

Roasted Peking Duck Wrapped with Chinese Pancake  
北京片皮鴨

Baked Lobster with Garlic Sauce  
蒜香大龍蝦

Deep-fried Milk Fritter and Peking Style Pork Spare Ribs  
脆奶京都骨

Sautéed Three Kinds of Seafood with Cashew Nuts  
腰果海中寶

Braised Shark's Fin Soup with Four Treasures  
四寶魚翅羹

Wok-fried Sliced Chicken with Two Kinds of Mushrooms  
雙菇炒雞球

Steamed Live Grouper with Green Vegetables  
翡翠活石斑

Fried Rice with Diced Chicken and Salted Fish  
鹹魚雞粒炒飯

Fresh Seasonal Fruits Platter  
季節鮮果盤

Classic Chinese Desserts  
美甜彩參輝

**Appetizer Combination**

五福喜迎春

**Crispy Taro with Stir-Fried Prawn and Scallop**

芋盒翠蝦球玉帶

**Baked Prawn with Cheese Penne**

起司焗明蝦管麵

**Braised Shark's Fin Soup with White Fungus and Eight Treasures**

八珍銀耳燴魚翅

**Crispy Chicken**

鴻運脆皮雞

**Braised Great White Mushrooms with Dried Scallop**

瑤柱百靈菇

**Braised Pork Spare-Ribs with Pomelo Sauce**

西柚醋玉排

**Steamed Glutinous Rice with Chinese Sausages**

臘味糯米飯

**Fresh Seasonal Fruit Platter**

季節鮮果盤

**Chinese Dessert**

中式參美點

**Roasted Suckling Pig and Mullet Roe Combination**

乳豬烏魚子盤

**Baked Abalones with Clams**

香烤鮮鮑雙蚌

**Steamed Lobster with Haw-Diao Wine**

花雕蒸龍蝦

**Braised Shark's Fin Soup with Seafood**

海鮮燴排翅

**Braised Great White Mushrooms with Sea-Cucumber**

婆參百靈菇

**Double Boiled Chicken with Dried Scallops**

干貝燉子雞

**Steamed Live Grouper with Ham and Mushrooms**

麒麟活石斑

**Steamed Glutinous Rice with Chinese Sausage**

腊味糯米飯

**Fresh Seasonal Fruit Platter**

季節鮮果盤

**Chinese Dessert Combination**

中式雙美點

Barbecued Meat Combination

錦繡大拼盤

Deep Fried Taro Cake with Crispy Shrimp Roll

金錢鮮蝦卷

Braised Shark's Fin Soup with Seafood and Bamboo Pith

竹筴海鮮翅

Braised Sea-Cucumber with Mushroom

花菇燴海參

Pan-fried N.Z.Veal Chop with Honey Pepper Sauce

蜜椒紐西蘭犢牛脊

Double Boiled Scallops with Taiwan Cabbage

千貝燉四寶

Steamed Live Grouper in Taiwanese Style

樹子活石斑

Braised Yi Fu Noodles with Pork Meat

幸福伊府麵

Fresh Seasonal Fruit Platter

季節鮮果盤

Chilled Sweetened Sago Soup with Coconut Jelly

椰果珍珠露

**Sherwood Appetizer Combination**

經典大拼盤(乳豬、烏魚子、珍珠墨魚、海蜇、叉燒)

**Baked Scallops with Sautéed Clams**

金貝彩雙蚌

**Steamed Live Lobster with Preserved Vegetables**

古味蒸龍蝦

**Braised Shark's Fin Soup with Chicken and Bamboo Pith**

竹筴雞湯燉排翅

**Braised Abalones with Dried Seafood**

鮑魚一品盤

**Deep-fried Crispy Chicken**

脆皮炸子雞

**Pan-fried N.Z.Veal Chop with Honey Pepper Sauce**

蜜椒紐西蘭犢牛脊

**Baked Rice with Seafood in Portuguese Style**

葡汁焗烤海鮮飯

**Fresh Seasonal Fruit Platter**

季節鮮果盤

**Chinese Dessert Combination**

中式雙美點

Roasted Suckling pig and Barbecued Meat Combination

吉祥如意盤

Steamed King Prawn with Shao-Xing Wine

玉露大蝦皇

Braised Shark's Fin Soup with Crab Meat

蟹肉燴排翅

Baked Scallop with Sautéed Scallop and Squid

金貝彩雙鮮

Braised Slice Abalone with Sea-Cucumber

海參鮮鮑片

Double-boiled Chicken with Ginseng and Chinese Date

參棗燉子雞

Pan-fried N.Z.Veal Chop with Honey Pepper Sauce

蜜椒紐西蘭犢牛脊

Steamed Live Grouper with Green Vegetable

翡翠活石斑

Fresh Seasonal Fruit Platter

季節鮮果盤

Chinese Dessert Combination

中式美點心

**Appetizer Combination**(Smoked Salmon, Scallop, Mullet Roe)

參星齊報喜(燻鮭魚、玉帶、烏魚子)

**Baked Lobster with Garlic and Herbs**

香料蒜烤龍蝦

**Double-Boiled Supreme Soup with Dried Scallops and Fish Maw**

西華經典佛跳牆

**Braised Sea Cucumber with Mushroom**

海參扣花菇

**Crispy Chicken**

當紅脆皮雞

**Steamed Live Grouper**

清蒸活石斑

**Braised Pork Spare-Ribs with Pomelo Sauce**

西柚汁玉排

**Steamed Glutinous Rice Wrapped with Bamboo Leaf**

荷葉糯米飯

**Fresh Seasonal Fruit Platter**

季節鮮果盤

**Chinese Dessert**

中式參美點

28,000 桌菜菜單

**Sherwood Appetizer Combination**

經典大拼盤(乳豬、烏魚子、珍珠墨魚、海蜆、叉燒)

**Steamed Lobster with Haw-Diao Wine**

花雕蒸龍蝦

**Braised Superior Shark's Fin Soup**

紅燒五羊翅

**Braised Abalones with Dried Seafood**

鮑魚一品盤

**Deep-Fried Scallops with Taro Combination**

香酥芋蓉帶子

**Pan-fried N.Z.Veal Chop with Honey Pepper Sauce**

蜜椒紐西蘭犢牛脊

**Steamed Live Star Grouper with Chef's Home-made Sauce**

清蒸活星斑

**Baked Rice with Seafood in Portuguese Style**

葡汁海鮮飯

**Fresh Seasonal Fruit Platter**

季節鮮果盤

**Chinese Dessert Combination**

中式雙美點