

## 四季興隆宴(晚宴)

一團和氣 (乳豬件拼海蜇) Roasted Sliced Suckling Pig and Jelly Fish

財源廣進 (發財蠔豉卷) Fritter Dried Oyster and Black Moss Roll

洋洋得意 (松露珊瑚炒帶子) Sautéed Scallops and Coral Mussel with Truffle Sauce

> 翠影婆娑 (黃耳扒時蔬) Braised Vegetables with Yellow Fungus

四季興隆 (花膠竹笙海皇羹) Braised Fish Maw and Bamboo Pith Seafood Soup

> 瑞氣呈祥 (蠔皇鮮鮑片) Sliced Abalone with Oyster Sauce

> > 年年有餘 (清蒸沙巴躉) Steamed Giant Garoupa

丹鳳朝陽 (一品燒雞) Roasted Crispy Chicken

錦衣玉食 (瑤柱櫻花蝦炒飯) Fried Rice with Conpoy and Sakura Shrimp

金股齊鳴 (鮑汁金菇炆伊麵) Braised E-fu Noodles with Enoki Mushroom

闔家團圓 (紅豆沙湯丸) Sweetened Red Bean Soup with Dumpling

> 碩果纍纍 (環球鮮果盤) Seasonal Fresh Fruit Platter

## HK\$8,288

每席 10-12 位計, 另加一服務費 Per table of 10-12 persons each, plus 10% service charge

#### 備註 Remarks:

- o 確實席數不可少於 4 席 Minimum guaranteed of 4 tables is required
- o 席間無限量供應汽水,橙汁及啤酒3小時 Unlimited serving of soft drinks, chilled orange juice and house beer for3hours
- o 有效期至 2026 年 4 月 30 日止 Valid until 30 April 2026





# 六福臨門宴(晚宴)

歲歲封侯(鴻運乳豬全體) Sliced Whole Suckling Pig

財源滾滾 (杏香百花球)

Deep-fried Minced Shrimp Dumpling coated with Almond Flakes

洋洋得意 (蜜糖豆花枝蝦仁)

Sautéed Cuttlefish and Prawns with Honey Beans

花開錦繡 (瑤柱扒雙蔬)

Sautéed Seasonal Vegetables topped with Shredded Conpoy

大展鴻圖 (螺頭花菇燉雞)

Double-boiled Chicken with Sea Whelk and Black Mushrooms

瑞氣呈祥(蠔皇原隻八頭湯鮑)

Braised Whole Abalone with Supreme Oyster Sauce

財通四海(清蒸沙巴薑)

Steamed Giant Garoupa

金鳳報喜(當紅炸子雞)

Deep-fried Crispy Chicken

珠玉盈盤(生炒臘味糯米飯)

Stir-fried Glutinous Rice with Assorted Preserved Meats

盤滿砵滿(雙喜燴伊麵)

Braised E-Fu Noodles with Mushroom and Leeks in Oyster Sauce

福壽雙全(冰花銀耳燉桂圓紅棗湯圓)

Double-boiled Snow Fungus and Red Date Soup with Dumpling

#### HK\$9,288

每席 10-12 位計, 另加一服務費

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# 八星報喜宴(晚宴)

鴻運年年(鴻運乳豬全體) Sliced Whole Suckling Pig

金銀滿屋(百花鳳尾蝦) Deep-fried Tiger Prawn coated with Shrimp Paste

滿堂吉慶 (玉環帶子) Braised Stuffed Hokkaido Scallop in Marrow Melon

銀湖影翠 (蟹肉扒時蔬) Braised Seasonal Vegetables with Crab Meat Sauce

龍騰四海(羊肚菌花膠炖竹絲雞) Double-boiled Silky Chicken Soup with Fish Maws and Morels

黃金萬兩(蠔皇八頭湯鮑扣鵝掌) Braised Whole Abalone with Goose Web in Supreme Oyster Sauce

> 魚躍昇平(清蒸海星斑) Steamed Spotted Garoupa

喜鵲迎春 (蒜香炸子雞) Crispy Fried Chicken with Garlic

家肥屋潤(瑤柱鮑魚雞粒炒飯) Fried Rice with Diced Abalone, Shredded Conpoy, and Chicken

福澤綿綿(鮑汁雜菌伊麵) Braised E-fu Noodles with Mushrooms in Abalone Sauce

> 春滿桃園 (合桃露湯丸) Sweetened Walnut Cream with Dumplings

## HK\$10,288

每席 10-12 位計, 另加一服務費 Per table of 10-12 persons each, plus 10% service charge

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