

ANNUAL DINNER PACKAGE 2017-2018

MENU I

Monday –Wednesday:

HK\$10,488+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$11,488+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and house beer)

Roasted suckling pig with sea jelly fish

脆皮乳豬拼海蜇

Wok-fried prawn and vegetable in black truffle paste (W)

黑松露翡翠炒蝦仁 (W)

Crispy cuttlefish paste ball

黃金花枝球

Braised twin vegetables with conpoy

瑤柱扒雙蔬

Braised lobster soup with scallop

龍皇帶子羹

Braised sliced vegetarian abalone with black mushroom
in abalone sauce

鮑汁花菇素鮑片

Steamed fresh Sabah garoupa with spring onion in sweet soy sauce

清蒸沙巴躉

Deep-fried crispy chicken (W)

當紅炸子雞 (W)

Fried glutinous rice with preserved Chinese sausage

生炒糯米飯

Homemade pork and shrimp dumplings in supreme broth

上湯水餃

Sweetened black glutinous rice with coconut cream

椰香紫米露

Chinese petit four

中式雙美點

(W) W Signature Dish W 精選美饌

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
菜譜如有更改,恕不另行通知


HONG KONG

ANNUAL DINNER PACKAGE 2017-2018

MENU II

Monday –Wednesday:

HK\$11,488+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$12,488+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and house beer)

Roasted suckling pig with sea jelly fish
脆皮乳豬拌海蜆

Stir-fried scallop with vegetable in X.O. sauce
X.O.醬炒帶子

Deep-fried shrimp paste ball with almond flake
杏香百花球

Braised dried oyster with conpoy and vegetable in abalone sauce
(W)
發財好市柱甫(W)

Braised lobster soup with assorted seafood
龍皇海皇羹

Sliced abalone stewed with Chinese mushroom and vegetable
in oyster sauce
蠔皇北菇扣鮑片

Steamed fresh Sabah garoupa with spring onion in sweet soy sauce
清蒸沙巴躉

Deep-fried crispy chicken (W)
當紅炸子雞 (W)

Fried rice with termite mushroom and shrimp
雞縱菌鮮蝦炒香苗

Stewed e-fu noodle with bean sprout and enoki mushroom
金菇銀芽炆伊麵

Double-boiled sweetend red dates soup with lotus seed
冰花燉紅蓮

Chinese petit four
中式雙美點

(W) W Signature Dish W 精選美饌

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ANNUAL DINNER PACKAGE 2017-2018

MENU III

Monday –Wednesday:

HK\$12,488+10% service charge per table of 12 persons

Thursday – Sunday & Public Holidays:

HK\$13,488+10% service charge per table of 12 persons

(Includes 3 hours beverage package with soft drinks, fresh orange juice and house beer)

Roasted whole suckling pig

富貴金豬

Sautéed prawn and coral mussel with lily bulb and vegetable

翡翠百合炒蝦球珊瑚蚌

Deep-fried crab claw stuffed with shrimp paste and almond flake

杏香百花炸蟹鉗

Steamed marrow vegetable stuffed with whole conpoy
in abalone sauce

玉環瑤柱甫

Double-boiled conch soup with chicken and cordyceps flower

蟲草花響螺燉雞

Braised sea cucumber with Chinese mushroom and vegetable

蠔皇北菇扣海參

Steamed fresh garoupa with spring onion in sweet soy sauce

清蒸珍珠躉

Lychee wood fried crispy chicken (W)

荔枝柴燒雞 (W)

Fried rice with abalone in "Fukien" style

鮑魚福建飯

Stewed e-fu noodles with conpoy and enoki mushroom

金瑤炆伊麵

Sweetened black glutinous rice and coconut
with coconut cream

椰汁紫米露

Chinese petit four

中式雙美點

(W) W Signature Dish W 精選美饌

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