

# 壽辰喜宴

## CHINESE CELEBRATION



凡惠顧壽辰喜宴套餐，即可享：

- 每席免收開瓶費乙枝(只限葡萄餐酒)
- 每席敬贈汽水 12 罐
- 每席敬奉賀壽蟠桃包
- 免費使用播影及音響設施<sup>#^</sup>
- 來賓可享免費泊車優惠
- 茶芥全免及不設加一服務費

凡惠顧 2 席 12 位或以上之壽辰喜宴套餐，即可額外尊享：

- 免費使用卡拉 OK 設備<sup>#^</sup>
- 免費麻鵲耍樂<sup>^</sup>

凡惠顧每席港幣 10,888 元起之壽辰喜宴套餐，則額外享有：

- 每席敬贈汽水 12 罐 或 法國葡萄佳釀乙枝

凡惠顧每席港幣 12,888 元起之壽辰喜宴套餐，則額外享有：

- 全晚免收開瓶費 (只限葡萄餐酒)
- 每席奉送合時鮮果盤

備註：

# 設施提供只適用於灣畔會所 (一期) 宴會廳一、朗峰會所 (四期) 英式桌球室及豪華宴會廳。

^ 需視乎供應情況而定。

優惠條款及細則：

- 壽辰喜宴套餐不適用於指定日子，包括但不限於母親節、父親節、中秋節及農曆年廿六至年初七，詳情請致電 2989 6352 宴會統籌查詢。
- 如有任何爭議，南盈物業管理有限公司擁有最終決定權。

五福臨門	高爵厚祿	壽比南山
<p>鮮果大蝦沙律 Fresh Fruit Salad with Prawns</p> <p>海蜇燒味拼盤 芝麻海蜇 蜜汁叉燒 脆皮燒鴨 五香牛展 BBQ Platter</p> <p>黃金炸釀蟹筍 Deep-fried Stuffed Crab Claw</p> <p>蟲草花淮杞燉螺頭 Double-boiled Soup with Cordycep Flower, Chinese Herbs and Sea Whelk</p> <p>XO醬翡翠鳳球花枝 Wok-fried Squid, Chicken and Vegetable in X.O. Sauce</p> <p>清蒸沙巴海龍躉 Steamed Sabah Giant Garoupa</p> <p>蠔皇花菇扒時蔬 Braised Black Mushroom and Vegetable</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>明太子海鮮炒飯 Fried Rice with Seafood and Fish Roe</p> <p>長壽伊府麵 E-fu Noodles</p> <p>百合陳皮紅豆沙 Sweetened Red Bean Cream with Lily Bulbs</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>鴻運乳豬全體 Roasted Whole Suckling Pig</p> <p>秘制煎大蝦 Secret Recipe Pan-fried Prawns</p> <p>XO醬翡翠花枝珊瑚 Wok-fried Squid, Sea Cucumber Intestine and Vegetable in X.O. Sauce</p> <p>竹筍海皇燕窩羹 Braised Bird's Nest with Seafood and Bamboo Piths</p> <p>碧綠金錢鵝掌 Braised Goose Web, Black Mushroom and Vegetable</p> <p>清蒸大青斑 Steamed Live Gaoupa</p> <p>雲腿上湯浸菜苗 Poached Vegetable with Yunnan Ham in Soup</p> <p>南乳脆皮雞 Crispy Chicken with Taro Beancurd Sauce</p> <p>錦繡飄香荷葉飯 Fried Rice with Assorted Meat Wrapped in Lotus Leaf</p> <p>瑤柱翠苗肉絲燜伊麵 Braised E-fu Noodles with Conpoy, Vegetable and Pork</p> <p>百合陳皮紅豆沙 Sweetened Red Bean Cream with Lily Bulbs</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>鴻運乳豬全體 Roasted Whole Suckling Pig</p> <p>蜜豆鮮菌百合鴛鴦蚌 Wok-fried Honey Bean, Mushrooms, Lily Bulbs, Sea Cucumber Intestine &amp; Muscle</p> <p>酥炸日本蠔拼鳳尾蝦春卷 Oyster Fritter and Butterfly Shrimp Spring Roll</p> <p>花膠雞茸燕窩羹 Braised Bird's Nest with Shredded Chicken and Fish Maw</p> <p>碧綠金錢鮮鮑甫 Braised Abalone Slices, Black Mushroom and Vegetable</p> <p>清蒸老虎斑 Steamed Tiger Gaoupa</p> <p>金瑤扒雙蔬 Vegetables with Conpoy and Enoki Mushroom</p> <p>芝麻鹽焗雞 Baked Chicken with Salt and Sesame</p> <p>黑松露海鮮炒飯 Fried Rice with Seafood and Black Truffle Paste</p> <p>金腿上湯生麵 Yunnan Ham Noodle Soup</p> <p>百合陳皮紅豆沙 Sweetened Red Bean Cream with Lily Bulbs</p> <p>敬奉賀壽蟠桃包 Chinese Birthday Bun</p> <p>中國茗茶 Chinese Tea</p> <p>免收開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>
<p>每席 12 位用港幣 5,988 元 HK\$5,988 for a table of 12 persons</p>	<p>每席 12 位用港幣 6,988 元 HK\$6,988 for a table of 12 persons</p>	<p>每席 12 位用港幣 8,888 元 HK\$8,888 for a table of 12 persons</p>

