

# 壽辰喜宴

## CHINESE CELEBRATION



凡惠顧壽辰喜宴套餐，即可享：

- 每席免收葡萄酒開瓶費乙枝
- 每席敬贈汽水 12 罐
- 每席敬奉賀壽蟠桃包
- 免費使用播影及音響設施<sup>#^</sup>
- 來賓可享免費泊車優惠
- 茶芥全免及不設加一服務費

凡惠顧 2 席 12 位或以上之壽辰喜宴套餐，即可額外尊享：

- 免費使用卡拉 OK 設備<sup>#^</sup>
- 免費麻鵲耍樂<sup>^</sup>

凡惠顧每席港幣 10,888 元以上之壽辰喜宴套餐：

- 每席敬贈汽水 12 罐 及 法國葡萄佳釀乙枝

凡惠顧每席港幣 12,888 元以上之壽辰喜宴套餐，則額外享有：

- 全晚免收葡萄酒開瓶費
- 每席奉送合時鮮果盤

備註：

# 設施提供只適用於灣畔會所（一期）宴會廳一、朗峰會所（四期）英式桌球室及豪華宴會廳。

^ 需視乎供應情況而定。

優惠條款及細則：

- 壽辰喜宴套餐不適用於指定日子，包括但不限於母親節、父親節、中秋節及農曆年廿六至年初七，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。

五福臨門	高爵厚祿	壽比南山
<p>喜慶金豬大紅袍 Roasted Whole Suckling Pig</p> <p>櫻花蝦柚子沙律 Mixed Green with Sakura Shrimp and Yuzu Dressing</p> <p>翡翠桂花珊瑚 Wok-fried Sea Cucumber Muscles, Osmanthus Clam and Vegetable</p> <p>姬松茸響螺竹絲雞燉湯 Double-boiled Soup with Blaze Mushroom, Sea Whelk and Black Chicken</p> <p>黃金炸釀蟹筍 Deep-fried Stuffed Crab Claw</p> <p>清蒸大海斑 Steamed Live Gaoupa</p> <p>蠔皇花菇扒時蔬 Braised Black Mushroom and Vegetable</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>薑米蛋白腿茸炒飯 Fried Rice with Egg White and Yunnan Ham and Ginger</p> <p>蝦子伊府麵 Braised E-fu Noodles with Shrimp Roe</p> <p>百合陳皮紅豆沙 Sweetened Red Bean Cream with Lily Bulbs</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>喜慶金豬大紅袍 Roasted Whole Suckling Pig</p> <p>帶子金柚泰式沙律 Thai Pomelo Scallop Salad</p> <p>醬皇翡翠明蝦球 Wok-fried Prawns with Vegetable in XO Sauce</p> <p>鮮椰皇響螺燉雞湯 Double-boiled Soup with Fresh Coconut, Chicken and Sea Whelk</p> <p>碧綠金錢鵝掌 Braised Goose Web, Black Mushroom and Vegetable</p> <p>清蒸大海斑 Steamed Live Gaoupa</p> <p>雲腿上湯浸菜苗 Poached Vegetable with Yunnan Ham in Soup</p> <p>南乳脆皮雞 Crispy Chicken with Taro Beancurd Sauce</p> <p>百子四寶炒飯 Fried Rice with Conpoy, Egg White, Fish Roe and Yunnan Ham</p> <p>瑤柱翠苗肉絲煎米粉 Pan-fried Vermicelli with Conpoy, Vegetable and Pork</p> <p>桂圓紅棗茶 Sweetened Soup with Dried Longan and Red Dates</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>喜慶金豬大紅袍 Roasted Whole Suckling Pig</p> <p>貝沙灣風生水起 Signature Salad</p> <p>太極鴛鴦蝦球 Wok-fried Prawns with Broccoli paired with Deep-fried Prawns with Mayonnaise</p> <p>竹筍雞茸燕窩羹 Braised Bird's Nest with Minced Chicken and Bamboo Piths</p> <p>碧綠金錢鮑甫 Braised Abalone Slices, Black Mushroom and Vegetable</p> <p>清蒸大海斑 Steamed Live Gaoupa</p> <p>豬骨湯花膠浸菜苗 Poached Vegetable and Fish Maw in Pork Broth</p> <p>脆皮芝麻鹽焗雞 Baked Chicken with Salt and Sesame</p> <p>脆米海鮮泡飯 Crispy rice with seafood in soup</p> <p>菲王蝦子撈蛋麵 Braised Egg Noodles, Chive, Shrimp Roe Sauce</p> <p>野莓意式奶凍 Panna Cotta with Berries Caulis</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>
<p>每席 12 位用港幣 6,388 元 HK\$6,388 for a table of 12 persons</p>	<p>每席 12 位用港幣 7,388 元 HK\$7,388 for a table of 12 persons</p>	<p>每席 12 位用港幣 8,888 元 HK\$8,888 for a table of 12 persons</p>



