

中式年会菜单

RMB 6500—A

迎宾江南八小碟

Selection of Ten Cold Appetizers

港式烧味大拼盘

Barbeque Meat Platter, Cantonese Style

野竹笙百合炖鲜元贝

Stewed Dried Scallop with Bamboo Pith and Lily Bulb

金沙酱焗玫瑰龙虾

Baked Lobster with Salted Egg Yolk Paste

碧绿清炒河虾仁

Stir-fried River Prawn with Seasonal Vegetable

黑椒牛肋骨配薯条

Braised Beef Rib with Black Pepper Sauce s/w French Fries

川味辣子鸡

Deep-fried Chicken with Chilli and Peanut

鲍汁花菇扣辽参

Braised Sea Cucumber with Mushroom in Abalone Sauce

清蒸河鳗

Steamed River Eel

瑶柱扒时蔬

Braised Dried Scallop with Seasonal Vegetable

特色美点双辉

Two Kinds of Chinese Dim sum

酒酿雨花石汤圆

Sweetened Rice Dumpling Soup

时令水果盘

Seasonal Fresh Fruit Platter

中式年会菜单

RMB6500—B

迎宾江南八小碟

Selection of Eight Cold Appetizers

海蜇脆皮乳猪件

Roasted Suckling Pig with Jelly Fish

虫草花炖鲜响锣

Boiled Conch Soup with Cordycep Flower

香浓芝士焗老虎虾

Baked Tiger Prawn with Cheese and Shallot

X.O 酱碧绿炒带子

Stir-fried Scallop with Seasonal Vegetable in XO Sauce

孜然鲍菇烤羊排

Roasted Lamb Chop with Eryngii Mushroom and Cumin

一品当红炸子鸡

Deep-fried Whole Chicken

鲍汁鹅掌扣白灵菇

Braised Goose Feet and Bailing Mushroom with Abalone Sauce

清蒸游水海石斑

Steamed Live Grouper with Soy Sauce

上汤竹笙扒时蔬

Braised Bamboo Pith with Seasonal Vegetable in Supreme Broth

干烧伊面

Fried Noodle with BBQ pork

万寿果炖雪莲子

Stewed Snow Lotus Seed with Papaya

时令水果盘

Seasonal Fresh Fruit Platter