



# 盛宴共享 CHINESE BANQUET

MENU A	MENU B	MENU C
<p>燒味拼盤 Assorted Barbecue Platter</p> <p>腰果花枝炒雞球 Wok-fried Squid &amp; Chicken with Cashew</p> <p>瑤柱北菇燉豬脰 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>合時鮮果盤 Fresh Fruit Platter</p>	<p>四喜拼盤 素菜春卷 麻辣雲耳 五香牛腱 酥脆蝦多士 Assorted Appetizer Platter</p> <p>XO醬炒雙蚌 Wok-fried Sea Cucumber Intestine &amp; Osmanthus Clam in XO Sauce</p> <p>脆炸百花蝦球 Deep-fried Prawn Balls</p> <p>淮杞燉螺頭湯 Double-boiled Whelk Head Soup with Chinese Yam &amp; Medlar</p> <p>北菇扒五頭湯鮑 Braised 5-Head Abalone with Mushroom</p> <p>竹筴扒雙蔬 Poached Bamboo Pith with Double Vegetables</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>瑤柱福建炒飯 Fujian Fried Rice</p> <p>上湯水餃 Soup Dumplings</p> <p>蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed</p> <p>合時鮮果盤 Fresh Fruit Platter</p>	<p>海蜇燒腩拼盤 Assorted Roasted Pork Belly Platter with Jellyfish</p> <p>百花脆炸蟹鉗 Deep-fried Crab Claw</p> <p>碧綠珊瑚玉帶 Wok-fried Scallops &amp; Osmanthus Clam with Vegetables</p> <p>花膠燉椰子湯 Double-boiled Coconut Soup &amp; Fish Maw</p> <p>富貴金錢鮑甫 Braised Sliced Abalone with Vegetables</p> <p>清蒸海星斑 Steamed Spotted Garoupa</p> <p>瑤柱竹絲扒露筍 Braised Asparagus with Conpoy</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>金銀海鮮炒飯 Fried Rice with Seafood</p> <p>上湯鮮蝦雲吞 Soup Shrimp Dumplings</p> <p>蓮子百合紅豆沙 Sweetened Red Bean Cream and Fresh Lily Bulbs with Lotus Seed</p> <p>合時鮮果盤 Fresh Fruit Platter</p>
<p>每席 12 位用港幣 8,388 元 HK\$8,388 for a table of 12 persons</p>	<p>每席 12 位用港幣 9,388 元 HK\$9,388 for a table of 12 persons</p>	<p>每席 12 位用港幣 10,888 元 HK\$10,888 for a table of 12 persons</p>

**\*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。