

# CHINESE DINNER MENU 2018

## ENTERTAIN I

HK\$9,988+10% service charge per table of 12 persons

Sliced barbecued suckling pig with tossed jelly fish  
乳豬件伴海蜆

Double-boiled conch soup with bamboo piths, wolfberry & red dates  
杞棗竹筍燉響螺

Sautéed scallop with celery in X.O. sauce  
X.O.醬翡翠炒帶子

Simmered fish maw and whole abalone with vegetable  
花膠碧綠扣原隻湯鮑

Steamed giant groupa with spring onion and sweet soy sauce  
清蒸珍珠龍躉

Deep-fried crispy chicken  
當紅炸子雞

Fried rice with shrimp, diced mushroom and vegetable wrapped in lotus leaf  
鮮蝦荷葉炒飯

Chilled sago cream with pomelo and mango  
楊枝甘露

Menu subject to change without prior notice  
菜譜如有更改,恕不另行通知

  
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# CHINESE DINNER MENU 2018

## ENTERTAIN II

HK\$10,988+10% service charge per table of 12 persons

Roasted suckling pig with jellyfish  
脆皮乳豬拌海蜆

Sautéed prawn with asparagus in chili X.O. sauce  
X.O. 醬蘆筍炒蝦球

Crispy crab claw filled with shrimp paste  
龍鬚百花釀蟹鉗

Braised twin vegetables with conpoy and enoki mushroom  
瑤柱金菇扒雙蔬

Braised bird's nest soup with crab meat and bamboo piths  
蟹肉竹筍燕窩羹

Stewed whole abalone with pak ling mushroom in oyster sauce  
蠔皇原隻湯鮑扣百靈菇

Steamed giant grouper with spring onion and sweet soy sauce  
清蒸珍珠龍躉

Deep-fried chicken with crispy garlic  
脆炸大漠風砂雞

Fried rice with scallop in black truffle sauce  
黑松露帶子炒飯

Braised e-fu noodle with porcini mushroom  
牛肝菌炆伊麵

Sweetened coconut cream with black glutinous rice and aloe  
蘆薈椰汁紫米露

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# CHINESE DINNER MENU 2018

## ENTERTAIN III

HK11,988+10% service charge per table of 12 persons

Roasted suckling pig with jellyfish  
脆皮乳豬拌海蜇

Stir-fried scallop with elm mushroom & vegetables  
如意碧綠炒帶子

Baked crab shell stuffed with crab meat and cheese  
芝士焗釀蟹蓋

Braised vegetables with conpoy and bamboo pith  
竹筴瑤柱扒雙蔬

Braised bird's nest soup with minced chicken and egg white  
雞蓉燕窩羹

Stewed whole abalone with goose web and vegetable in oyster sauce  
蠔皇鵝掌扣原隻湯鮑

Steamed tiger garoupa  
清蒸黃皮老虎斑

Deep-fried chicken with black truffle sauce  
黑松露香燒雞

Fried rice with shrimp, diced mushroom and vegetable wrapped in lotus leaf  
鮮蝦荷葉炒飯

Braised e-fu noodles with wild mushroom in abalone sauce  
鮑汁野菌燒伊麵

Sweetened red bean cream with lotus seed and lily  
蜜蓮紅蓮露

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# CHINESE DINNER MENU 2018

## ENTERTAIN IV

HK\$13,888+10% service charge per table of 12 persons

Roasted suckling pig  
明爐脆皮乳豬

Wok-fried prawn with vegetables in X.O. sauce  
X.O.醬碧綠炒蝦球

Baked crab shell stuffed with crab meat and cheese  
芝士焗釀蟹蓋

Braised twin vegetables with conpoy and shimeji mushroom  
金瑤靈芝菇扒雙蔬

Double-boiled sea cucumber soup with silky chicken and  
morel mushroom  
羊肚菌遼參燉竹絲雞

Stewed whole abalone with fish maw and vegetable in oyster  
sauce  
蠔皇花膠扣原隻湯鮑

Steamed fresh green garoupa  
清蒸海星斑

Deep-fried crispy chicken  
當紅炸子雞

Fried rice with scallop and vegetable in  
black truffle sauce  
黑松露帶子炒香苗

Braised e-fu noodles with wild mushroom  
in abalone sauce  
鮑汁野菌炆伊麵

Sweetened coconut cream with  
black glutinous rice and aloe  
蘆薈椰汁紫米露

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