

Annual · Spring Dinner

MENU I

(for Function Rooms only)

虎年錦繡四小碟

(蜜餞伊比利亞黑豚、水晶餡肉、XO醬海蜇、手拍溫室清瓜)

Chinese Appetizer Platter

Barbecued Iberico Pork with Maltose,
Chilled Crystal Pork, Jelly Fish in XO Sauce,
Marinated House Cucumber with Dark Vinegar

濃蝦油琥珀桃膠蟹肉金粟羹*

Braised Crab Meat with Corn, Natural Resin, Shrimp Oil in Broth

豆香辣醬金不換翠玉野菌炒鮮蝦球*

Sautéed Shrimps with Jade Cucumber, Mushrooms and Thai Basil in Chili Bean Paste

清蒸龍躉斑

Steamed Giant Garoupa with Ginger and Spring Onion

金勾鮑汁扣蹄根花菇鮮蔬

Braised Pork Tendon with Dried Shrimps, Mushrooms and Vegetables in Abalone Sauce

脆皮一品吊燒黃油雞

Roasted Crispy Chicken with Spices Salt

金銀滿屋翠玉絲苗

Braised Rice with Pork, Shrimps and Seasonal Greens

十五年陳皮紅豆沙

Sweetened Red Bean with 15 Years Aged Tangerine Peels

HK\$8,000 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

**Signature Dish*

Annual · Spring Dinner

MENU II

(for Function Rooms only)

虎躍龍騰乳豬撈起

Wealth Combination Platter

(Suckling Pig, Jelly Fish, Peanuts, Cucumber, Sesame Seeds, Crispy Chips)

琥珀翡翠白玉龍皇羹*

Braised Seafood Soup with Bean-curd, Seasonal Greens and Natural Resin

好市金錢翡翠盆

Braised Dried Oyster with Dried Mushrooms and Seasonal Greens

百合芹香金果鮮蝦球

Stir-fried Fresh Shrimps with Celery, Lily Bulbs and Ginkgo

清蒸老虎斑

Steamed Tiger Garoupa with Ginger and Spring Onion

桂花一品吊燒黃油雞

Roasted Crispy Chicken with Osamathus Sauce

鴻圖燴伊府麵

Braised E-fu Noodles with Fresh Crab Meat and Straw Mushrooms

紫米芋香珍珠露

Sweetened Purple Rice with Sago and Taro

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, 2022

**Signature Dish*