## 鴻喜雲集

## 財星高照

喜慶金豬大紅袍

Roasted Whole Suckling Pig

蟹肉沙律芝麻汁

Mixed Green Salad and Crabmeat with Sesame Dressing

黑松露翡翠帶子桂花蚌

Sea Cucumber Muscle and Scallops with Black Truffle Paste

花膠海皇燕窩羹

Braised Bird's Nest with Seafood and Fish Maw

黃金明蝦球

Crispy Prawns with Salty Egg Yolk

碧綠花菇原隻南非鮑

Braised Fresh Abalone, Mushroom and Vegetable

清蒸老虎斑

Steamed Tiger Garoupa

金瑤扒雙蔬

Braised Vegetables with Conpoy and Enoki Mushroom

風沙脆皮豉油雞

Crispy Soya Chicken with Garlic

八寶鮮蝦窩巴

Crispy Rice Crackers with Shrimp, Conpoy and Assorted Vegetable

上湯菜肉雲吞

Pork Dumplings in Soup

法式焦糖燉蛋

Crème Brulee

敬送精緻甜點 法式傳統馬卡龍 及 朱古力泡夫

Petit Fours

敬奉賀壽蟠桃包

Chinese Birthday Bun

中國茗茶

Chinese Tea

免收葡萄餐酒開瓶費乙枝

Free corkage for 1 bottle of table wine

敬贈汽水12罐 及 法國葡萄佳釀乙枝

Complimentary Soft Drinks 12 cans and a bottle of House Wine

每席 12 位用港幣 10,888 元

HK\$10,888 for a table of 12 persons

喜慶金豬大紅袍

Roasted Whole Suckling Pig

波士頓龍蝦香芒鮮果沙律

Boston Lobster Mango and Fresh Fruit Salad

露筍百合炒帶子

Wok-fried Scallops, Lily Bulbs and Asparagus

鴻圖蟹肉花膠燴燕窩

Braised Bird's Nest with Crab Roe and Bamboo Piths

葱燒煎釀刺參

Stuffed Sea Cucumber

石窩原隻南非鮑扣鵝掌

Braised Fresh Abalone with Goose Web

清蒸大星斑

Steamed Spotted Garoupa

招牌黑松露脆香燒雞

Roasted Whole Chicken flavored with Black Truffle Paste

飄香荷葉飯

Fried rice with Assorted Meat wrapped in Lotus Leaf

上湯鮮蝦雲吞

Wonton Soup

夏威夷萬壽果燉雙皮奶

Double-boiled Milk in Hawaiian Papaya

敬送合時鮮果盤

Fresh Fruit Platter

敬奉賀壽蟠桃包

Chinese Birthday Bun

中國茗茶

Chinese Tea

全晚免收葡萄餐酒開瓶費

Free corkage for table wines

敬贈汽水12罐 及 法國葡萄佳釀乙枝

Complimentary Soft Drinks 12 cans and a bottle of House Wine

每席 12 位用港幣 12,888 元

HK\$12,888 for a table of 12 persons