

# 中式宴會I

#### Deluxe Chinese Banquet Menu I

#### 紅透半邊天

Roasted suckling pig accompany with jellyfish 
畔水芹香海中寶

Sautéed assorted seafood with mixed vegetables and walnut 沙汁香芒玉龍卷

Deep-fired shrimps & mango rolled in rice paper 紅燒竹竿四寶翊

Braised shark's fin soup with bamboo pith & shredded abalone 福祿鮑片扣鵝掌

Braised sliced abalone & goose webs in abalone sauce 清蒸沙巴花尾蔓

Steamed whole fresh giant grouper 蝦子鮮菇扒時蔬

Sautéed fresh mushroom & seasonal vegetable with shrimp roe

一品掛爐脆燒雞

Roasted crispy chicken 金腿櫻花蝦炒飯

Fried rice with dried pink shrimp & ham 甫魚乾燒伊麵

Braised E-fu noodles flavoured with sun-dried fish power 蓮子百合紅豆沙湯圓

Sweetened red bean soup with glutinous rice dumplings 煎堆碌碌

> Deep fried sesame seed balls 環球鮮果盤

> > Fresh fruit platter

### 12位用,每席MOP5,888另加一服務費 MOP5,888+10%per table of 12 persons

席間敬送酒水:精選啤酒、汽水及冰凍果汁 Free flow of house beer, soft drinks and chilled juice during dinner



## 中式宴會 ||

#### Premium Chinese Banquet Menu II

金豬大紅袍

Barbecued whole suckling pig 甜蜜玉帶炒蝦仁

Sautéed scallops & shrimps with honey beans 脆奶芝心百花球

Crispy-fried shrimp ball with deep-fried fresh milk & cheese 塞柱鮑參燴翅肚

Braised shark's fin soup with conpoy, abalone, sea-cucumber and fish maw 福祿鮑片扣鵝掌

Braised sliced abalone & goose webs in abalone sauce 清蒸雙老虎斑

Steamed twin Tiger grouper 雲腿上湯燴津胆

Braised Chinese cabbage hearts in superior stock with Yunnan ham

當紅炸子雞

Crispy-fried chicken 鳳梨揚州炒飯

Fried rice with pineapple "Yangzhou" style 金菇瑶柱炆伊麺

Braised e-fu noodles with conpoy & enoki mushrooms 蓮子百合紅豆沙湯圓

Sweetened red bean soup with glutinous rice dumplings 鴛鴦美點

> Chinese petits fours 環球鮮果盤

Fresh fruit platter

### 12位用,每席MOP6,888另加一服務費 MOP6,888+10%per table of 12 persons

席間敬送酒水:精選啤酒、汽水及冰凍果汁 Free flow of house beer, soft drinks and chilled juice during dinner



## 中式宴會 Ⅲ

#### Royal Chinese Banquet Menu III

金豬大紅袍

Barbecued whole suckling pig 上湯波十頓龍蝦伊麵

Braised Boston lobster with E-fu noodles 醬皇翡翠銀杏炒帶子

Sautéed scallop with ginkgo and greens in xo sause 黃金松葉蟹鉗

> Deep Fried Matsuba crab claw 紅燒雞絲牙揀翅

Braised supreme fin soup with chicken shreds 福祿鮑片扣鵝掌

Braised sliced abalone & goose webs in abalone sauce 清蒸老虎斑

Steamed whole fresh tiger grouper 一品狀元蒜花雞

Deep-fried whole chicken with garlic flake 鴛鴦雞絲炒飯

Fried rice with shrimp & shredded chicken in duo sauce 蓮子百合紅豆沙湯圓

Sweetened red bean soup with glutinous rice dumplings 宮廷美點

> Deluxe Chinese petits fours 環球鮮果盤 Fresh fruit platter

## 12位用,每席MOP8,888另加一服務費 MOP8,888+10%per table of 12 persons

席間敬送酒水:精選啤酒、汽水及冰凍果汁 Free flow of house beer, soft drinks and chilled juice during dinner