

盛宴共享 CHINESE BANQUET

MENU A

燒味拼盤 Assorted Barbecue Platter

腰果花枝炒雞球 Wok-fried Squid & Chicken with Cashew

瑤柱北菇燉豬脈 Double-boiled Pork Shank Soup with Conpoy and Mushroom

黃金海中蝦 Deep-fried Prawn in Salty Egg

> 清蒸老虎斑 Steamed Tiger Garoupa

菜膽上湯三黃雞 Poached Chicken and Cabbage in Soup

XO醬叉燒炒飯 Fried Rice with Barbecue Pork in XO Sauce

鮮菇乾燒伊麵 Braised E-fu Noodles with Mushroom

蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed

> 合時鮮果盤 Fresh Fruit Platter

MENU B

四喜拼盤 招牌海山骨 麻辣雲耳 五香牛腱 酥脆蝦多士 Assorted Appetizer Platter

XO醬炒雙蚌

Wok-fried Sea Cucumber Intestine & Osmanthus Clam in XO Sauce

脆炸百花蝦球 Deep-fried Prawn Balls

淮杞燉螺頭湯 Double-boiled Whelk Head Soup with Chinese Yam & Medlar

北菇扒五頭湯鮑 Braised 5-Head Abalone with Mushroom

> 竹笙扒雙蔬 Poached Bamboo Pith with Double Vegetables

清蒸老虎斑 Steamed Tiger Garoupa

> 脆皮炸子雞 Crispy Chicken

瑤柱福建炒飯 Fujian Fried Rice

上湯水餃 Soup Dumplings

蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed

> 合時鮮果盤 Fresh Fruit Platter

MENU C

海蜇乳豬拼盤 Assorted Suckling Pig Platter with Jellyfish

> 百花炸釀蟹拑 Deep-fried Crab Claw

碧綠珊瑚玉帶 Wok-fried Scallops & Osmanthus Clam with Vegetables

花膠燉椰子湯 Double-boiled Coconut Soup & Fish Maw

富貴金錢鮑片 Braised Abalone Slices with Vegetables

瑤柱竹絲扒露筍 Braised Asparagus with Conpoy

> 清蒸老虎斑 Steamed Tiger Garoupa

> > 脆皮炸子雞 Crispy Chicken

金銀海鮮炒飯 Fried Rice with Seafood

上湯鮮蝦雲吞 Soup Shrimp Dumplings

蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed

> 合時鮮果盤 Fresh Fruit Platter

每席 12 位用港幣 6,888 元 HK\$6,888 for a table of 12 persons 每席 12 位用港幣 7,888 元 HK\$7,888 for a table of 12 persons 每席 12 位用港幣 8,888 元 HK\$8,888 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。