

花月佳期盛宴 The Heavenly Heart Menu

天蓬披金甲 鴻運乳豬全體
Roasted Suckling Pig

眾仙賀喜宴 雲南油雞縱菌露筍蝦球珊瑚蚌
Sautéed Prawn with Sea Cucumber and Asparagus in Marinated Mushroom

萬年富貴 金酥香芒玉帶盒
Crispy Salt Eggs Puffs with Scallop and Mango



金條玉翠 金柱花膠雙翡翠
Braised Twin Seasonal Vegetables with Conpoy in Oyster Sauce

百年相好 竹笙蟹肉燴素翅
Braised Vegan Fake Shark Fin Soup with Bamboo Piths and Crab Meat

玉帝到賀乾 鮑汁扣八頭鮑魚伴雞油花菇
Braised Abalone with Black Mushrooms and Vegetables in Dry Abalone Sauce

富貴有餘 清蒸海老虎斑
Steamed Oasis Giant Grouper with Spring Onion

鸞鳳和鳴 南乳吊燒雞
Roasted Chicken with Fermented Red Bean-curd Paste

豬籠入水 櫻花蝦蜜汁豚肉鮮蝦炒絲苗
Fried Rice with Barbecued Pork, Shrimps, Sergestid Shrimp and Vegetables

金柳千絲 上湯金腿菜遠生麵
Egg Noodles with Chinese Ham and Vegetables in Superior Soup

黑金雪蓮 荔芋黑糯米椰汁雪蓮子露
Chilled Coconut Cream with Taro, Black Glutinous Rice and Honey Locust Fruit

甜甜蜜蜜 杞子桂花糕 法式忌廉杏仁餅
Chilled Osamathus Puddings with Wolfberry
Iconic French Almond Cookies Filled with Assorted Flavor of Light Cream

天長地久 合時果碟
Fresh Fruit Platter

HK\$13,888

12 guests per table

10% service charge applies



菜式有可持續發展證書 *Menu Item with MSC Sustainable Certificate*

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花好月圓盛宴

The Perfect Match Menu

龍鳳喜呈祥 醬燒琵琶乳豬伴層餅
Roasted Suckling Pig with Flour Pancake in Barbecued Sauce

哈笑滿堂 柱皇醬露筍蝦仁桂花蚌
Sautéed Sea Cucumber Meat with Prawns and Asparagus in Homemade XO Sauce

美滿姻緣 黑松露芝士脆米焗元貝皇
Baked Scallop with Cheese, and Bacon and Black Truffle Champagne Crème

白玉藏珍 白玉發財瑤柱甫
Braised Whole Conpoy in Turnip with Black Moss and Vegetables

金玉滿堂 桃膠菜膽花菇燉螺頭湯
Double-boiled Sea Conch Soup with Natural Resin and Mushrooms and Vegetable

六福報喜 乾鮑汁扣六頭鮑魚伴雞油花菇
Braised Abalone with Black Mushrooms and Vegetables in Dry Abalone Sauce

富貴有餘 清蒸海老虎斑
Steamed Tiger Garoupa with Spring Onion

喜鵲迎巢 吊燒桂花龍崗雞
Roasted Chicken with Osmanthus Fragrans

百福齊賀 蟹子龍皇翡翠蛋白絲苗
Fried Rice with Seafood, Crab Roe, Egg white and Vegetables

金柱滿堂 瑤柱雙喜炆伊府麵
Braised E-Fu Noodles with Dried Sole, Mushroom and Sprouts

百年好合 十五年陳皮蓮子百合紅豆沙
Sweetened Red Bean Soup with Tangerine Peels, Lotus Seed and Dried Lily

甜甜蜜蜜 手工合桃鬆 伯爵朱古力凍餅
Baked Walnut Pastry
Earl Grey Chocolate Cream on Chocolate Shell and Fizzy Chocolate Nuggets

