
2019 Celebration Chinese Lunch Menu A

錦繡燒味拼盤

Combination of Barbecued and Roast Meats

沙律海皇卷

Deep-fried Seafood Rolls

翡翠鳳片花枝

Sautéed Sliced Chicken and Cuttlefish with Garden Greens

雞茸雪燕羹

Braised Gum Tragacanth Broth with Minced Chicken

沙巴龍躉

Steamed Fresh Sabah Groupa

鮮薏米腐竹浸時蔬

Poached Vegetables with Chinese Pearl Barley and Fresh Tofu Skin in Supreme Soup

揚州炒飯

Fried Rice Yang Zhou Style

鮮菌炆伊麵

Braised E-fu Noodles with Straw Mushrooms

蓮子百合紅豆沙

Sweetened Red Bean Delight with Lotus Seeds and Lily Bulbs

美點雙輝

Cantonese Petit Fours

HK\$5,288 plus 10% service charge per table of 12 persons

Inclusive of 2 glasses of soft drinks or fresh orange juice per person

2019 Celebration Chinese Lunch Menu B

紅透半邊天伴海蜆

Barbecued Half Suckling Pig with Jelly Fish

百花炸蝦丸

Deep-fried Almond-coated Shrimp Balls

翡翠花枝蝦仁

Sautéed Sliced Cuttlefish and Shrimps with Garden Greens

瑤柱海皇羹

Braised Seafood Broth with Conpoy

清蒸大沙巴龍躉

Steamed Fresh Sabah Groupa

當紅脆皮雞

Good Fortune Crispy Chicken

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

鮑汁薑蔥撈粗麵

Braised Noodles with Shredded Ginger and Spring Onion in Abalone Sauce

蓮子百合圓肉茶

Sweetened Soup with Lotus Seeds and Lily Bulbs

美點雙輝

Cantonese Petit Fours

HK\$6,288 plus 10% service charge per table of 12 persons

Inclusive of 2 glasses of soft drinks or fresh orange juice per person

2019 Celebration Chinese Lunch Menu C

鴻運乳豬件全體
Barbecued Whole Suckling Pig

XO 醬炒花枝蚌片
Sautéed Sliced Cuttlefish and Sea Cucumber Mussels in XO Supreme Sauce

金絲百花蟹拑
Deep-fried Stuffed Crab Claw Rolled with Kataifi

蟹肉海皇燴燕窩
Braised Bird's Nest Broth with Crabmeat and Seafood

清蒸大沙巴龍躉
Steamed Fresh Sabah Garoupa

鮑螺伴天白菇
Sliced Sea Conch with Japanese Mushrooms

福建炒絲苗
Fried Rice in Fujian Style

上海水餃伊麵
Braised E-fu Noodles with Dumplings in Shanghai Style

棗皇燉萬壽果
Double-boiled Papaya with Sweetened Red Date Soup

美點雙輝
Cantonese Petit Fours

HK\$7,388 plus 10% service charge per table of 12 persons
Inclusive of 2 glasses of soft drinks or fresh orange juice per person