | Sea Cucumber | Seasonal Vegetables

清蒸大東星斑

Steamed Spotted Garoupa | Soya Broth

蒜香金沙脆皮雞

Deep-fried Crispy Chicken | Garlic

圓貝飄香荷葉飯

Fried Rice | Dried Scallop wrapped | Fragrant Lotus Leaf

高湯水餃皇

Dumplings | Supreme Soup

紅蓮雪蛤燉萬壽果

Double Boiled Hasma | Red Dates | Papaya

龍鳳美點

Chinese Petit Fours





Chinese Menu V

HK\$13,288 per table for 12 persons

龍袍醬燒琵琶豬

Roasted Whole Suckling Pig | Preserved Taro Sauce

鮮松露水晶明蝦球

Sautéed Crystal Prawn | Truffles

金沙焗釀蟹蓋

Baked Stuffed Crab Shell

鮮人參雞燉燕窩

Double Boiled Superior Soup | Ginseng | Chicken | Bird's Nest

燒雲腿草菇乳鴿甫

Stir-fried Pigeon Fillet | Yunnan Ham | Straw Mushrooms

碧綠蠔皇原隻湯鮑

Braised Whole Abalone | Green Vegetables

清蒸大東星斑

Steamed Spotted Garoupa | Soya Broth

金枝綠葉脆皮雞

Deep-fried Crispy Chicken

太極兩儀飯

Fried Rice Combo

鮮蝦上湯煎粉粿

Deep-fried Shrimp Dumplings | Supreme Soup

楊枝甘露凍布甸

Mango | Pomelo Pudding

歡樂雙輝美點

Chinese Petit Fours