

饗宴歡聚 CHINESE BANQUET

MENU A	MENU B	MENU C
<p>貝沙灣五小碟 手拍青瓜 五香牛腩 招牌海山骨 糖醋銀魚 酥脆蝦多士 Appetizer platter</p> <p>夏威夷果仁蜜豆炒帶子雙蚌 Wok-fried scallops, sea cucumber muscle and osmanthus clam with honey beans and macadamia nuts</p> <p>北菇瑤柱燉雞湯 Double-boiled soup with chicken, conpoy and black mushroom</p> <p>竹筍蟹肉扒時蔬 Poached seasonal vegetables with bamboo piths and crabmeat</p> <p>清蒸沙巴龍躉 Steamed sabah giant groupa</p> <p>脆皮炸子雞 Crispy chicken</p> <p>欖菜XO醬雞粒炒飯 Fried rice with chicken, preserved olive in XO sauce</p> <p>乾燒伊府麵 Braised e-fu noodles</p> <p>蓮子百合紅豆沙 Sweetened red bean cream and fresh lily bulbs with lotus seed</p> <p>合時鮮果盤 Fresh fruit platter</p>	<p>鮮果蝦沙律 Fresh fruit salad with prawns</p> <p>碧綠花姿珊瑚蚌 Wok-fried squid and sea cucumber muscle with vegetable</p> <p>黃金百花蝦球 Deep-fried prawns</p> <p>姬松茸燉竹絲雞湯 Double-boiled black chicken soup with blaze mushroom</p> <p>瑤柱扒雙蔬 Braised vegetables with conpoy and enoki mushroom</p> <p>花菇鮑螺片扣鵝掌 Braised sliced whelk, chinese mushroom and goose web</p> <p>清蒸沙巴龍躉 Steamed sabah giant groupa</p> <p>吊燒脆皮雞 Crispy chicken</p> <p>錦繡蛋白炒飯 Fried rice with egg white and assorted meat</p> <p>珍菌燜伊麵 Braised e-fu noodles with mushroom</p> <p>蓮子百合紅豆沙 Sweetened red bean cream and fresh lily bulbs with lotus seed</p> <p>合時鮮果盤 Fresh fruit platter</p>	<p>四喜拼盤 手拍青瓜 麻辣雲耳 五香牛腩 酥脆蝦多士 Appetizer platter</p> <p>金薯黑醋骨 Pork ribs with potato and balsamic reduction</p> <p>富貴花姿影玉帶 Wok-fried vegetable, scallops and squid</p> <p>竹筍雞絲燴素翅 Braised imitate shark's fin with bamboo piths and shredded chicken</p> <p>美極煎大海蝦 Fried prawns with maggi sauce</p> <p>碧綠鮑片金錢扣鵝掌 Braised goose web, abalone slices, black mushroom and vegetable</p> <p>清蒸大青斑 Steamed whole groupa</p> <p>菜膽上湯雞 Poached chicken and cabbage in soup</p> <p>瑤柱福建炒飯 Fujian fried rice</p> <p>上湯煎鮮蝦粉菓 Pan-fried shrimp dumplings in soup</p> <p>蓮子百合紅豆沙 Sweetened red bean cream and fresh lily bulbs with lotus seed</p> <p>合時鮮果盤 Fresh fruit platter</p>
<p>每席 12 位用港幣 4,888 元 HK\$4,888 for a table of 12 persons</p>	<p>每席 12 位用港幣 5,888 元 HK\$5,888 for a table of 12 persons</p>	<p>每席 12 位用港幣 6,888 元 HK\$6,888 for a table of 12 persons</p>

** 以上菜單包括：免收葡萄酒開瓶費乙枝、茶芥全免及不設加一服務費 **

優惠條款及細則：

- 此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。