

## Culinary Chic Menu I

*(For Function Rooms only)*

迎春滿堂大展

Barbecued Roasted Suckling Pig

琥珀翡翠白玉龍皇羹 \*

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

香蒜金不換翠玉野菌炒鳳凰球 \*

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

清蒸沙巴龍躉斑

Steamed Giant Garoupa with Ginger and Spring Onion

瑤柱花膠絲黃耳扒鴛鴦蔬

Braised Seasonal Greens with Fish Maws, Yellow Fungus and Conpoy

脆皮一品吊燒黃油雞

Roasted Crispy Chicken with Spices Salt

黃金米翡翠燒豚肉鮮蝦炒絲苗

Fried Rice with Roasted Pork, Shrimps, Ginger and Seasonal Greens

十五年陳皮紅豆沙

Sweetened Red Bean Cream with 15 Years Aged Tangerine Peels

**HK\$8,000 net**

12 persons per table; inclusive of 10% service charge with free flow of soft drinks, freshly squeezed orange juice and beer throughout the meal

*\*Signature Dish*

## Culinary Chic Menu II

*(For Function Rooms only)*

迎春滿堂大展

Barbecued Roasted Suckling Pig

雲南虎茸菌杞子燉螺頭湯

Double-boiled Superior Sea Conch Soup with Dried Tiger Mushroom and Goji Berry

金銀滿屋翡翠盆

Braised Dried Oyster with Mushrooms, Ginger, Fresh Sausages and Seasonal Greens

腰果西芹炒花姿鳳片

Sautéed Fresh Cuttlefish with Chicken, Celery and nuts

清蒸老虎斑

Steamed Tiger Garoupa with Ginger and Spring Onion

香蒜風沙黃油雞

Crispy Chicken with Fried Garlic and Chili

薑蔥鮮蝦水餃撈粗麵

Braised Egg Noodles with Spring Onion, Ginger and Fresh Shrimp Dumplings

紫米芋香珍珠露

Sweetened Purple Rice with Sago and Taro

**HK\$9,888 net**

12 persons per table; inclusive of 10% service charge with free flow of soft drinks, freshly squeezed orange juice and beer throughout the meal

*\*Signature Dish*