



Banquet

2012 春茗晚宴菜單
2012 Spring Dinner Menu

Menu A

金玉滿華堂 (羊城燒烤藝拼)
Barbecued meat platter

發財好市大利 (發菜蠔豉豬脷)
Braised pig's tongue with dried oysters and Chinese lettuces

金銀滿財寶 (富貴香酥鮑鳳卷)
Deep-fried rice paper rolls filled with diced abalone and chicken

四季生意興隆 (瑤柱山珍燴嫩雞絲羹)
Braised conpoy soup with shredded chicken and black mushroom

海皇慶年餘 (蔥油蒸大海斑)
Steamed sea groupa with spring onion in soya sauce

新春鳴報喜 (金蒜脆燒三皇雞)
Roasted crispy chicken with golden garlic

順景賀豐收 (京都米市叉燒炒飯)
Fried rice with diced barbecued pork and spring onion

福壽慶綿綿 (鮮菌萼皇炆伊麵)
Braised E-fu noodles with fresh mushrooms and chives

幸福慶圓圓 (蓮子百合紅豆沙)
Sweetened red bean soup with lotus seeds and lily bulbs

開心笑哈哈 (美點慶雙輝)
Chinese petits fours

美滿好成果 (合時鮮果盤)
Assorted sliced seasonal fruit

HKD / MOP 5,688 per table of 12
Price is subject to 10% service charge



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Menu B

金豬賀喜慶 (瑰紅乳豬件伴蔥油海蜆)

Roasted suckling pig served with jellyfish in sesame seed sauce

發財好市萬金 (金錢發菜蠔豉大利)

Braised pig's tongue with sea mosses, black mushrooms and dried oysters

金銀滿財寶 (翡翠蜜豆鳳球蝦仁)

Wok-fried slices of chicken and prawns with honey beans

富貴黃金屋 (黃金花姿球伴杏香棗)

Deep-fried cuttlefish mousse balls and mashed taro almond dumplings

四季生意興隆 (淮山杞子響螺燉法國鷓鴣)

Double-boiled French partridge with sea whelk, yam and wolfberries

財源滾滾來 (金元貝扒鴛鴦碧綠)

Braised conpoy with fresh mushrooms and broccoli

年年有盈餘 (清蒸大海斑)

Steamed sea grouper with spring onion in soya sauce

金鳳喜迎春 (當紅脆皮炸子雞)

Traditional deep-fried crispy chicken

吉慶滿華堂 (吉祥鱈魚雞粒炒飯)

Fried rice with diced chicken and dried squid

闔府安康泰 (鮑汁金菇炆伊府麵)

Braised E-fu noodles in abalone sauce with Enoki mushrooms

合府慶圓圓 (海底椰紫米珍珠露)

Sweetened glutinous rice soup with sea coconut and sago

美點賀新歲 (美點慶雙輝)

Chinese petits fours

萬紫映千紅 (合時鮮果盤)

Assorted sliced seasonal fruit

HKD / MOP 7,388 per table of 12

Price is subject to 10% service charge



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Menu C

金豬賀新歲 (金陵琵琶乳豬全體)
Barbecued whole suckling pig

發財好市萬金 (發菜蠔豉瑤柱脯)
Braised whole conpoy with sea mosses and dried oysters

萬紫影千紅 (崧子彩虹珊瑚蚌蝦球)
Wok-fried prawns and coral clams with honey beans and pine nuts

黃金億萬兩 (格蘭響螺鮮菌酥卷)
Deep-fried rice paper rolls filled with sea whelk and fresh mushrooms

鵬程大展翅 (高湯雞燉金山脊翅)
Double-boiled superior shark's fin with chicken in clear bouillon

金錢滾滾來 (蠔皇竹笙花菇翠蔬)
Braised bamboo piths and black mushrooms with lettuces in oyster sauce

海皇慶年餘 (蔥油蒸大海斑)
Steamed sea groupa with spring onion in soya sauce

吉祥富貴雞 (香草吊燒龍崗雞)
Crispy roasted chicken with superior herbs

八寶珍珠盤 (香芋臘味小蔥炒飯)
Fried rice with preserved meat and diced taro

福星齊高照 (金腿絲上湯伊府麵)
E-fu noodles with Yunnan ham in supreme broth

鴻運慶圓圓 (紅棗桂圓蓮子茶湯圓)
Sweetened red dates with lotus seed tea and sesame glutinous dumplings

開心笑哈哈 (美點慶雙輝)
Chinese petits fours

百業皆生輝 (合時鮮果盤)
Assorted sliced seasonal fruit

HKD / MOP 9,888 per table of 12

Price is subject to 10% service charge