## 鴻喜雲集

鴻運乳豬全體

Roasted Whole Suckling Pig

黑松露翡翠帶子桂花蚌

Wok-fried Sea Cucumber Muscle and Scallops with Black Truffle Paste

千島芝麻蝦球

Crispy Prawns with Thousand Island Dressing

竹笙花膠海參燴燕窩

Braised Bird's Nest with Bamboo Piths, Fish Maw and Sea Cucumber

碧綠鵝掌鮮鮑甫

Braised Abalone Slices, Goose Web and Vegetable

清蒸老虎斑

Steamed Tiger Garoupa

蟹肉扒雙蔬

Vegetables with Crabmeat

風沙脆皮豉油雞

Crispy Soya Chicken with Garlic

櫻花蝦元貝蛋白炒飯

Fried Rice with Sakura Shrimps, Conpoy and Egg White

高湯水餃生麵

Shrimp Dumplings Noodle Soup

百合陳皮紅豆沙

Sweetened Red Bean Cream with Lily Bulbs

敬奉賀壽蟠桃包

Chinese Birthday Bun

中國茗茶

Chinese Tea

免收開瓶費乙枝

Free corkage for 1 bottle of table wine

敬贈汽水12罐 或 法國葡萄佳釀乙枝

Complimentary Soft Drinks 12 cans or a bottle of House Wine

每席 12 位用港幣 10,888 元

HK\$10,888 for a table of 12 persons

## 財星高照

鴻運乳豬全體

Roasted Whole Suckling Pig

上湯焗波士頓龍蝦

Braised Boston Lobster with Broth

露筍百合炒帶子蝦球

Wok-fried Scallops, Prawns, Lily Bulbs and Asparagus

竹笙鴻圖蟹皇燕窩羹

Braised Bird's Nest with Crab Roe and Bamboo Piths

碧綠原隻4頭鮮鮑扣鵝掌

Braised Whole 4 Head Abalone with Goose Web and Vegetable

清蒸老虎斑

Steamed Tiger Garoupa

發財多子元貝

Braised Whole Conpoy with Garlic and Sea Moss

招牌黑松露脆香燒雞

Roasted Whole Chicken Flavored with Black Truffle Paste

松子菜粒腿茸炒飯

Fried Rice with Vegetable, Yunnan Ham and Pine Nuts

上湯鮮蝦雲吞生麵

Wonton Noodle Soup

百合陳皮紅豆沙

Sweetened Red Bean Cream with Lily Bulbs

敬送合時鮮果盤

Fresh Fruit Platter

敬奉賀壽蟠桃包

Chinese Birthday Bun

中國茗茶

Chinese Tea

全晚免收開瓶費

Free corkage for table wines

敬贈汽水12罐 或 法國葡萄佳釀乙枝

Complimentary Soft Drinks 12 cans or a bottle of House Wine

每席 12 位用港幣 12,888 元

HK\$12,888 for a table of 12 persons