
2022 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

翡翠蝦仁花枝

Sautéed Shrimp and Cuttlefish with Garden Greens

雞茸燴燕窩

Braised Bird's Nest Soup with Chicken Purée

清蒸沙巴龍躉

Steamed Fresh Sabah Garoupa

當紅脆皮雞

Good Fortune Crispy Chicken

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\$5,688 plus 10% service charge per table of 12 persons

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

2022 Celebration Chinese Lunch Menu B

乳豬燒味拼盤

Assorted Barbecued Meat Combination

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

花膠瑤柱羹

Fish Maw Broth with Conpoy

清蒸大沙巴龍躉

Steamed Fresh Sabah Garoupa

當紅脆皮雞

Good Fortune Crispy Chicken

生炒牛崧飯

Fried Rice with Minced Beef

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\$6,688 plus 10% service charge per table of 12 persons

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

2022 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

清蒸老虎斑
Steamed Fresh Brown Marble Grouper

原隻鮑魚伴玉掌
Braised Whole Abalone with Goose Webs in Oyster Sauce

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\$7,688 plus 10% service charge per table of 12 persons
Inclusive of 2 glasses of soft drinks or fresh orange juice per person