

壽辰喜宴

CHINESE CELEBRATION



凡惠顧壽辰喜宴套餐，即可享：

- 每席免收葡萄酒開瓶費乙枝
- 每席敬贈汽水 12 罐
- 每席敬奉賀壽蟠桃包或法式馬卡龍
- 免費使用播影及音響設施^{#^}
- 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^{#^}
- 免費麻鵲耍樂[^]

凡惠顧每席港幣 10,888 元以上之壽辰喜宴套餐：

- 每席敬贈汽水 12 罐 及 葡萄佳釀乙枝

凡惠顧每席港幣 13,888 元以上之壽辰喜宴套餐，則額外享有：

- 全晚免收葡萄酒開瓶費
- 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>貝沙灣拼盤 海山骨 芝麻海蜆 糖醋銀魚 五香牛腱 Appetizer Platter</p> <p>帶子金柚泰式沙律 Thai Pomelo Scallop Salad</p> <p>碧綠桂花珊瑚蚌 Wok-fried Sea Cucumber Muscles, Osmanthus Clam and Vegetable</p> <p>鮮椰皇螺頭燉雞湯 Double-boiled Soup with Fresh Coconut, Chicken and Sea Whelk</p> <p>芝麻山葵蝦球 Fried Prawns with Wasabi and Mayo</p> <p>清蒸大海斑 Steamed Live Garoupa</p> <p>蠔皇花菇鮑片扒時蔬 Braised Abalone Slices, Black Mushroom and Vegetable</p> <p>脆皮炸子雞 Crispy Chicken</p> <p>薑米蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy and Ginger</p> <p>蝦子伊府麵 Braised E-fu Noodles with Shrimp Roe</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 或 法式馬卡龍 Chinese Birthday Bun or Macarons</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>五福燒味拼盤 桶子油雞 蜜汁叉燒 脆皮燒肉 切片紅腸 芝麻海蜆 BBQ Platter</p> <p>乾煎老虎蝦碌 Pan-fried Tiger Prawns</p> <p>XO醬露筍百合炒帶子 Wok-fried Scallops, Lily Bulbs and Asparagus with XO Sauce</p> <p>花膠螺頭燉竹絲雞湯 Double-boiled Soup with Fish Maw, Black Chicken and Sea Whelk</p> <p>碧綠鮑片扣鵝掌 Braised Abalone Slices, Goose Web and Vegetable</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>雲腿上湯浸娃娃菜 Poached Baby Cabbage with Yunnan Ham in Soup</p> <p>南乳脆皮雞 Crispy Chicken with Taro Beancurd Sauce</p> <p>明太子海鮮炒飯 Fried Rice with Seafood and Fish Roe</p> <p>瑤柱翠苗肉絲炆米粉 Braised Vermicelli with Conpoy, Vegetable and Pork</p> <p>桂圓紅棗茶湯圓 Sweetened Soup with Dried Longan, Red Dates and Dumplings</p> <p>敬奉賀壽蟠桃包 或 法式馬卡龍 Chinese Birthday Bun or Macarons</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 Free corkage for 1 bottle of table wine</p> <p>敬贈汽水12罐 Complimentary Soft Drinks 12 cans</p>	<p>貝沙灣六小碟 海山骨 芝麻海蜆 五香牛腱 酥脆蝦多士 糖醋銀魚 手拍青瓜 Appetizer Platter</p> <p>蟹肉沙律芝麻汁 Mixed Green Salad and Crabmeat with Sesame Dressing</p> <p>上湯白玉大虎蝦 Braised Winter melon stuffed with Tiger Prawns</p> <p>海皇竹筍花膠羹 Braised Seafood, Bamboo Piths and Fish Maw Soup</p> <p>蠔皇鮑片扣墨西哥參 Braised Abalone Slices, Mexican Sea Cucumber and Vegetable</p> <p>清蒸老虎斑 Steamed Tiger Garoupa</p> <p>豬骨湯花膠浸菜苗 Poached Vegetable and Fish Maw in Pork Broth</p> <p>脆皮芝麻鹽焗雞 Baked Chicken with Salt and Sesame</p> <p>黑松露鴨鬆炒飯 Fried Rice with Duck Meat and Black Truffle Paste</p> <p>菲王蝦子撈蛋麵 Braised Egg Noodles with Chive and Shrimp Roe</p> <p>海底椰紫米露 Sweetened Purple Rice Cream with Sea Coconut</p> <p>敬奉賀壽蟠桃包 或 法式馬卡龍 Chinese Birthday Bun or Macarons</p> <p>中國茗茶 Chinese Tea</p> <p>免收葡萄餐酒開瓶費乙枝 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 6,688 元 HK\$6,688 for a table of 12 persons</p>	<p>每席 12 位用港幣 7,688 元 HK\$7,688 for a table of 12 persons</p>	<p>每席 12 位用港幣 8,988 元 HK\$8,988 for a table of 12 persons</p>



