

嚐聚中秋 Mid-Autumn Festival

Available from 20 Sep to 7 Oct 2025

Set for 4 人餐

金湯海皇羹

Seafood & Pumpkin Thick Soup

沙律蝦丸伴翡翠

Deep-fried Prawn Balls with Broccoli

玉環瑤柱甫

Stuffed Hairy Gourd with Conpoy

清蒸老虎斑仔

Steamed Tiger Grouper

鮮茄雲耳浸時蔬

Poached Black Fungus, Tomato & Vegetables

當紅炸子雞

Crispy Chicken

貝沙灣炒香苗

Bel-Air Fried Rice

紫蕃薯湯丸

Sweetened Purple Sweet Potato with Dumplings

HK\$1,588 (4 位 Persons)

Set for 6 人餐

哈蜜瓜螺頭燉雞

Double-boiled Chicken Soup with
Sea Whelk & Cantaloupe

上湯煎焗蟹鉗

Pan-fried Crab Claw with Choy Sum

碧綠舞茸炒帶子

Wok-fried Scallop with Maitake & Honey Beans

清蒸老虎斑

Steamed Tiger Grouper

竹笙雲耳杞子浸時蔬

Poached Vegetables with Goji Berries,
Black Fungus & Bamboo Fungus

當紅炸子雞

Crispy Chicken

貝沙灣炒香苗

Bel-Air Fried Rice

紫蕃薯湯丸

Sweetened Purple Sweet Potato with Dumplings

HK\$2,988 (6 位 Persons)

不設加一服務費 | 奉送鮮果盤、中國茶及汽水 4 / 6 罐

No Service Charge | Complimentary Fresh Fruit Platter, Chinese Tea & 4 / 6 Cans of Soft Drinks

敬請三個工作天前預訂 3 working days advance ordering is required

美酒搭配 Additional Wine Pairing:

Champagne

Charles de Cazanove, Tradition Millesime Brut

~~\$880~~

**SPECIAL
PRICE**

\$688 / Bottle

Red Wine

Cabernet Sauvignon, Family Reserva, Echeverria, Chile

~~\$450~~

\$358 / Bottle

White Wine

Sancerre La Moussiere, Alphonse Mellot, Loire

~~\$680~~

\$518 / Bottle

For further details, please contact Lobby Lounge at 2989 9075, Dining Room at 2989 9017 or Banquet Department at 2989 6352. Pictures are for reference only.

Prices and content of this menu are subject to change without prior notice.
歡迎致電 2989 9075 (灣畔餐廳)、2989 9017 (朗峰餐廳) 或 2989 6352 (宴會統籌部) 查詢更多詳情。
圖片只供參考。此菜單及價目如有更改，恕不另行通知。



貝沙灣



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 & 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 & 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 & 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 & Osmanthus Clam with Vegetables</p> <p>花膠燉椰子湯 Double-boiled Coconut Soup & 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>
每席 12 位用港幣 8,388 元 HK\$8,388 for a table of 12 persons	每席 12 位用港幣 9,388 元 HK\$9,388 for a table of 12 persons	每席 12 位用港幣 10,888 元 HK\$10,888 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。