

# Chinese 8 Course Menu A

拼盤

Cold Platter Combination 熏鴨,海蜇,桂花炒瑶柱,越南春卷 (Smoked Duck, Marinated Jelly Fish, Fried Egg with Conpoy, Vietnamese Spring Roll) \* \* \*

紅燒雞絲鱼鳔翅 Braised Shark's Fin Broth with Shredded Chicken and Fish Maw \*\*\*

> 香脆麦片虾 Deep-fried Prawns with Crispy Oats \*\*\*

炸蒜菜脯油浸金目鲈 Deep-fried Sea Bass with Fried Garlic in Superior Soy Sauce

\*\*\* 白灵菌北菇扒时蔬 Braised "Bai Ling" Fungus with Chinese Mushrooms and Vegetable \*\*\*

> 鼓油皇樱花鸡 Braised Soya Sakura Chicken \* \* \*

飘香荷叶饭 Steamed Fragrant Rice Wrapped with Lotus Leaf \* \* \*

莲子百合红豆沙 Sweetened Cream of Red Bean with Lotus and Lily Bulbs \* \* \*

### \$1,388.00++ Per Table

(10 persons each)



## Chinese 8 Course Menu B

鲜虾沙律拼盘 Superior Cold Cut Platter Combination 沙律虾,醉鸡,海蜇,日式八爪鱼 (Salad Prawns, Drunken Chicken, Marinated Jelly Fish, , Japanese Octopus) \*\*\*

紅燒蟹肉鱼鳔翅 Braised Shark's Fin Broth with Crab Meat and Fish Maw \*\*\* 滋补药材虾 Herbal Prawns \*\*\*

> 泰式炸顺壳 Deep-fried Marble Goby in Thai-style

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海参北菇扒时蔬 Braised Sea Cucumber with Chinese Mushrooms and Vegetable \*\*\*

> 明炉烧鸭 Roasted Duck

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金菇瑶柱韭黄焖伊面 Stewed E-Fu Noodles with Golden Mushroom, Conpoy and Yellow Chives

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青柠香茅芦荟冻 Chilled Lemongrass Jelly with Aloe Vera and Lime \*\*\*

#### \$1,588.00++ Per Table

(10 persons each)



## <u>Chinese 8 Course Menu C</u>

龙虾沙律拼盘 Deluxe Cold Cut Platter Combination 沙律龙虾,海蜇,烧鸭,五香,桂花炒瑶柱 (Salad Lobster, Marinated Jelly Fish, Roasted Duck, Five Spiced Meat Roll, Fried Egg with Conpoy) \* \* \*

紅燒竹笙蟹肉翅 Braised Shark's Fin Broth with Crab Meat and Bamboo Piths \*\*\*

> 香脆甘香虾 Deep-fried Prawns with Spicy Sauce \* \* \*

油浸顺壳 Deep-fried Marble Goby with Superior Soya Sauce \* \* \*

鲍片北菇扒时蔬 Braised Sliced Abalone with Chinese Mushrooms and Vegetable \* \* \*

> 滋补药材鸡 Stewed Herbal Chicken \* \* \*

虾干海味荷叶饭 Fragrant Fried Rice Wrapped with Dried Shrimps and Seafood served in Lotus Leaf \* \* \*

燕窝蜜瓜西米露 Chilled Bird's Nest with Honey Dew Melon with Sago

## \$1,888.00++ Per Table

(10 Persons Each)