

2020 團年春茗午宴菜譜 (I) Spring Lunch Menu (I) 2020

鴻運燒味拼盤

(馳名燒豚皇、富貴鴨胸、海蜇、雲耳)

Assorted Appetiser Platter

(Barbecued Pork, Breast Duckling, Sea Blubber and Black Fungus)

芙蓉瑤柱海皇羹

Braised Seafood Soup with Conpoy

碧綠雲彩炒蝦仁

Sautéed Shrimp with Vegetable

翡翠花菇鮑螺片

Braised Sliced Sea Whelk with Mushroom and Vegetable

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa

蔥油炸子雞

Crispy Chicken marinated with Scallion

福建炒飯

Hokkien Fried Rice

紅豆沙

Sweetened Red Bean Soup

新春美點 (煎堆仔、桂花糕)

Chinese Petit Four

每席 **HK\$3,988** net per table

每席 10-12 位享用 10-12 persons per table

2020 團年春茗午宴菜譜 (II)

Spring Lunch Menu (II) 2020

鴻運四式拼盤

(金陵乳豬件、馳名燒豚皇、鎮江餡肉、雲耳)

Assorted Appetiser Platter

(Sliced Suckling pig, Barbecued Pork, Crystal Pork and Black Fungus)

燕窩海皇羹

Bird Nest Broth with Assorted Seafood

碧綠百合炒蝦球

Sautéed Prawn and Fresh Lily Bulb with Vegetable

瑤柱金錢鮑螺片

Braised Sliced Sea Whelk, Conpoy and Black Mushroom

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa

脆皮燒雞

Deep-fried Crispy Chicken

鮑汁荷葉飯

Steamed Rice with Abalone Sauce in Lotus Leaf

珍菌炆伊麵

Braised E-fu Noodle with Mushroom

美點雙輝 (合桃酥、笑口棗)

Chinese Petit Four

每席 **HK\$5,088** net per table

每席 10-12 位享用 10-12 persons per table



2020 團年春茗午宴套餐 Spring Lunch Package 2020

	一席或以上 1 table or above	五席或以上 5 tables or above	十席或以上 10 tables or above
席間無限量供應汽水、冰凍橙汁及指定啤酒 Unlimited serving of soft drinks, chilled orange juice and selected beer	2 小時/ hours	2 小時/ hours	2 小時/ hours
每位奉送迎賓雜果賓治乙杯 Complimentary one glass of welcome fruit punch per person	-	✓	✓
自攜洋酒免收開瓶費(每席乙瓶) Free corkage for one bottle of self-brought-in wine or hard liquor per table	✓	✓	✓
提供影音設備、投影機及銀幕 Usage of audio-visual system, LCD projector & screen	✓	✓	✓
麻雀耍樂及香茗招待 Mahjong facilities & Chinese tea	✓	✓	✓
免費車位泊車 Complimentary car parking	5 小時 / hours	15 小時/ hours	30 小時/ hours
奉送精美請柬 (每席八套，不包括印刷) Eight sets of elegant invitation card for each table (excluding printing)	-	✓	✓
奉送咖啡室自助晚餐券作抽獎禮品 Complimentary dinner buffet coupon at Panda Café as lucky draw prize	-	2 位 / persons	4 位 / persons
奉送西式禮堂布幕掛字 (最多 30 個英文字母) Complimentary standard backdrop with maximum of 30 English characters	-	-	✓
財神報喜服務 Blessings from 'God of Wealth'	-	-	✓

備註

- 以上價目已包加一服務費
- 有效期由 2020 年 1 月 1 日至 3 月 31 日

Remarks

- 10% service charge is included
- Valid from 1 January to 31 March 2020

2020 團年春茗晚宴菜譜 (I) Spring Dinner Menu (I) 2020

五彩獻瑞

(金陵乳豬件、馳名燒豚皇、鎮江肴肉、京滬素鵝、意大利黑醋拌雲耳)

Assorted Appetizer Platter

(Sliced Suckling Pig, Barbecued Pork, Chilled Crystal Ham,
Crispy Bean Curd Skin Roll and Black Fungus in Italian Balsamic Vinegar)

百花齊放 (百花鵝肝炸蝦丸)

