

週年午宴及春茗午宴菜單A
Chinese Annual Lunch & Spring Lunch Menu A

四方福臨門 (鴻運燒味拼盤)
(燒鴨、五香牛腩、燒腩仔、海蜇)
Assorted Barbecued Platter
(Roasted Duck, Chilled Marinated Beef Shank,
Roasted Pork Belly, Marinated Jellyfish)

福祿好運來 (富貴花枝蝦球)
Sautéed Sliced Cuttlefish and Shrimp

大鵬展翅飛 (姬松茸螺頭燉雞湯)
Double-boiled Chicken Soup with Conch and Blaze Mushroom

金錢大滿貫 (花菇翠綠扣玉掌)
Braised Goose Web with Black Mushroom and Vegetable

年年喜有餘 (清蒸大海斑)
Steamed Fresh Garoupa

金雞報春豐 (脆皮蒜香雞)
Roasted Crispy Chicken with Crushed Garlic

金稻慶豐年 (瑤柱海皇炒香苗)
Fried Rice with Assorted Seafood, Conpoy and Egg White

春早福滿門 (雜菌銀芽炆伊麵)
Braised E-fu Noodles with Mushroom and Bean Sprout

闔家慶團圓 (紅棗桂圓銀耳露)
Sweetened Snow Fungus Soup with Red Dates and Dried Longan

美點雙輝映
Chinese Petit Fours

中國茗茶
Chinese Tea

每席HK\$7,388 per table

週年午宴及春茗午宴菜單B
Chinese Annual Lunch & Spring Lunch Menu B

寶珠福臨門 (乳豬、燒鴨、海蜇)
Assorted Barbecued Platter
(Barbecued Sliced Suckling Pig, Roasted Duck, Marinated Jellyfish)

發財好市來 (髮菜蠔豉瑤柱甫)
Braised Dried Oyster with Conpoy and Sea Moss

花開春富貴 (蟲草花膠螺頭燉雞湯)
Double-boiled Chicken Soup
with Fish Maw, Conch and Cordyceps Flower

年年鮑有餘 (碧綠花菇扣原隻湯鮑)
Braised Whole Abalone with Chinese Mushroom and Vegetable

魚躍慶豐年 (清蒸沙巴龍躉)
Steamed Fresh Sabah Giant Garoupa

鳳鳴報春豐 (黃金脆皮燒雞)
Roasted Crispy Chicken

豐收迎金稻 (黃金海鮮炒香苗)
Fried Rice with Assorted Seafood and Salted Egg Yolk

金碧賀新歲 (金華上湯生麵)
Noodles in Superior Broth with Shredded Yunnan Ham

闔家慶團圓 (桂花糖湯圓)
Sweetened Osmanthus Soup with Glutinous Dumpling

美點雙輝映
Chinese Petit Fours

中國茗茶
Chinese Tea

每席HK\$8,888 per table

10 – 12 persons per table, subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$400 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

每席10 - 12位計算，另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費港幣400元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權
以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

週年晚宴及春茗晚宴菜單A

Chinese Annual Dinner & Spring Dinner Menu A

寶珠福臨門 (乳豬、燒鴨、海蜇)

Assorted Barbecued Platter

(Barbecued Sliced Suckling Pig, Roasted Duck, Marinated Jellyfish)

花團添錦簇 (蜜豆花枝珊瑚蚌)

Sautéed Cuttlefish and Coral Mussel with Honey Bean

遍地滿金錢 (黃金炸蝦球)

Deep-fried Minced Shrimp Ball

發財好市來 (碧綠髮菜瑤柱甫)

Braised Dried Conpoy with Sea Moss and Vegetable

大鵬展翅飛 (紅燒竹筍雞絲翅 / 雞蓉燕窩羹)

Double-boiled Shark's Fin Soup with Chicken and Bamboo Pith /

Braised Bird's Nest with Minced Chicken

金錢大滿貫 (碧綠原隻湯鮑)

Braised Whole Abalone with Vegetable in Oyster Sauce

年年喜有餘 (香蔥油蒸大海斑)

Steamed Fresh Grouper with Scallion Oil

鳳鳴報春豐 (當紅炸子雞)

Roasted Crispy Chicken

金稻慶豐年 (瑤柱蛋白帶子炒香苗)

Fried Rice in Scallop and Conpoy with Egg White

福鮑好運來 (海螺雞絲炆伊府麵)

Braised E-fu Noodles with Shredded Whelk and Chicken

美景豐連年 (冰花蘆薈燉紅蓮)

Double-boiled Red Dates with Lotus and Aloe

美點雙輝映

Chinese Petit Fours

中國茗茶

Chinese Tea

每席HK\$9,688 per table

週年晚宴及春茗晚宴菜單B

Chinese Annual Dinner & Spring Dinner Menu B

寶珠迎金豬 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

花開添富貴 (西蘭花帶子炒蝦球)

Sautéed Prawn and Scallop with Broccoli

黃金滾滾來 (百花釀蟹鉗)

Deep-fried Crab Claw stuffed with Shrimp Paste

發財好市來 (髮菜蒜子瑤柱甫)

Braised Whole Conpoy with Garlic and Sea Moss

大鵬展翅飛 (紅燒竹筍雞絲翅 / 雞蓉燕窩羹)

Double-boiled Shark's Fin Soup with Chicken and Bamboo Pith /

Braised Bird's Nest with Minced Chicken

年年鮑有餘 (蠔皇花菇扣原隻湯鮑)

Braised Whole Abalone and Chinese Mushroom with Vegetable

魚躍慶豐年 (薑蔥頭抽蒸東星斑)

Steamed Fresh Spotted Grouper in Supreme Soy Sauce

鳳鳴報春豐 (當紅炸子雞)

Roasted Crispy Chicken

香稻豐連年 (太極鴛鴦炒香苗)

Fried Rice with Prawn in Creamy Sauce and

Shredded Chicken in Tomato Sauce

竹報喜平安 (韭黃上湯鮮蝦水餃)

Shrimp Dumpling and Chive in Superior Soup

大展喜鴻圖 (杞子圓肉紅棗湯圓)

Double-boiled Wolfberry and Dried Longan with Glutinous Dumpling

美點雙輝映

Chinese Petit Fours

中國茗茶

Chinese Tea

每席HK\$11,888 per table

10 – 12 persons per table, subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$600 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

每席10-12位計算, 另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級: 3小時精選紅白餐酒無限量供應, 每席額外收費港幣600元
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權
以更換同等價值的食材
如對某類食物敏感或對食材有特別要求, 請向宴會部職員查詢