

Annual · Spring Dinner

(for Function Rooms only)

鴻運脆金乳豬全體

Barbecued Whole Suckling Pig

蜜汁火方 伴 金醬翡翠珊瑚蚌

Sautéed Coral Clam and Shrimp with Yunnan Ham, Seasonal Greens in XO Sauce

鵝肝野菌焗釀蟹蓋

Baked Crab Shell with Foie Gras and Wild Mushroom

蒜子發財瑤柱甫

Braised Conpoy with Garlic and Black Moss

金瑤菜膽雲腿燉鮮雞

Double-boiled Chicken, Conpoy and Yunnan Ham Soup with Seasonal Greens

碧綠蠔皇扣原隻湯鮑

Braised Whole Abalone with Seasonal Greens in Oyster Sauce

清蒸深海老虎斑

Steamed Tiger Garoupa with Spring Onion and Soya Sauce

爐烤九里香龍崗雞

Roasted Crispy Chicken with Spices and Herbs

金瑤海皇炒飯

Fried Rice with Conpoy and Seafood

國金海蝦水餃皇

Pork and Prawn Dumpling in Broth

冰花杏汁燉萬壽果

Double-boiled Papaya and Almond with Rock Sugar

陳皮紅豆糕 拼 蓮蓉煎堆仔

Chilled Aged Mandarin Peels and Red Bean Pudding,
Deep-fried Lotus Seed Puree Dumpling

HK\$9,888 net

per table of 12 persons

Inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December, 2020