Deep-fried Minced Shrimp Paste with Goose Liver

發財好市大利 (髮菜蠔豉大脷)

Braised Dried Oyster with Pig Tongue and Sea Moss

金沙招展 (金不換炒玉帶)

Sautéed Scallop with Basil in Spicy Sauce

大展鴻圖 (花膠瑤柱海皇羹)

Braised Seafood Broth with Fish Maw and Conpoy

一本萬利 (花菇扣原隻八頭鮑魚)

Braised Whole Abalone with Shiitake Mushroom

年年有餘 (清蒸老虎斑)

Steamed Fresh Tiger Garoupa

喜鳳朝陽 (當紅脆皮雞)

Deep-fried Crispy Chicken

五穀豐收 (生炒糯米飯)

Fried Glutinous Rice with Preserved Meat

如意吉祥 (金菇瑤柱燜伊麵)

Braised E-Fu Noodle with Shredded Conpoy and Enoki Mushroom

珠光寶氣 (桂花薑茶湯丸)

Sweetened Osmanthus Ginger Tea with Glutinous Dumpling

新春雙暉 (美點雙輝)

Chinese Petit Four

每席 **HK\$7,588** net per table

每席 10-12 位享用 10-12 persons per table



2020 團年春茗晚宴菜譜 (II)

Spring Dinner Menu (II) 2020

鴻運當頭 (鴻運金豬全體)

Roasted Whole Suckling Pig

滿堂吉慶 (XO 醬玉帶蝦球)

Sautéed Prawn and Scallop in X.O. Sauce

萬事如意 (髮菜柱甫大脷)

Braised Dried Oyster, Black Moss and Pig Tongue

黃金好市 (百花芝士炸蟹鉗)

Deep-fried Crab Claw with Cheese and Shrimp Paste

鳳皇展翅 (紅燒蟹皇雞絲翅)

Braised Shark's Fin Soup with Crab Roe and Shredded Chicken

鮑羅萬有 (北菇扣鴛鴦鮑片)

Braised Sliced Sea Whelk and Sliced Abalone with Shiitake Mushroom

年年有餘 (清蒸老虎斑)

Steamed Fresh Tiger Garoupa

喜鳳朝陽 (當紅脆皮雞)

Deep-fried Crispy Chicken

豐衣足食 (生炒糯米飯)

Fried Glutinous Rice with Preserved Meat

喜氣洋洋 (上湯鮮水餃生麵)

Shrimp Dumpling with Noodle served in Supreme Soup

珠光寶氣 (紅棗蓮子百合湯丸)

Sweetened Red Date, Lotus Seed and Lily Bulb Soup with Glutinous Dumpling

新春雙暉 (美點雙輝)

Chinese Petit Four

每席 HK\$8,688 net per table

每席 10-12 位享用 10-12 persons per table

2020 團年春茗晚宴菜譜 (III) Spring Dinner Menu (III) 2020

鴻運當頭 (鴻運金豬全體)

Roasted Whole Suckling Pig

黃金萬兩 (炸鵝肝釀蟹鉗)

Deep-fried Crab Claw with Shrimp Paste and Foie Gras

財源廣進 (髮菜蒜子蠔豉柱甫)

Braised Whole Conpoy with Dried Oyster, Garlic and Sea Moss

龍馬精神 (翡翠玉帶蝦球)

Sautéed Prawn and Scallop with Seasonal Vegetable

振翅高飛 (紅燒蟹皇蟹肉翅) 或 (羊肚菌螺頭燉竹絲雞)

Braised Shark's Fin Soup with Crab Roe and Crab Meat

or

Double-boiled Silky Fowl Soup with Sea Whelk and Morel Mushroom

福祿壽全 (原隻八頭湯鮑扣鵝掌)

Braised Whole Abalone and Goose Web with Seasonal Vegetable

星輝報喜 (清蒸東星斑)

Steamed Fresh Spotted Garoupa

喜鵲南飛 (南乳燒雞)

Deep-fried Crispy Chicken in Red Fermented Bean Curd Sauce

豐衣足食 (臘味糯米飯)

Fried Glutinous Rice with Preserved Meat

蒸蒸日上 (上湯煎粉粿)

