

中式年会菜单

RMB8500—A

至尊冷菜八小碟

Selection of Eight Cold Appetizers

鸿运乳猪大拼盘

Roasted Suckling Pig Platter

十年花雕蒸枫叶蟹

Steamed Long Leg Crab with Rice Wine

竹笙松茸炖老鸡

Double Boiled Chicken Soup with Matsutake and Bamboo Pith

虾籽葱烤大乌参

Braised Sea Cucumber with Chive

鹊巢鲜辣汁炒螺花

Stir-fried Conch in Spicy Sauce

金蒜烧汁和牛粒

Wok-fried Diced Wagyu with Garlic in BBQ Sauce

啤酒吊烧鸭

Roasted Duck with Beer

花雕凤脂野生大黄鱼

Steamed Yellow Croaker with Yellow Wine

鲍丝花菇扒时蔬

Braised Mushroom with Abalone and Vegetable

精美美点双拼

Two Kinds of Chinese Dim Sum

椰汁雪蛤西米露

Sweetened Sago with Hashima in Coconut Milk

时令水果盘

Seasonal Fresh Fruit Platter

中式年会套餐

RMB 8500—B

至尊冷菜八小蝶

Selection of Eight Cold Appetizers

一品松茸炖辽参

Stewed Sea Cucumber with Matsucake

金沙酱焗小青龙

Baked Spiny Lobster with Salted Egg Yolk Paste

X.O 酱碧绿炒带子

Stir-fried Scallop with Seasonal Vegetable in XO Sauce

黑椒雪花牛肉粒

Wok-fried Beef with Black Pepper Sauce

蒜茸粉丝蒸大连鲍

Steamed Dalian Abalone with Glass Noodle and Garlic

姜葱香炒红膏蟹

Wok-fried Green Crab with Ginger and Spring Onion

驰名沙姜霸王鸡

Poached Chicken s/w Ginger and Spring Onion Sauce

清蒸游水海石斑

Steamed Live Grouper with Soy Sauce

西芹炒百合

Sautéed Celery and Lily Bulb

精美美点双辉

Two Kinds of Chinese Dim Sum

红莲银耳炖雪蛤

Sweetened Hashima in Red Date and White Fungus Soup

时令水果盘

Seasonal Fresh Fruit Platter