

WEDDING MENU C

同樂轉宴

五福拼盤

(酒香雞卷、麻醬菜卷、脆炸春卷仔、辣汁八爪魚、金菇脆炸蟹棗)

TungLok Heen Combination Platter

(Chicken Roulade marinated with Chinese Wine,
Vegetables Roll with Sesame Sauce, Crisp-fried Baby Spring Roll,
Octopus in Spicy Sauce, Crisp-fried Crab Tempura with Enoki Mushrooms)

黃燜蟹肉鮮鮑翅

Braised Shark's Fin with Freshly-peeled Crab Meat served in Noble 'Tanfu' Broth

銀魚雪菜醬蒸鱈魚 Steamed Cod Fillet with Silver Fish and Pickled Vegetables Paste

> 鮑脯、白靈菇扒時蔬 Braised Sliced Abalone and 'Bai Ling' Mushrooms served with Seasonal Greens

> > 明爐燒愛爾蘭鴨 Signature Roasted Irish Duck

金蒜龍蝦乾燒伊麵 Braised 'Ee-fu' Noodles and Boston Lobster Tail with Fried Garlic

· 楊枝金露、香芒凍 Chilled Mango Cream with Pomelo, Sago and Mango Custard

\$118 per person Communal Style

- 7%消费税将以折扣前的价格来计算。All prices quoted are subject to 10% service charge & prevailing government taxes.
 - 菜单及价格或有更改。Menus and prices are subjected to changes.

TungLok Heen

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