Pan-fried Shrimp and Pork Dumpling served in Superior Soup

一團和氣 (合桃露湯丸)

Sweetened Walnut Cream with Glutinous Dumpling

新春雙暉 (美點拼盤)

Chinese Petit Four

貨如輪轉 (環球鮮果拼盤)

Seasonal Fruit Platter

每席 **HK\$10,288** net per table

每席 10-12 位享用 10-12 persons per table

2020 團年春茗晚宴特選菜譜 Spring Dinner Special Menu 2020

鴻運當頭 (鴻運乳豬全體)
Roasted Whole Suckling Pig

黃金萬兩 (翡翠玉帶炒蝦球)
Sautéed Vegetable with Scallop and Prawn

發財好市柱甫 (髮菜蠔豉柱甫)
Braised Dried Oyster with Conpoy and Sea Moss

大展鴻圖 (燕窩瑤柱雞蓉羹)
Braised Bird's Nest Broth with Conpoy and Minced Chicken

年年有餘 (清蒸老虎斑)
Steamed Fresh Tiger Garoupa

喜鳳朝陽 (當紅脆皮雞)
Deep-fried Crispy Chicken

五穀豐收 (薑米海鮮炒飯)
Fried Rice with Diced Ginger and Assorted Seafood

如意吉祥 (金菇瑤柱爛伊麵)
Braised E-Fu Noodle with Conpoy and Enoki Mushroom

珠光寶氣 (椰奶紫米露湯丸)
Sweetened Black Glutinous Rice Cream with Coconut Milk and Glutinous Dumpling

新春雙暉 (美點拼盤)
Chinese Petit Four

每席 **HK\$6,888** net per table

每席 10-12 位享用 10-12 persons per table



2020 團年春茗晚宴套餐 Spring Dinner Package 2020

	一席或以上 1 table or above	八席或以上 8 tables or above	十五席 或以上 15 tables or above	二十席 或以上 20 tables or above
席間無限量供應汽水、冰凍橙汁、指定啤酒及紅、白餐酒 Unlimited serving of soft drinks, chilled orange juice, house beer, house red and white wine	3 小時 / hours	3 小時 / hours	3 小時 / hours	3 小時 / hours
每位奉送迎賓雜果賓治乙杯 Complimentary one glass of welcome fruit punch per person	-	✓	✓	✓
奉送精美法式雜餅 Complimentary assorted French pastries	-	100 件/ pieces	180 件/ pieces	240 件/ pieces
奉送葡萄氣酒乙瓶祝酒用 Complimentary one bottle of sparkling wine for toasting	-	-	✓	✓
自攜洋酒免收開瓶費(每席乙瓶) Free corkage for one bottle of self-brought-in wine or hard liquor per table	✓	✓	✓	✓
提供影音設備、投影機及銀幕 Usage of audio-visual system, LCD projector & screen	✓	✓	✓	✓
提供卡拉 OK 設備 (視乎供應而定) Usage of karaoke system (subject to availability)	-	-	✓	✓
麻雀耍樂及香茗招待 Mahjong facilities & Chinese tea	✓	✓	✓	✓
免費車位泊車 Complimentary car parking	5 小時/ hours	15 小時/ hours	20 小時/ hours	30 小時/ hours
奉送精美請柬 (每席八套, 不包括印刷) Eight sets of elegant invitation card for each table (excluding printing)	-	✓	✓	✓
奉送咖啡室自助晚餐券作抽獎禮品 Complimentary dinner buffet coupon at Panda Café as lucky draw prize	-	2 位 / persons	4 位 / persons	4 位 / persons
奉送西式禮堂布幕掛字 (最多 30 個英文字母) Complimentary standard backdrop with maximum of 30 English characters	-	-	-	✓
奉送 50 座位豪華巴士 (以單程計) Complimentary single trip of 50-seats coach service	-	-	-	✓
財神報喜服務 Blessings from 'God of Wealth'	-	-	✓	✓

備註

- 以上價目已包加一服務費
- 有效期由 2020 年 1 月 1 日至 3 月 31 日

Remarks

- 10% service charge is included
- Valid from 1 January to 31 March 2020

2020 團年春茗宵夜菜譜 (I) 2020 Spring Supper Menu (I)

