

Annual Party Menu 2500++A

精美六小碟

Delighted six cold dishes

鸿运烧味拼盘

Marinated meat platter

美极大海虾

Fried prawn in Meiji sauce

锦绣前程果丁

Stir-fried pork, celery and cashew

鲍汁猪手

Stew pork legs in abalone sauce

奶汁全爆

Pan-fried pork with milk

鲍汁满地金钱

Braised stomach in superior abalone sauce

红烧三丝羹

Braised seafood broth

一品吊烧鸡

Signature roasted chicken

清蒸多宝鱼

Steamed turbot fish

上汤时蔬

Seasonal vegetables in soup-stock

广州炒饭

Fried rice with "Guangzhou" style

精美点心

Dim sum

时令果盘

Seasonal fruit

以上价格以人民币结算另需加收 15% 服务费
Prices are quoted in Chinese Yuan and subject to 15% surcharge

Annual Party Menu 2500++B

精美六小碟

Delighted six cold dishes

潮粤卤水拼盘

Marinated meat combination Chaozhou style

避风塘大海虾

Deep fried prawn with tomato sauce

翡翠花枝片

Stir-fried squid

金沙蒜香骨

Wok-fried pork rib with minced garlic

酱爆五仁鸡丁

Wok-fried dicing chicken with mixed nuts

鲍汁扣鹅掌

Braised goosefeet in abalone sauce

海鲜酸辣羹

Seafood hot & sour soup

南乳吊烧鸡

Roasted crispy chicken

沸腾百花鲈鱼

Poached bass in chili oil

姜汁炒芥蓝

Stir-fried kale with ginger sauce

干烧伊面

Braised e-fu noodle

精美点心

Dim sum

时令果盘

Seasonal fruit platter

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Annual Party Menu 2800++A

精美六小碟
Delighted six cold dishes
锦绣潮粤拼盘
Marinated meat combination Chaozhou style
喜灼海生虾
Scalded prawn with soya sauce
翡翠花枝凤皇
Stir-fried squid with vegetables
黑椒牛柳
Wok-fried beef tenderloin with black pepper sauce
果汁猪扒
Braised pork chop with fruit juice
花菇扣羊排
Stewed lamb chop with flower mushroom
三丝鱼肚羹
Shred vegetables with fish maw soup
港式烧鸭
Roasted duck Hongkong style
红烧多宝鱼
Braised turbot fish
上汤时蔬
Braised vegetable in broth
扬州炒饭
Fried rice, Yangzhou style
精美点心
Dim sum
时令果盘
Seasonal fruit platter

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Annual Party Menu 2800++B

精美六小碟

Delighted six cold dishes

鸿运烧味拼盘

Marinated meat combination Chaozhou style

椒盐大海虾

Roasted sea prawn with salt & pepper

翡翠炒双脆

Stir-fried pork and beef with squid

沙律海鲜卷

Chef special seafood roll

鲍汁扣猪手

Braised pork knuckles in abalone sauce

黄焖两样

Braised beef and gluten

虫草花炖水鸭

Stewed wild duck with cordyceps flower

一品吊烧鸡 (

Roasted crispy chicken

家熬多宝鱼

Braised turbot fish

蒜蓉炒时蔬 (

Stir-fried vegetable with garlic

腊味炒米饭

Stir-fried rice with preserved pork

精美点心

Delighted dim sum

时令果盘

Seasonal fruit platter

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Annual Party Menu 3200++A

精美六小碟

Delighted six cold dishes

灵芝烧鹅拼盘

Ucid ganoderma and goose combination

美极秋葵开边虾

Steamed shrimp with okra and Maggie sauce

荷塘炒腊味

Stir-fried preserved pork with vegetable

拔丝黑猪肉

Deep fried pork in hot candy

香橙奶汁全爆

Wok-fried mixed seafood and chicken in cream sauce

鲍汁扣海鲍片

Braised sliced abalone in abalone sauce

虫草花炖水鸭

Double boiled duck soup with Chinese herbs

客家清香鸡

Wok-fried chicken in Hakka style

红烧百花鲈鱼

Braised bass

上汤时蔬

Braised vegetable in broth

干烧伊面

Braised e-fu noodle

精美点心

Dim sum

时令果盘

Seasonal fruit platter

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Annual Party Menu 3200++B

精美六小碟

Delighted six cold dishes

鸿运烧味拼盘

BBQ platter

美极青椒海虾

Roasted sea prawn with Maggie sauce and green pepper

田园拔翠鸭脯

Stir-fried vegetables with duck breast

荷塘炒双脆 (

Stir-fried pork and beef with squid

黄焖三样

Braised beef and cowheels

沙律海鲜卷

Chef special seafood roll

花旗参炖乌鸡 (

Stewed silkie with American ginseng

清蒸多宝鱼

Steamed turbot fish

花菇扣鹅掌

Braised goose web with flower mushroom

上汤时蔬

Braised vegetable in broth

广州炒饭

Stir-fried rice Guangzhou style

精美点心

Dim sum

时令果盘

Seasonal fruit platter

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