

天作之合

菜单 A

Menu A

中西美点

Chinese Dessert Combo

鸿运金猪全体

Roasted Whole Suckling Pig

芝士焗波士顿龙虾

Baked Boston Lobster with Cheese

海椰皇虫草菌炖猪展

Braised Pork Hock with Baby Coconuts and Cordyceps Sinensis

夏威夷果爆鸳鸯丁

Fried Chicken Cube with Macadamia

金牌骨拼绿茶香芋圈

Gold Ribs with Green Tea Taro Rings

生浸豉油皇鸡

Soya Chicken

清蒸深海石斑

Steamed Grouper in Soy Sauce

白灵菇扣鹅掌

Braised Goose Webs with Mushroom

高汤海味泡时蔬

Poached Green Vegetables in Seafood Broth

瑶柱海鲜炒饭

Fried Rice with Seafood and Dried Scallop

莲子百合红豆沙

Sweetened red Bean Paste with Lotus Seeds and Lily

环球时令水果

Fruits Platter

CNY4,888.00 元净价/席(供十位贵宾享用)

如需增加席位,需加收 CNY488.00 元净价/位



天作之合

菜单 B

Menu B

中西美点

Chinese Dessert Combo

鸿运金猪全体

Roasted Whole Suckling Pig

高汤芝士焗波士顿龙虾

Baked Boston Lobster with Cheese and Butter in Superior Soup

高汤海参花胶羹

Braised Sea Cucumber Soup with Fish Maw and Shredded

碧绿百合海皇丁

Sautéed Seafood with Lily Bulbs

港式椒盐骨拼紫米山药卷

Deep-Fried Pork Ribs with Black Rice and Yam Roll

红葱头淋果园鸡

Shallot Oil Chicken

鲜露汁蒸龙趸斑

Steamed Giant Grouper with Fresh Condiment

一级花菇扣元蹄

Braised Pork Knuckle with Mushroom

野菌高汤浸时蔬

Poached Green Vegetables in Broth

富贵黄金炒饭

Fried Rice with Egg and Seafood

椰汁西米小汤圆

Braised Peach Gum and Sago with Coconut Milk

环球时令水果

Fruits Platter

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