

## 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

竹筴生拆蟹肉羹

#### 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



## 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



## 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

紅棗銀耳百合蓮子茶

#### Chinese Petit Fours

美點雙輝

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

每席 HK\$10,888 10-12 位用

