

菜譜 (A)

乳豬伴海蜇
Combination of Roast Suckling Pig and Jelly Fish

翡翠迎雙蚌
Sautéed Twin Clams with Greens

脆皮花枝球
Golden-fried Minced Squid Balls

瑤柱扒雙蔬
Poached Twin Vegetables with Shredded Conpoy

竹笙雞絲翅
Braised Shark's Fin Soup with Shredded Chicken and Highland Fungus

一品碧綠鮑片
Braised Sliced Abalone with Vegetables

清蒸大青斑
Steamed Fresh Garoupa with Superior Soya Sauce

當紅脆皮雞
Golden-fried Crispy Chicken

揚州炒絲苗
Fried Rice with Shrimps Yeung Chow Style

鮑汁炆伊麵
Braised E-fu Noodles with Abalone Sauce

蓮子百合紅豆沙
Sweetened Cream of Red Bean with Lily Clubs and Lotus Seed

美點雙輝
Chinese Petits Fours

HK\$6,888 plus 10% service charge per table of 12 persons

Inclusive of unlimited consumption of soft drink, chilled orange juice and local beer for 3 hours

**(Monday to Thursday only)
(Valid for wedding date on or before 31 December 2009)**

For enquiry, please call the banquet office at 2113 6045 or 2113 6078



菜譜 (B)

鴻運乳豬全體

Barbecued Roast Whole Suckling Pig

翡翠花枝蚌

Sautéed Squids and Clams with Greens

脆炸百花球

Golden-fried Minced Shrimp Balls

玉環瑤柱甫

Braised Whole Conpoy Stuffed in Marrow Rings

花膠雞絲翅

Braised Shark's Fin Soup with Shredded Chicken and Fish Maw

鮑片翠花菇

Braised Sliced Abalone with Black Mushrooms

清蒸大青斑

Steamed Fresh Garoupa with Superior Soya Sauce

桂花陳酒雞

Marinated Chicken Flavoured with Chinese Wine

福建炒香苗

Fried Rice Fujian Style

雙菇炆伊麵

Braised E-fu Noodles with Twin Mushrooms

雪耳元肉燉萬壽果

Double-boiled Fresh Papaya with Snow Fungus and Longan

鴛鴦美點

Chinese Petits Fours

HK\$7,288 plus 10% service charge per table of 12 persons

Inclusive of unlimited consumption of soft drink, chilled orange juice and local beer for 3 hours

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菜譜 (C)

金豬大紅袍
Barbecued Roast Whole Suckling Pig

碧綠帶子花枝球
Sautéed Scallops and Squid Balls with Vegetables

百花炸釀蟹钳
Golden-fried Stuffed Crab Claws with Minced Shrimp

蟹肉銀湖扒雙蔬
Braised Crab Meat with Twin Vegetables

花膠海皇竹笙翅
Double-boiled Shark's Fin Soup with Seafood, Fish Maw and Highland Fungus

鮑片伴鵝掌
Braised Sliced Abalone with Goose Webs

清蒸西星班
Steamed Spotted Garoupa with Superior Soya Sauce

脆皮桂花雞
Golden-fried Chicken Flavored with Chinese Wine

幸福鴛鴦飯
Fried Rice with Seafood with Tomato and Cream Sauce

高湯水餃麵
Egg Noodles with Shrimp Dumplings in Supreme Soup

紫米露湯丸
Sweetened Cream of Black Glutinous Rice with Dumplings

美味雙點
Chinese Petits Fours

HK\$7,688 plus 10% service charge per table of 12 persons

Inclusive of unlimited consumption of soft drink, chilled orange juice and local beer for 3 hours

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菜譜 (D)

金陵乳豬體

Barbecued Roast Whole Suckling Pig

彩椒帶子蚌

Sautéed Scallops and Coral Clams with Bell Peppers

鮑粒焗釀蟹蓋

Baked Crab Shell with Diced Abalone, Onions
and Mushrooms in Light Curry Sauce

發財多子瑤柱甫

Braised Whole Conpoy and Sea Moss with Garlic

紅燒蟹皇翅

Braised Shark's Fin Soup with Crab Meat and Roe in Brown Sauce

原隻鮑魚花膠筒

Braised Whole Abalone with Fish Maw

清蒸東星斑

Steamed Red-spotted Garoupa with Superior Soya Sauce

蒜香脆炸雞

Golden-fried Crispy Chicken with Garlic

高湯鮮蝦水餃

Prawn Dumplings in Supreme Soup

魚翅撈飯

Braised Shark's Fin with Steamed Rice

合桃珍珠露湯丸

Sweetened Cream of Walnut and Sago with Glutinous Rice Dumplings

美味甜緣

Chinese Petits Fours

合時鮮果盤

Fresh Fruit Platter

HK\$8,088 plus 10% service charge per table of 12 persons

Inclusive of unlimited consumption of soft drink, chilled orange juice and local beer for 3 hours

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