



盛宴共享 CHINESE BANQUET

Menu A	Menu B	Menu C
<p>五福臨門 (五小碟) 手拍青瓜 麻辣木耳 招牌海山骨 五香牛腱 素菜春卷 Assorted Appetizer Platter</p> <p>腰果花枝炒雞球 Wok-fried Squid & Chicken with Cashew</p> <p>瑤柱北菇燉豬腱 Double-boiled Pork Shank Soup with Conpoy and Mushroom</p> <p>黃金海中蝦 Deep-fried Prawn in Salty Egg</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>菜膽上湯三黃雞 Poached Chicken and Cabbage in Soup</p> <p>XO醬叉燒炒飯 Fried Rice with Barbecue Pork in XO Sauce</p> <p>鮮菇乾燒伊麵 Braised E-fu Noodles with Mushroom</p> <p>蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed</p>	<p>四喜臨門 青瓜海蜇 水晶肴肉 青芥末牛柳粒 蠔皇雙菇 Assorted Appetizer Platter</p> <p>翡翠合桃蝦球 Sautéed Prawns with Honey Walnuts & Vegetables</p> <p>百花脆炸蟹鉗 Deep-fried Crab Claw</p> <p>遼參海皇羹 Braised Sea Cucumber & Assorted Seafood Soup</p> <p>蠔皇鵝掌伴花膠件 Braised Goose Web with Fish Maw in Oyster Sauce</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>瑤柱蛋白炒飯 Dried Scallop & Egg White Fried Rice</p> <p>蝦籽雙菇炆伊麵 Braised E-fu Noodles with Shrimp Roe & Assorted Mushrooms</p> <p>雪耳燉紅蓮 Snow Fungus & Lotus Seed Sweet Soup</p>	<p>喜慶金豬大紅袍 Roasted Whole Suckling Pig</p> <p>露筍油泡虎蝦球 Wok-fried King Prawns with Asparagus</p> <p>酥炸韓國蠔伴燒雲腿片 Deep-fried Korean Oyster with Ham</p> <p>肘子竹絲雞燉花膠湯 Double-boiled Pork Knuckle & Silkie Chicken Soup with Fish Maw</p> <p>蠔皇原隻五頭湯鮑扣鵝掌 Braised 5-head Abalone and Goose Web</p> <p>清蒸海星斑 Steamed Spotted Garoupa</p> <p>瑤柱扒雙蔬 Double Vegetables with Conpoy</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>黑松露帶子炒飯 Fried Rice with French Truffles & Scallops</p> <p>上湯鮮蝦雲吞 Shrimp Dumplings in Soup</p> <p>萬壽果椰汁燉燕窩 Double-boiled Bird's Nest Soup with Coconut Milk in Papaya</p>
每席12位用港幣8,188元 HK\$8,188 for a table of 12 persons	每席12位用港幣9,288元 HK\$9,288 for a table of 12 persons	每席12位用港幣13,988元 HK\$13,988 for a table of 12 persons

茶芥全免及不設加一服務費

*優惠條款及細則:

- 此菜單不適用於個別推廣的指定日子、節日及前夕，詳情請致電2989 6352宴會統籌查詢。
- 如有任何爭議，南盈物業管理有限公司擁有最終決定權。