

中式會議午餐一

Meeting Package Chinese Lunch Menu I

蜜汁燒豬頸肉、舟山海蜇、玫瑰煙鴨胸

Honey-glazed Barbecued Pork Cheek, Jelly Fish with House Sauce, Smoked Duck Breast with Rose Dressing

雞絲冬瑤羹

Braised Winter Melon Soup with Conpoy and Shredded Chicken

川汁碧綠蝦仁

Sautéed with Shrimp and Vegetable in Sichuan Spiced Style

十八味醬油雞

Soy Chicken with Eighteen Flavors Sauce

蠔皇雜菌扒翡翠

Braised Assorted Mushrooms and Seasonal Vegetables with Oyster Sauce

金腿鮮蝦炒飯

Fried Rice with Fresh Shrimp and Yunnan Ham

椰香紫米露

Sweetened Black Glutinous Rice with Coconut Milk

美點雙輝

Chinese Petits Fours



中式會議午餐二

Meeting Package Chinese Lunch Menu II

中式點心拼盤

(晶瑩鮮蝦餃,蝦肉燒賣,蜜汁叉燒包,羅漢春卷)

Chinese Dim Sum Platter

(Steamed Shrimp and Bamboo Shoot Dumplings, Steamed Pork Dumplings with Shrimps, Steamed Barbecued Pork Buns, Deep-fried Vegetarian Spring Rolls)

姬松茸津菜燉十雞

Double-boiled Chicken with Blaze Mushroom and Cabbage XO 醬彩虹炒花枝片

Sautéed Cuttlefish with Assorted Seasonal Vegetables in X.O. Sauce

金腿絲蒸沙巴龍躉

Steamed Sabah Giant Garoupa with Shredded Yunnan Ham

蝦籽蠔皇百靈菇伴翡翠

Braised Ferule Mushroom and Garden Green with Oyster Sauce and Shrimp Roes

鮑汁鮮菇炆伊麵

Braised E-fu Noodles with Mushrooms in Abalone Sauce

南瓜珍珠露

Sweetened Sago Cream with Pumpkin

美點雙輝

Chinese Petits Fours



中式會議午餐三

Meeting Package Chinese Lunch Menu III

脆皮燒腩仔、煎蝦餅、蒜香拍黃瓜

Crispy-roasted Pork, Pan-fried Shrimp Cake, Cucumber with Crushed Garlic

海鮮粟米羹

Sweet Corn Soup with Seafood

黑椒雞球配時蔬

Stir-fried Chicken and Seasonal Vegetables with Black Pepper

金菇雲耳蒸沙巴海斑

Steamed Sabah Giant Garoupa with Enoki Mushrooms and Black Fungus

蒜子金銀蛋浸菜苗

Poached Vegetables with Salted and Century Egg and Garlic

揚州炒飯

Fried Rice with Assorted Meat in "Yang Zhou" Style

芋頭西米露

Sweetened Sago Cream with Taro

美點雙輝

Chinese Petits Fours