ANNUAL/SPRING CHINESE BANQUET MENU A 團年 / 春茗中式宴會菜譜 A

WM Five Fortune
(Honey Glazed Barbecue Pork, Chuka Seaweed Salad, Roasted Crispy Goose, Smoked Duck Breast, Crispy Bean Curd with Mushroom)
WM 五福臨門
(蜜汁黑豚肉叉燒、中華沙律、果木脆皮燒鵝 、煙燻鴨胸 、脆炸京式腐皮卷)

Sautéed Scallop and Sliced Cuttlefish with Vegetables 翡翠花姿炒帶子

Crab Meat Soup with Bamboo Pith 竹笙生拆蟹肉羹

Braised Dried Oyster with Black Moss 發財大利好市

Steamed Deep-Sea Giant Garoupa, Spring Onion in Soy Sauce 蔥油頭抽蒸深海龍躉

> Steamed Chicken with Ginger 東江沙薑雞

Fried Rice with Assorted Seafood 海皇帶子粒炒香苗

Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce 鮑汁金菇炆伊麵

Papaya and Snow Fungus Sweet Soup 冰糖木瓜南北杏燉雪耳

Chinese Petit Fours 甜蜜美點

HK\$8,388 per table 10-12 persons 每席 HK\$8,388 10-12 位用











- Subject to 10% service charge 另收取10%服務費
- Terms and conditions apply 受條款及細則約束

ANNUAL/SPRING CHINESE BANQUET MENU B 團年 / 春茗中式宴會菜譜 B

Whole Barbecued Suckling Pig 金豬大紅袍

Sautéed Prawn and Sliced Cuttlefish with Vegetables 翡翠炒花枝蝦球

Double-boiled Silky Chicken Soup with Chinese Yam and Cordyceps Flower 淮山蟲草花燉竹絲雞

Braised garden greens with Dried Oyster 大利好市扒時蔬

Steamed Deep-Sea Giant Garoupa, Spring Onion in Soy Sauce 蔥油頭抽蒸深海龍躉

> Deep-fried Crispy Chicken 當紅炸子雞

Fried Rice with Assorted Seafood 海皇帶子粒炒香苗

Braised E-fu Noodles with Shrimp Roe and Enoki Mushroom in Abalone Sauce 鮑汁蝦子金菇炆伊麵

> Snow Fungus, Lily and Red Date Sweet Soup 銀耳紅棗百合糖水

> > Chinese Petit Fours 甜蜜美點

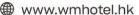
HK\$9,288 per table 10-12 persons 每席 HK\$9,288 10-12 位用











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ANNUAL/SPRING CHINESE BANQUET MENU C

團年 / 春茗中式宴會菜譜 C

WM Five Fortune (Barbecued Suckling Pig, Soy Sauce Chicken, Honey Glazed Barbecue Pork, Chuka Seaweed Salad, Crispy Bean Curd with Mushroom) WM 五福臨門

(脆皮乳豬件、玫瑰豉油雞、蜜汁黑豚肉叉燒、中華沙律、脆炸京式腐皮卷)

Braised Dried Oyster with Black Moss 發財大利好市

Sautéed Scallop and Chicken Sliced with Vegetables 翡翠鳳片玉帶

Deep-fried Prawns with Walnut & Wasabi Mayonnaise 琥珀青芥蝦

Braised bird 's nest soup with White Egg and Assorted Seafood 海皇芙蓉燕窩羹

Braised 8-head Whole Abalone with vegetable in Oyster Sauce 原隻八頭鮑魚扣金錢

Steamed Deep-Sea Giant Garoupa with Spring Onion in Soy Sauce 頭抽蒸龍躉斑

Deep-fried Crispy Chicken with Dried Garlic 金蒜脆風沙鳴雞

Fried Rice with Ginger and Wagyu Beef 薑米和牛炒香苗

Braised E-Fu Noodles with Shrimp roe 蝦子乾燒伊麵

Double-boiled Snow Fungus, Red Date and Lotus Seed 紅寨銀耳百合蓮子茶

> Chinese Petit Fours 美點雙輝

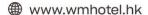
HK\$10,888 per table 10-12 persons 每席 HK\$10,888 10-12 位用











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