

彌月晚宴 100 Days Celebration Dinner Party

紅雞蛋配子薑

Red Eggs and Pickled Ginger

金豬滿華堂

Barbecued Whole Suckling Pig

酥炸鵝肝百花釀蟹鉗

Deep-fried Crab Claw stuffed with Shrimp Paste and Goose Liver

竹筍姬松茸燉海螺

Double-boiled Sea Whelk Soup with Shimeji Mushroom and Bamboo Pith

蠔皇翡翠原隻鮮湯鮑

Braised Fresh Whole Abalone with Seasonal Vegetables in Oyster Sauce

清蒸沙巴龍躉斑

Steamed Giant Sabah Garoupa

當紅脆皮雞

Crispy Skin Chicken

蟹籽海鮮炒飯

Fried Rice with Seafood and Crab Roe

鮑汁珍菌炆伊麵

Braised E-fu Noodles with assorted Mushrooms in Abalone Sauce

珍珠紫米露

Sweetened Coconut Cream with Red Glutinous Rice and Taiwanese Sago

美點雙輝(桂花糕、香脆腰果酥)

Chinese Petits Fours (Chilled Osmanthus Jelly, Cashew Nuts Pastry)

每席 (10-12人) 港幣10,000元正，包括無限量供應汽水、橙汁及精選啤酒三小時

Price at \$10,000net per table of 10-12 persons with unlimited supply of soft drinks, chilled orange juice and house beer for 3-hour.

此菜單只適用於即日起至 2025 年 9 月 30 日之晚宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This dinner menu is valid for booking from now to 30 September 2025 only. Hotel ICON reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.