

四季興隆宴 (Menu A)

一團和氣 (乳豬拼海蜆) (半隻)
Roasted Suckling Pig and Jelly Fish (Half pieces)

財源廣進 (大利蠔豉)
Dried Oyster with Pig's Tongue

花開錦繡 (彩椒炒花枝蝦仁)
Wok-fried Squid and Shrimp with Capsicum

翠影婆娑 (竹筴扒時蔬)
Braised Vegetables topped with Bamboo Pith

四季興隆 (瑤柱花膠海皇羹)
Braised Diced Seafood Soup with Conpoy and Fish Maw

包羅萬有 (碧綠花菇鮑螺片)
Stir-fried Sliced Conch and Mushrooms with Seasonal Vegetables

年年有餘 (清蒸花尾躉)
Steamed Garoupa

丹鳳朝陽 (南乳燒雞)
Roasted Chicken with Red-Fermented Beancurd

錦衣玉食 (福建炒飯)
Fried Rice in Hokkien style

金股齊鳴 (鮑汁金菇炆伊麵)
E-fu Noodles with Enoki Mushroom

闔家團圓 (蛋白杏仁茶湯丸)
Almond Tea Sweet Soup with Dumpling and Egg White

碩果纍纍 (環球鮮果盤)
Seasonal Fresh Fruit Platter

HK\$6,088

plus 10% service charge per table of 12 persons