

中式年会菜单

RMB7500—A

精选冷菜八小碟

Selection of Ten Cold Appetizers

鸿运乳猪大拼盘

Roasted Suckling Pig Platter

虫草花竹笙炖老鸡

Double Boiled Chicken Soup with Bamboo Pith and Cordyceps Flower

上汤焗爱尔兰波龙

Baked Irish Lobster in Supreme Broth

海皇酱绿洲炒虾仁带子

Stir-fried Scallop with Prawn and Seasonal Vegetable

金丝雪花牛仔粒

Wok-fried Diced Wagyu Steak with Sliced Potato

姜葱炒青蟹

Wok-fried Green Crab with Ginger and Shallot

金蒜银丝蒸扇贝

Steamed Scallop with Glass Noodle and Garlic

清蒸游水海石斑

Steamed Live Grouper with Soy Sauce

花菇扒时蔬

Braised Mushroom in Abalone Sauce with Vegetable

菠萝海鲜炒饭

Fried Rice with Seafood and Pineapple

木瓜雪耳炖蛇米果

Sweetened White Fungus with Papaya and snow Lotus seed

时令水果盘

Seasonal Fresh Fruit Platter

中式年会菜单

RMB 7500—B

精选冷菜八小蝶

Selection of Ten Cold Appetizers

港式烧味靚拼盘

Barbeque Meat Platter, Cantonese Style

海鲜牛油果雪蛤羹

Boiled Hashim and Avocado in Seafood Soup

脆皮芝士花枝球

Deep-fried Squid Mince Wrapped with Cheese

芝士黄油焗爱尔兰波龙

Baked Irish Lobster with Butter Cheese Sauce

海皇酱节瓜炒螺花

Stir-fried Conch with Zucchini in Seafood Sauce

孜然葱爆羊肉

Wok-fried Lamb with Cumin

古法蒸老虎斑

Steamed Brown-marbled Grouper, Traditional Styl

大漠风沙鸡

Roasted Whole Chicken

虾干蒜子浸高山菜

Braised Baby Cabbage with Dried Shrimps

艺术美点双辉

Two Kinds of Chinese Dim Sum

红枣桂圆茶

Longan Red Dates tea

时令水果盘

Seasonal Fresh Fruit Platter