鴻喜雲集

財星高照

喜慶金豬大紅袍
Roasted Whole Suckling Pig

煙三文魚凱撒沙律
Caesar Salad with Smoked Salmon

翡翠帶子桂花蚌
Sea Cucumber Muscle, Scallops and Vegetables

鮮蟹肉海皇燕窩羹
Braised Bird's Nest Soup with Seafood and Fresh Crabmeat

蜜糖合桃明蝦球
Fried Prawns with Walnut and Honey Sauce

碧綠鮑甫扣墨西哥參
Braised Abalone Thick Slices, Mexican Sea Cucumber and Vegetable

清蒸大星斑
Steamed Spotted Groupa

風沙脆皮雞
Crispy Chicken with Garlic

黑松露鮮蝦炒飯
Fried Rice with Shrimp and Black Truffle Paste

瑤柱金菇火鴨絲炆伊麵
Braised E-fu Noodles with Conpoy, Shredded Duck and Enoki Mushroom

紅蓮百合燉雪梨
Double-boiled Pear with Dates, Lotus Seeds and Lily Bulbs

敬送精緻甜點 雲尼拿泡夫 及 朱古力泡夫
Petit Fours

敬奉賀壽蟠桃包 或 法式馬卡龍
Chinese Birthday Bun or Macarons

中國茗茶
Chinese Tea

免收葡萄餐酒開瓶費乙枝
Free corkage for 1 bottle of table wine

敬贈汽水12罐 及 葡萄佳釀乙枝
Complimentary Soft Drinks 12 cans and a bottle of House Wine

每席 12 位用港幣 10,888 元
HK\$10,888 for a table of 12 persons

喜慶金豬大紅袍
Roasted Whole Suckling Pig

香芒虎蝦鮮果沙律
Tiger Prawn, Mango and Fresh Fruit Salad

蜜椒杭菊脆鱔球
Wok-fried Scallops, Lily Bulbs and Asparagus with XO Sauce

肘子竹絲雞燉燕窩
Double-boiled Bird's Nest Soup with Black Chicken and Ham

蠔皇原隻四頭湯鮑扣鵝掌
Braised 4 heads Abalone and Goose Web

豬骨湯花膠帶子浸菜苗
Poached Vegetable, Scallop and Fish Maw in Pork Broth

清蒸大星斑
Steamed Spotted Groupa

招牌黑松露脆香燒雞
Roasted Whole Chicken flavored with Black Truffle Paste

飄香荷葉飯
Fried rice with Assorted Meat wrapped in Lotus Leaf

上湯鮮蝦雲吞
Wonton Soup

夏威夷萬壽果燉椰汁雪耳
Double-boiled Snow Fungus with Coconut Milk in Hawaiian Papaya

敬送合時鮮果盤
Fresh Fruit Platter

敬奉賀壽蟠桃包 或 法式馬卡龍
Chinese Birthday Bun or Macarons

中國茗茶
Chinese Tea

全晚免收葡萄餐酒開瓶費
Free corkage for table wines

敬贈汽水12罐 及 葡萄佳釀乙枝
Complimentary Soft Drinks 12 cans and a bottle of House Wine

每席 12 位用港幣 13,888 元
HK\$13,888 for a table of 12 persons