鴻運燒味拼盤

(馳名燒豚皇、金錢牛展、拍黃瓜、雲耳)

Assorted Appetiser Platter
(Barbecued Pork, Ox-briskets, Cucumber and Black Fungus)

翡翠蝦仁雪花蚌

Sautéed Shrimp and Clam with Vegetable

蟲草花唐排燉鳳凰

Braised Chicken with Cordyceps Flower and Loin Rib

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

秘製琵琶鴨

Roasted Marinated Duck in Special Sauce

上湯蒜子浸菜苗

Braised Seasonal Vegetable with Garlic in Superior Soup

珍菌炆伊麵

Braised E-fu Noodle with Mushroom

鹹魚雞粒炒飯

Fried Rice with Salted Fish and Chicken

桂花薑茶湯圓

Sweetened Ginger Tea with Osmanthus and Glutinous Dumpling

每席 HK\$3,888 net per table

每席 10-12 位享用 10-12 persons per table

奉送汽水、冰凍橙汁或指定啤酒 24 杯

Included 24 glasses of soft drinks, chilled orange juice or selected beer

以上價目已包加一服務費 10% service charge is included

適用於預訂最少 3 席 Applicable to a minimum booking of 3 table

2020 團年春茗宵夜菜譜 (II) 2020 Spring Supper Menu (II)

白灼基圍蝦
Poached Fresh Shrimp

四季豆玉帶和牛粒
Stir-fried Diced Wagyu Beef and Scallop with Four Season Bean

姬松茸唐排燉竹絲雞
Double-boiled Silky Chicken Soup with Matsutake Mushroom and Loin Rib

薑蔥霸皇雞
Roasted Chicken with Spring Onion and Ginger

清蒸沙巴龍躉
Steamed Fresh Giant Garoupa

金瑤扒時蔬
Braised Seasonal Vegetable with Shredded Conpoy

薑蔥蝦籽撈麵
Braised Shrimp Roe with Longevity Noodle

瑤柱蛋白炒飯
Fried Rice with Dried Conpoy and Egg White

桂花薑茶湯圓
Sweetened Ginger Tea with Osmanthus and Glutinous Rice Dumpling

每席 HK\$4,888 net per table

每席 10-12 位享用 10-12 persons per table
奉送汽水、冰凍橙汁或指定啤酒 24 杯

Included 24 glasses of soft drinks, chilled orange juice or selected beer
以上價目已包加一服務費 10% service charge is included
適用於預訂最少 3 席 Applicable to a minimum booking of 3 tables



2020 團年春茗夜宵晚宴套餐 2020 Spring Supper Package

	三席或以上 3 tables or above	十席或以上 10 tables or above	二十席或以 上 20 tables or above
每席供應汽水、冰凍橙汁或指定啤酒 24 杯 24 glasses of soft drinks, chilled orange juice or house beer per table	✓	✓	✓
自攜洋酒免收開瓶費(每席乙瓶) Free corkage for one bottle of self-brought-in wine or hard liquor per table	✓	✓	✓
提供影音設備、投影機及銀幕 Usage of audio-visual system, LCD projector & screen	✓	✓	✓
麻雀耍樂及香茗招待 Mahjong facilities & Chinese tea	✓	✓	✓
免費車位泊車 Complimentary car parking	10 小時/ hours	15 小時/ hours	30 小時/ hours
奉送精美請柬 (每席八套 · 不包括印刷) Eight sets of elegant invitation card for each table (excluding printing)	✓	✓	✓
奉送咖啡室自助晚餐券作抽獎禮品 Complimentary dinner buffet coupon at Panda Café as lucky draw prize	-	2 位 / persons	4 位 / persons
奉送西式禮堂布幕掛字 (最多 30 個英文字母) Complimentary standard backdrop with maximum of 30 English characters	-	-	✓
財神報喜服務 Blessings from 'God of Wealth'	-	-	✓
免費入住一晚豪華房間 One night accommodation in Deluxe Room	-	-	✓

備註

- 以上價目已包加一服務費
- 有效期由 2020 年 1 月 1 日至 3 月 31 日

Remarks

- 10% service charge is included
- Valid from 1 January to 31 March 2020