

birthday

# CELEBRATION BANQUET



每席 Each Table \$5588 (12位pax)

2日前預訂 Requires 2 days of advance reservation

銀蘿拌海蜇

JELLYFISH WITH SHREDDED RADISH

香脆素鴨

CRISPY BEANCURD SKIN ROLL

四喜烤麩

BRAISED WHEAT GLUTEN

翡翠豚肉炒蝦球

STIR-FRIED PRAWNS & PORK SLICES  
WITH SEASONAL VEGETABLES

雪燕海皇西施羹

BRAISED SEAFOOD SOUP WITH  
SNOW SWALLOW & EGG WHITE

金瑤扒菜苗

BRAISED VEGETABLES WITH  
ENOKI MUSHROOM & SHREDDED CONPOY

清蒸沙巴龍躉

STEAMED SABAH GIANT GROUPER  
WITH SPRING ONION & GINGER

上湯菜膽雞

STEAMED CHICKEN WITH VEGETABLES  
IN CHICKEN BROTH

鮑汁荷葉飯

LOTUS-LEAF-WRAPPER FRIED RICE  
WITH ABALONE SAUCE

金菇雙喜炆伊麵

BRAISED E-FU NOODLES WITH  
ENOKI MUSHROOMS & REISHI MUSHROOMS

蓮子紅豆沙

SWEETENED RED BEAN SOUP WITH LOTUS SEEDS

美點雙輝

CHINESE PETITS FOURS

奉送祝壽蟠桃

COMPLIMENTARY  
LONGEVITY PEACH BUN

birthday

# CELEBRATION BANQUET

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每席 Each Table \$6888 (12位pax)

2日前預訂 Requires 2 days of advance reservation

芝麻脆蝦多

SESAME PRAWN TOAST

陳醋木耳小黃瓜

BLACK FUNGUS & CUCUMBER WITH AGED VINEGAR

陳皮鹽水鴨

SALTED DUCK WITH DRIED TANGERINE PEEL FLAVOUR

碧綠彩椒炒蝦球帶子

STIR-FRIED PRAWNS & SCALLOPS  
WITH SEASONAL VEGETABLES

蜜瓜銀耳燉螺頭湯

DOUBLE-BOILED CONCH SOUP  
WITH SNOW FUNGUS & MELON

瑤柱扒鴛鴦蔬

BRAISED SHREDDED CONPOY  
WITH VEGETABLES & MUSHROOMS

頭抽蔥油蒸老虎斑

STEAMED TIGER GROUPER WITH  
SUPREME SOY SAUCE & SCALLION OIL

當紅脆皮炸子雞

SHALLOW-FRIED CRISPY CHICKEN

X.O.醬海皇炒飯

FRIED RICE WITH ASSORTED SEAFOOD IN X.O. SAUCE

上湯水餃

HANDMADE SHRIMP DUMPLINGS IN SUPREME SOUP

冰花銀耳燉萬壽果

DOUBLE-BOILED SWEETENED SOUP WITH PAPAYA & SNOW FUNGUS

美點雙輝

CHINESE PETITS FOURS

奉送祝壽蟠桃

COMPLIMENTARY  
LONGEVITY PEACH BUN