

Birthday Dinner Package

Menu (I)

疊喜乳豬四式拼盤

(脆皮乳豬、蜜汁叉燒、蒜片黑椒牛柳粒及涼伴青瓜海蜆)

Chinese Barbecued Platter

(Roasted Suckling Pig, Honey-glazed Barbecued Pork,
Beef Tenderloin in Black Pepper Sauce and Cool Jelly Fish Cucumber)

蜜豆炒帶子琥珀合桃

Sautéed Scallop with Honey Bean and Sweet Walnut

瑤柱螺頭燉竹絲雞

Double-boiled Conpoy and Sea Whelk Soup with Black Chicken

日本花菇扣原隻鮑魚

Braised Whole Abalone and Dried Mushrooms in Oyster Sauce

頭抽蒸原條沙巴龍躉

Steamed Giant Garoupa with Ginger, Spring Onion and Soy Sauce

當紅炸子雞

Deep-fried Crispy Chicken with Five Spices Salt

金瑤海鮮炒飯

Seafood Fried Rice with Conpoy and Spring Onion

高湯海蝦燴伊麵

Braised E-fu Noodles with Prawns in Supreme Soup

清潤雪耳燉萬壽果

Double-boiled Papaya and Snow Fungus with Rock Sugar

陳皮紅豆糕 伴 紫薯煎堆仔

Chilled Red Bean Pudding,

Deep-fried Purple Sweet Potato Dumpling

鮮果圍

Fresh Fruit Platter

HK\$10,588 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the meal period

Birthday Dinner Package

Menu (II)

琵琶脆皮乳豬

Barbecued Suckling Pig

XO醬碧綠露筍炒帶子

Sautéed Prawn and Green Asparagus with X.O. Sauce

紅燒蟹肉燴燕窩

Braised Bird's Nest Soup with Crab Meat in Supreme Broth

翡翠原隻鮑魚 伴 鵝掌

Braised Whole Abalone and Goose Web with Seasonal Greens

古法蒸深海大老虎斑

Steamed Tiger Garoupa in Traditional Style with Soy Sauce

爐燒金蒜脆皮雞

Oven Roasted Crispy Chicken with Golden Garlic

蟹子芙蓉海鮮炒飯

Seafood Fried Rice with Egg White and Crab Roe

生拆蟹肉燴杜庭麵

Braised Noodles with Fresh Crab Meat in Supreme Soup

荔枝雙皮奶

Double-boiled Milk Custard with Lychee

椰汁紅棗糕 拼 燕窩蛋撻仔

Steamed Red Date Pudding and Mini Bird's Nest Egg Tart

鮮果圍

Fresh Fruit Platter

HK\$11,588 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period