天長地久 合時果碟
Fresh Fruit Platter

HK\$14,888

12 guests per table

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美景良辰盛宴 The Bridal Glow Menu

百年好合花月圓 玉葉伴金豬
Roasted Suckling Pig with Fri Kale in Barbecued Sauce

龍皇送子 鴻圖玉帶伴西蘭花
Braised Crab Roe and Crab Meat with Sautéed Scallops and Vegetables

滿堂喜慶 鮮螺肉雞粒珍菌焗響螺
Baked Sea Conch with Sea Conch, Chicken, Mushroom in Portuguese Sauce

觀音送子 發財多子瑤柱甫
Braised Whole Conpoy with Garlic, Black Moss and Vegetables in Oyster Sauce

和和睦睦 松茸北菇竹笙燉花膠湯
Double-boil Fish Maw Soup with Matsutake Mushroom, Bamboo Pith and Black Mushroom

六合齊賀 福祿四頭湯鮑魚
Braised Abalone with Vegetables in Dry Abalone Sauce

富貴有餘 清蒸東星斑
Steamed Garoupa with Chicken Oil and Double Deluxe Soy Sauce

鸞鳳和鳴 當紅炸子雞
Golden-fried Crispy Chicken

碧玉藏珍 鴨汁荷葉錦繡燴絲苗
Braised Fried Rice with Shrimp, Chicken, Conpoy and Lotus Leaf

沐浴愛河 上湯甫魚韭黃菜肉鮮蝦雲吞
Shrimp and Pork Dumplings with Seasonal Vegetables in Superior Soup

黃金入屋 柚子西米香芒露
Chilled Coconut Milk with Mango, Pomelo and Sago

甜甜蜜蜜 紫薯煎堆仔 紐約藍莓芝士餅
Deep-fried Dumplings with Purple Sweet Potato
Creamy New York Cheese Cake and Wild Blueberry made in Mira way

天長地久 合時果碟
Fresh Fruit Platter

HK\$16,688

12 guests per table

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天賜良緣盛宴 The Eternal Love Menu

喜慶龍皇百花林 蟹籽香芒龍蝦沙律
Crab Roe with Mango, Lobster Salad



仙子送金片 姬松茸彩霞翡翠螺片
Sautéed Sea whelk with Asparagus Pepper and Blaze Mushrooms

花好月圓 杏片百花松葉蟹鉗
Deep-fried Crab Claw Stuffed Minced Shrimp and Almond Slices

鴻圖大展 蟹皇芙蓉竹筍扒金蔬
Braised Bamboo Pith with Crab Roe, Crab Meat, Vegetables and Egg White

情濃蜜意 羊肚菌花膠杞子燉雪鳳凰
Double-boil Fish Maw Soup with Morel Mushroom, Silky Fowl and Red Date

百福添子 翡翠遼參伴法國鵝掌
Braised Sea Cucumber and Goose Web with Seasonal Greens in Dry Abalone Sauce

貴有餘富 頭抽鳳脂蒸海東星斑
Steamed Garoupa with Chicken Oil and Double Deluxe Soy Sauce

喜鵲迎巢 金枝玉葉燒龍崗雞
Roasted Chicken with Deep-fried Enoki Mushrooms and kale

鮑羅萬有 鮑魚瑤柱雞粒鮮蝦燴絲苗
Braised Fried Rice with Abalone, Conpoy, Chicken and Shrimp

喜結良緣 松茸高湯伴上湯煎粉果
Pan-fried Shrimp Dumplings with Vegetables in Superior Matsutake Mushroom Soup

萬壽無疆 雪蓮子南北杏銀耳燉萬壽果
Double-boiled Papaya with Apricot Kernel Honey Locust and Tremella

甜甜蜜蜜 椰絲香芒卷 意大利芝士餅
Chilled Mango Pudding
Mascarpone Cream with Lady Fingers Sponge and Shot of Espresso

天長地久 合時果碟
Fresh Fruit Platter

HK\$19,688

12 guests per table

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