

Fanfare Combination of Appetizers

(Drunken Chicken, Jellyfish, Sesame Octopus,
US Beef Shank, Smoked Duck Breast, Plum Tomato)

錦繡大拼盤

(醉雞、海蜇、芝麻章魚、美國牛腱、燻鴨胸、梅汁蕃茄)

Stir-fried Scallops and Sliced Chicken with X.O. Sauce

XO醬翡翠玉帶鳳片

Steamed Prawn with Minced Garlic

香蒜大明蝦

Double-boiled Sea Conch Soup

燉海螺

Deep-fried Crispy Chicken with Garlic

金沙脆皮雞

Braised Abalone with Mushrooms

百菇鮮鮑魚

Steamed Grouper with Tomato, Spring Onions and
Chili Sour Sauce

醋椒海上鮮

Steamed Glutinous Rice with Chinese Sausages

臘味糯米飯

Seasonal Fresh Fruits

季節鮮果盤

Chinese Desserts

中式美甜點

22,000桌菜菜單

Joyful Combination of Appetizers

(Roasted Duck, Roasted Pork Jaw,
Jellyfish, King Mushroom in Teriyaki Sauce,
Chicken in Scallion Oil , Plum Tomatoes)

歡樂滿西華

(烤鴨、烤松板豬、海蜆、日式燒香菇、私房黃油雞、梅汁番茄)

Steamed Lobster with Garlic

香蒜蒸龍蝦

Deep-fried Creamy Custard with Stir-fried Clams

脆奶拼雙彩蚌

Double-boiled Chicken Soup with Fish Maw and Mustard Greens

金華花膠菜膽燉雞湯

Braised Abalone with Mushrooms

花菇鮮鮑魚

Braised Pork Spare Ribs “Royal” Style with Vegetables

綠蔬宮廷骨

Steamed Grouper with Pickled Seeds

樹子蒸石斑

Stir-fried Yi Fu Noodles with Sakura Shrimps

櫻蝦伊府麵

Seasonal Fresh Fruits

季節鮮果盤

Chinese Dessert

中式參美點

Joyful Combination of Appetizers

(Baked Pork Jowl with Black Pepper Sauce, Jellyfish, Roasted Sliced Duck, Smoked Cuttlefish, Drunken Chicken, Deep-fried Pork Spare Ribs with Salt and Pepper)

金玉滿華堂

(黑椒松板豬、海蜆、烤鴨、燻墨魚、紹興醉雞、椒鹽排骨)

Steamed Lobster with Tomato, Spring Onions and Chili Sour Sauce

醋椒浸龍蝦

Stir-fried Scallops with Sea Whelks and Clams

玉帶彩雙蚌

Double-boiled Supreme Soup with Dried Scallops, Fish Maws

經典佛跳牆

Oven-baked Chicken with Sesames

芝麻鹽焗雞

Baked Green Crab with Black Bean Sauce

豆鼓焗沙公

Steamed Grouper with Pickled Seeds

樹子金醬蒸石斑

Steamed Glutinous Rice with Chinese Sausages

臘味糯米飯

Seasonal Fresh Fruits

季節鮮果盤

Chinese Dessert

中式參美點