



## 彌月喜宴 A

鴻運雞蛋配子薑

Chinese Red Egg with Tender Ginger

大紅乳豬全體

Whole Barbecued Suckling Pig

琥珀青芥明蝦球

Deep fried prawn with Walnut and Wasabi Mayonnaise

淮山蟲草花燉竹絲雞

Double-boiled Silkie Chicken Soup with Chinese Yam and Cordyceps Flower

碧綠原隻八頭鮑

Braised 8-head Whole Abalone with Oyster Sauce

蔥油頭抽蒸深海龍躉

Steamed Deep-Sea Giant Garoupa, Spring onion in Soy Sauce

當紅一品燒雞

Deep-fried Crispy Chicken

海皇鳳梨藜麥炒香苗

Quinoa Fried Rice with Seafood and Pineapple

金菇炆伊麵

Braised E-Fu Noodles with Enoki mushroom

連生貴子起鴻運

Sweetened Red Bean Cream with Lotus Seed and Fresh Lily Bulb

百子添孫映雙輝

Chinese Petit Fours

每席 HK\$9,888 10-12 位用

HK\$9,888 per table 10-12 persons

另收取 10%服務費 Subject to 10% service charge



HOTEL  
彌月喜宴 B

鴻運雞蛋配子薑

Chinese Red Egg with Tender Ginger

大紅乳豬全體

Whole Barbecued Suckling Pig

翡翠金銀蝦球

Sautéed prawn with Seasonal Greens

酥炸金絲蚶拑

Deep-fried Crab Claw Coated with Shrimp Mousse

竹筍金磚扒娃娃菜

Braised Seasonal Vegetables with Bamboo Pith and Pumpkin

海皇芙蓉燴燕窩

Braised bird' s nest soup with Assorted Seafood

蠔皇原隻八頭鮑

Braised 8-head Whole Abalone with Oyster Sauce

蔥油頭抽蒸老虎斑

Steamed Fresh Tiger Garoupa, Spring onion in Soy Sauce

瑤柱貴妃雞

Concubine Chicken with Dried Scallop

飄香荷葉飯

Steamed Rice in Lotus Leaf with Shiitake & Dried Shrimp

上湯鮮蝦水餃

Shrimp Dumpling in Superior Soup

連生貴子起鴻運

Sweetened Red Bean Cream with Lotus Seed and Fresh Lily Bulb

百子添孫映雙輝

Chinese Petit Fours

每席 HK\$11,888 10-12 位用

HK\$11,888 per table 10-12 persons

另收取 10%服務費 Subject to 10% service charge