

朗峰中秋慶團圓

PEAK WING MID-AUTUMN FESTIVAL MENU

MENU A	MENU B
<p>貝沙灣四小碟 糖醋銀魚 素菜春卷 五香牛腱 芝麻海蜇 Signature Starter</p> <p>鮮菠蘿船海中寶 Wok-fried Shrimp, Sea Cucumber Intestine and Osmanthus Clam with Honey Beans in Pineapple</p> <p>千絲炸蝦丸 Deep-fried Minced Shrimp Ball</p> <p>白玉海皇燕窩羹 Bird's Nest Soup with Seafood and Egg White</p> <p>蠔皇花菇扣玉掌 Braised Goose Web with Chinese Mushroom in Oyster Sauce</p> <p>瑤柱竹筴扒雙蔬 Braised Vegetables and Mushroom with Conpoy</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>當紅炸子雞 Crispy Chicken</p> <p>福建炒飯 Fujian Fried Rice in Sauce</p> <p>長壽伊麵 Braised E-fu Noodles with Straw Mushroom</p> <p>時令鮮果碟 Fresh Fruit Platter</p>	<p>鴻運乳豬全體 Roasted Whole Suckling Pig</p> <p>海參珊瑚蚌炒蜜豆 Wok-fried Sea Cucumber and Sea Cucumber Intestine with Honey Beans</p> <p>百花炸釀蟹鉗 Deep-fried Crab Claw stuffed with Minced Shrimp</p> <p>鮮蟹肉海皇燕窩羹 Bird's Nest Soup with Seafood and Fresh Crabmeat</p> <p>白玉鴛鴦帶子 Fried Egg White with Conpoy and Scallop</p> <p>蠔皇原隻生扣四頭鮑魚伴玉掌 Braised 4 Head Abalone and Goose Web in Oyster Sauce</p> <p>清蒸海星斑 Steamed Garoupa</p> <p>當紅炸子雞 Crispy Chicken</p> <p>富豪炒飯 Fried Rice with Egg White and Assorted Seafood</p> <p>上湯水餃生麵 Shrimp and Pork Dumpling Noodle Soup</p> <p>時令鮮果碟 Fresh Fruit Platter</p>
<p>壹席 12 位用港幣\$5,988 元 HK\$5,988 for a table of 12 persons;</p> <p>半席 6 位用港幣\$3,288 元 HK\$3,288 for a table of 6 persons</p>	<p>壹席 12 位用港幣\$9,988 元 HK\$9,988 for a table of 12 persons</p> <p>半席 6 位用港幣\$5,288 元 HK\$5,288 for a table of 6 persons</p>

* 敬請三天前預訂 *
3 days reservation in advance is required