



壽筵喜酌 CHINESE BIRTHDAY CELEBRATION

Menu A	Menu B	Menu C
青芥辣牛柳粒 拼海蜆伴水晶肴肉 Wasabi Beef Tenderloin Cubes with Jellyfish & Crystal Pork Aspic 東甲陳皮菜膽燉烏雞 Double-Boiled Silkie Chicken Soup with Dongjia Aged Tangerine Peel & Chinese Cabbage 豉油皇焗鮮鮑魚 Baked Fresh Abalone in Soy Sauce 酥炸台山蠔 Deep-Fried Crispy Taishan Oysters 金銀蒜蒸本地龍蝦仔伴陳村粉 Steamed Local Baby Lobsters with Garlic & Chencun Rice Noodles 清蒸沙巴龍躉 Steamed Giant Grouper 灣畔炒飯 Fried Rice with Preserved Olive Vegetable, Minced Pork, Diced Vegetables & Egg White 蝦籽雙菇炆伊麵 Braised E-fu Noodles with Shrimp Roe & Assorted Mushrooms 椰汁西米露 Coconut Milk with Sago	麻辣青瓜牛腩拼蠔皇雙菇 Mala Beef Shank with Cucumber & Braised Double Mushrooms in Oyster Sauce 阿拉斯加蟹兩食 避風塘蟹身 花雕蛋白蒸蟹爪 Typhoon Shelter Style Crab Sections & Steamed Crab Claws with Egg White & Huadiao Wine 蟲草花螺頭燉赤肉 Double-Boiled Lean Pork Soup with Cordyceps Flower & Sea Whelk 清蒸沙巴龍躉 Steamed Giant Grouper 瑤柱竹笙扒時蔬 Braised Seasonal Vegetables with Conpoy & Bamboo Pith 秘制蔥油雞 Scallion Oil Chicken 朗峰炒飯 Fried Rice with Preserved Olive Vegetable, Minced Pork, Diced Vegetables & Egg White 椰汁西米露 Coconut Milk with Sago	鴻運乳豬全體 Roasted Whole Suckling Pig 翡翠蓮霧炒蝦球伴蜜脆藕片 Sautéed Shrimp Balls with Wax Apple & Honey-Glazed Crispy Lotus Root 玉環瑤柱甫 Stuffed Winter Melon Rings with Dried Scallops 黃金脆炸蟹鉗 Golden Deep-Fried Crab Claws 竹笙海皇花膠羹 Thick Seafood Soup with Bamboo Pith & Fish Maw 蠔皇五頭鮑魚伴玉掌 Braised 5-head Abalone with Goose Web in Oyster Sauce 清蒸海星斑 Steamed Spotted Garoupa 當紅炸子雞 Crispy Chicken 懷舊鴛鴦炒飯 Classic Twin-Sauce Fried Rice 上湯水餃 Dumplings in Superior Soup 棗皇牛乳燉燕窩 Double-Boiled Bird's Nest with Red Dates & Milk
每席12位用港幣6,688元 HK\$6,688 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	每席12位用港幣11,088元 HK\$11,088 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。