

宴会菜单

350 元/位 13 人/席

堂门迎宾六彩碟

Selection of six appetizers

泉水一品珍黄汤（素食）

Matsutake mushroom yellow ear soup

荷香笼屉基尾虾

Steamed Prawns in bamboo cage with lotus leaf sauce

金蒜银丝蒸生蚝

Steamed oysters with garlic and vermicelli

镇江香醋熘仔排

Zhenjiang sweet and Sour Pork ribs

广式葱油多宝鱼

Cantonese style turbot with scallion oil

桂花文火小牛肉

Tenderloin beef with cinnamon

鸡头米私房豆腐（素食）

Homemade tofu with chicken head and rice sauce

挂烤脆皮芝麻鸡

Roast crispy chicken over charcoal fire

姜葱年糕梭子蟹

Fried swimming crad with ginger and scallion rice cake

蒜蓉粉丝蒸丝瓜

Steamed loofah with garlic and vermin

羊肚菌百合芦笋（素食）

Stir-fry asparagus with morels and lilies

清炒时令鲜蔬菜（素食）

Stir-fry seasonal vegetables

锦绣长根阳春面（素食）

Spring noodles with mushrooms and vegetables

江南华美点双辉

Jiangnan Dim Sum platter

时令水果大拼盘

Seasonal fruit platter