

# CHINESE DINNER MENU 2017

## ENTERTAIN I

HK\$9,688+10% service charge per table of 12 persons

Sliced barbecued suckling pig with jelly fish tossed

乳豬伴海蜆

Braised conpoy soup with fish maw and silky chicken

花膠瑤柱燉竹絲雞

Sautéed scallop with celery in X.O. sauce

X.O.醬翡翠炒帶子

Simmered fish maw and sliced abalone with vegetable

花膠碧綠扣鮑片

Steamed giant groupa

清蒸花尾龍躉

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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HONG KONG

# CHINESE DINNER MENU 2017

## ENTERTAIN II

HK\$10,688+10% service charge per table of 12 persons

Roasted suckling pig with jellyfish  
脆皮乳豬拌海蜇

Sautéed prawn with asparagus in chili X.O. sauce  
X.O. 醬露筍炒鳳尾蝦

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

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

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

Stewed sliced abalone with goose web in oyster sauce  
蠔皇鮑片扣鵝掌

Steamed giant groupa  
清蒸花尾龍躉

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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## ENTERTAIN III

HK11,688+10% service charge per table of 12 persons

Roasted suckling pig with jellyfish  
脆皮乳豬拌海蜇

Stir-fried scallop with vegetables in X.O. sauce  
X.O.醬碧綠炒帶子

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

Double-boiled conch soup with fish maw  
and matsutake mushroom  
松茸花膠燉響螺

Stewed sliced abalone with goose web and vegetable  
in oyster sauce  
蠔皇鵝掌扣鮑片

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 coconut cream with sago  
椰汁珍珠露

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# CHINESE DINNER MENU 2017

## ENTERTAIN IV

HK\$13,388+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 conpoy with mushroom and seasonal vegetables  
瑤柱扒雙蔬

Braised bird's nest soup with shredded chicken,  
bamboo pith and egg white  
竹笙雞蓉燕窩羹

Stewed sliced abalone with fish maw and vegetable  
in oyster sauce  
蠔皇花膠扣鮑片

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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