

2022 濃情翡翠禧宴 (Jade Menu)

珠聯璧合 (鴻運乳豬全體)
Barbecued Whole Suckling Pig

花開並蒂 (西蘭花玉帶花姿片)
Sautéed Scallops and Cuttlefish Slices with Vegetables

佳偶天成 (沙律海鮮卷)
Deep-fried Seafood Rolls served with Mayonnaise

同諧白首 (金腿蟹肉扒翡翠)
Seasonal Vegetables topped with Crab Meat and Yunnan Ham

笙磬同音 (紅燒竹笙雞絲翅)
Braised Shark's Fins with Shredded Chicken and Dried Bamboo Pith
或/or (海皇燕窩羹)
Braised Bird's Nest Soup with Assorted Seafood

情深一片 (碧綠花菇鮑片)
Braised Abalone Slices and Black Mushrooms accompanied by Vegetables

魚水相諧 (清蒸大海班)
Steamed Coral Grouper

良緣鳳啼 (一品蒜香脆皮雞)
Deep-fried Chicken sprinkled by Crispy Garlic Bits

添丁結子 (蝦籽海皇炒香苗)
Fried Rice with Seafood and Dried Shrimp Roe

情意綿綿 (鮑汁瑤柱金菇伊麵)
Braised E-fu Noodles with Conpoy and Enoki Mushrooms

百年好合 (蓮子百合紅豆沙)
Sweetened Red Bean Soup with Lily Seed and Lily Bulb

兩情相悅 (美點相輝)
Chinese Petit Fours

開花結果 (時令鮮果碟)
Seasonal Fruit Platter

2022 年 1 月 1 日至 8 月 31 日		2022 年 9 月 1 日至 12 月 31 日	
星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣淨價 \$7,880 net	港幣淨價 \$8,680 net	港幣 \$8,180+10%	港幣 \$8,980+10%

*每席供 12 位享用

2022 浪漫水晶囍宴 (Crystal Menu)

珠聯璧合 (鴻運乳豬全體)
Barbecued Whole Suckling Pig

琴瑟和鳴 (碧綠 XO 醬桂花蚌蝦球)
Sautéed Prawns and Clams with Vegetables flavoured by XO Chille Sauce

鴛鴦永結 (黃金杏花球拼甜蜜脆奶)
Deep-fried Minced Shrimp Balls Wrapped with Almond Flakes and Milk Custard

白頭偕老 (百靈菇玉環瑤柱甫)
Braised Conpoy Stuffed Squash Rings accompanied by Barling Mushroom

花月良宵 (紅燒花膠蟹肉翅)
Braised Shark's Fins with Shredded Fish Maw and Crab Meat
或/or (花膠海皇燕窩羹)
Braised Bird's Nest Soup with Fish Maw and Assorted Seafood

璧合良緣 (翡翠鮑片扣鵝掌)
Braised Abalone Slices and Goose Webs accompanied by Vegetables

吉慶有餘 (清蒸大海斑)
Steamed Coral Grouper

跨鳳乘龍 (當紅脆皮炸子雞)
Deep-fried Chicken

幸福富貴 (鮑汁福建炒香苗)
Fried Rice topped with Assorted Meat enhanced by Abalone Jus

情繫今生 (上湯水餃生麵)
Shrimp Dumplings and Noodles in Soup

花好月圓 (合桃露團圓)
Sweetened Walnut Cream with Sesame Glutinous Rice Dumplings

兩情相悅 (美點相輝)
Chinese Petit Fours

開花結果 (時令鮮果碟)
Seasonal Fruit Platter

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2022 溫馨珍珠禧宴 (Pearl Menu)

珠聯璧合 (鴻運乳豬全體)
Barbecued Whole Suckling Pig

鸞鳳和鳴 (黑松露醬珍菌蝦球玉帶)
Sautéed Scallops, Prawns and Mushrooms flavoured by Truffle Paste

如鼓琴瑟 (黃金炸釀蟹鉗)
Deep-fried Crab Claws coated with Mashed Shrimps

兩情相悅 (花膠絲瑤柱扒雙寶蔬)
Twin Vegetables topped with Shredded Fish Maw and Conpoy

天賜良緣 (紅燒蟹肉翅)
Braised Shark's Fins with Crab Meat
或/or (花膠雞絲燕窩羹)
Braised Bird's Nest Soup with Fish Maw and Chicken Julienne

情濃緊扣 (蠔皇原隻鮑魚扣鵝掌)
Braised Abalone and Goose Webs in Supreme Oyster Sauce

福祿有餘 (清蒸海星斑)
Steamed Coral Grouper

鳳凰于飛 (南乳吊燒雞)
Deep-fried Chicken marinated by Preserved Red Taro Curb

交頸鴛鴦 (太極鴛鴦香苗)
Fried Rice topped with Chicken and Shrimp in Twin Sauce

連理交枝 (蝦籽珍菌伊麵)
Braised E-fu Noodles with Mushroom and Dried Shrimp Roe

百子千孫 (桂圓百合蓮子湯圓)
Sweetened Soup of Dried Logan, Lily Seed and Lily Bulb with Sesame Glutinous Dumplings

兩情相悅 (美點相輝)
Chinese Petit Fours

開花結果 (時令鮮果碟)
Seasonal Fruit Platter

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2022 永恆鑽石喜宴 (Diamond Menu)

珠聯璧合 (鴻運乳豬全體)
 Barbecued Whole Suckling Pig

並蒂鴛鴦 (蘆筍榆耳螺片水晶蝦球)
 Sautéed Conch Slices, Prawns, Asparagus and Yellow Fungus

緣濃情深 (芝心黃金蟹鉗)
 Deep-fried Crab Claws coated with Mashed Shrimps and Cheese

海誓山盟 (碧綠髮菜瑤柱甫)
 Braised Conpoy and Sea Moss with Greens

如膠似漆 (紅燒花膠雞絲翅)
 Braised Shark's Fins with Shredded Fish Maw and Chicken
 或/or (花膠蟹肉燕窩羹)
 Braised Bird's Nest Soup with Fish Maw and Crab Meat

縷結同心 (翡翠原隻鮑魚扣海參)
 Braised Abalone and Sea Cucumber accompanied by Vegetables

和樂魚水 (清蒸東星斑)
 Steamed Spotted Grouper

鳳翥龍翔 (金牌炸子雞)
 Deep-fried Chicken

百子千孫 (蟹籽帶子炒香苗)
 Fried Rice with Crab Roe and Scallop

永浴愛海 (高湯煎粉粿)
 Deep-fried Shrimp Dumplings served with Bouillon

燕爾新婚 (杏汁燉燕窩)
 Double-boiled Sweetened Almond Cream with Bird's Nest

兩情相悅 (美點相輝)
 Chinese Petit Fours

開花結果 (時令鮮果碟)
 Seasonal Fruit Platter

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星期一至五	星期六、日及公眾假期	星期一至五	星期六、日及公眾假期
港幣淨價 \$12,080 net	港幣淨價 \$12,580 net	港幣 \$12,180+10%	港幣 \$12,980+10%

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