明軒
MING PAVILION

A

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

四喜烤麸
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

B

birthday CELEBRATION BANQUET

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