

壽辰喜宴

CHINESE CELEBRATION



凡惠顧壽辰喜宴套餐，即可享：

- 每席免收葡萄餐酒開瓶費乙枝
- 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：

- 全晚免收葡萄餐酒開瓶費
- 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 芝麻海蜇 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 芝麻海蜇 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 芝麻海蜇 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>蠔皇鮑片扣婆參 Braised Abalone Slices, 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

- 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
- 碧綠鮑甫扣婆參
Braised Abalone Thick Slices, 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

財星高照

- 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
- 蜜椒杭菊脆鱸球
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