



THE
KIMBERLEY HOTEL
君怡酒店

彌月/百日喜宴菜譜 2019 (A)

Full Moon/100 Days Celebration Menu 2019 (A)

萬紫千紅酸薑雞蛋

Red Eggs and Pickled Young Ginger

四喜迎寶寶

Quartet Appetizer Sampler

蟲草花西芹花姿片帶子

Sauteed Cordyceps Blossoms, Scallop, sliced Cuttlefish and Celery

蜜瓜奶蝦多士

Deep-fried Shrimp Toast with Honeydew Melon Milk

瑤柱甫玉環

Braised Winter Melon Rings stuffed with Conpoy

紅燒竹筍蟹肉翅

Braised Shark's Fin Soup with Shredded Crab and Bamboo Pith

碧綠鵝掌扣鮑甫

Braised Abalone Slices and Goose Webs in Oyster Sauce with Vegetables

清蒸沙巴龍躉

Steamed Giant Grouper with Spring Onion Soya Sauce

富貴當紅炸子雞

Crispy Fried Chicken

櫻花蝦金腿帶子炒絲苗

Fried Rice with Sergestid Shrimp, Yunnan Ham and Scallop

香滑合桃露芝麻湯圓

Sweetened Walnut Cream with Sesame Glutinous Dumplings

喜獲麟兒映雙輝

Chinese Petits Fours

時令鮮果碟

Seasonal Fruit Platter

每席港幣\$7,180+10% 供12位享用
已包括三小時無限量供應汽水、橙汁及指定啤酒

HK\$7,180+10% per table of 12 persons
Include free flow of soft drinks, chilled orange juice
and house beer for 3 hours

彌月/百日喜宴菜譜 2019 (B)

Full Moon/100 Days Celebration Menu 2019 (B)

萬紫千紅酸薑雞蛋

Red Eggs and Pickled Young Ginger

紅袍乳豬迎寶寶

Roast Whole Suckling Pig

XO醬翡翠花姿片帶子

Sauteed Scallop and sliced Cuttlefish with Vegetables in XO sauce

崧子沙拉蝦球

Deep-fried Prawns dressed with Mayonnaise sprinkled by Pine Nut

金菇瑤柱扒西蘭花

Broccoli topped with Conpoy and Enoki Mushroom Sauce

海參花膠絲燴魚翅

Braised Shark's Fins with Fish Maw and Sea Cucumber

蠔皇原隻鮑魚扣玉掌

Braised Whole Abalone and Goose Webs in Supreme Oyster Sauce

清蒸游水海星斑

Steamed Coral Grouper with Spring Onion Soya Sauce

金牌蒜香脆皮雞

Deep-fried Chicken sprinkled by Crispy Garlic Bits

飄香荷葉飯

Steamed Rice with Assorted Meat wrapped in Lotus Leaf

生磨杏汁燕窩

Sweetened Almond Cream with Bird's Nest

喜獲麟兒映雙輝

Chinese Petits Fours

時令鮮果碟

Seasonal Fruit Platter

每席港幣\$9,480+10% 供12位享用
已包括三小時無限量供應汽水、橙汁及指定啤酒

HK\$9,480+10% per table of 12 persons
Include free flow of soft drinks, chilled orange juice
and house beer for 3 hours