

精選菜譜一

壹桌 12 位用菜價\$8,388.

瑰紅片皮乳豬全體

Roasted whole suckling pig slices

芝士焗波士頓龍蝦伴天使麵

Baked Boston lobster with angel pasta in creamy cheese sauce

發財玉環北海道瑤柱甫(12 件)

Braised dried scallop stuffed in hairy gourd ring with sea moss

香酥百花脆蟹拑(12 件)

Deep-fried crispy crab claws stuffed with cuttlefish paste

松茸菌走地雞燉大排翅

Stewed shark's fin soup with matsutake mushroom and free-range chicken

或 OR

松茸菌海參嚮螺燉走地雞

Stewed sea cucumber and sea whelk soup with matsutake mushrooms and free-range chicken

蠔皇原隻鮑魚伴波蘭鵝掌(12 件)

Braised whole abalone with polish goose feet in oyster sauce

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa with green onions and ginger in soya sauce

蜂蜜餞烤龍岡雞

Roasted chicken in honey

畔塘飄香荷葉飯

Braised rice with dried seafood and meat wrapped in lotus leaf

黑松露珍菌脆粉果(12 件)

Deep-fried wild mushroom dumpling in black truffle sauce

香芋海底椰黑糯米露

Sweetened black glutinous rice cream with sea coconut and taro

美點映雙輝

Chinese petites fours

環球時鮮果

Fresh fruit platter

精選菜譜二

壹桌 12 位用菜價\$6,388

桃紅琵琶乳豬全體

Roasted whole suckling pig

高湯香蔥焗大虎蝦伴伊麵(12 隻)

Baked tiger shrimp with shallots and supreme soup accompanied with e-fu noodles

蟹皇仙子菌翠蔬

Braised bamboo piths and seasonal vegetables in crab cream

黑松露香酥海皇盞(12 件)

Deep-fried crispy mashed taro with seafood and black truffle mushroom

舞茸菌珍珠玉嚮螺燉竹絲雞

Double-boiled black chicken soup with pearl meat, sea whelk and maitake mushrooms

蠔皇原隻鮑魚伴厚花菇(12 件)

Braised whole abalone with black mushroom in oyster sauce

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa with green onions and ginger in soya sauce

蒜香烤龍岡雞

Roasted crispy chicken with minced fried garlic

崧子海鮮野米炒香苗

Fried rice and wild rice with seafood and pine nuts

牛肝菌上素蒸粉果(12 件)

Steamed vegetarian dumpling with porcini mushroom

栗子花生珍珠露

Sweetened chestnut and peanut cream with sago

美點映雙輝

Chinese petites fours

環球時鮮果

Fresh fruit platter

精選菜譜三

壹桌 12 位用菜價\$4,388.

鴻運乳豬一品拼盤

Assorted roasted suckling pig slices platter

琥珀翡翠水晶蝦球

Sautéed prawns with seasonal greens and honey walnuts

冬林鼎湖上素

Stewed mixed mushrooms and vegetables with winter melon

鵝肝醬帶子海鮮盞

Deep-fried mashed taro with scallop, seafood and goose liver sauce

海馬翅群瑤柱燉走地雞

Double-boiled shark's fin skirt soup with seahorse, dried scallop and free-range chicken

蒜茸果皮蒸大連鮮鮑魚(12 隻)

Steamed fresh abalone in minced garlic and dried tangerine peel

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in green onions and ginger soy sauce

海鹽脆皮龍岡雞

Baked crispy chicken in sea salted

崧子海鮮野米炒香苗

Fried rice and wild rice with seafood and pine nuts

高山菌炆伊麵

Braised e-fu noodles with wild mushrooms

陳皮桂花紅豆沙

Sweetened red bean cream with osmanthus and dried tangerine peel

美點映雙輝

Chinese petites fours

環球時鮮果

Fresh fruit platter

免收 10%服務費 Waived 10% service charge

特惠菜譜

壹桌 12 位用菜價 \$3,988.

鳳城燒味錦繡拼盤

Assorted Barbecued meat platter

碧綠喜鵲片珊瑚蚌

Sautéed coral mussels and chicken slices
with seasonal greens

瑤柱靈芝菌翠蔬

Braised marmoreal mushrooms and vegetables
in dried scallop cream

水牛芝士蜜果鮮蝦卷(12 件)

Deep-fried shrimp roll assorted with honeydew melon and
mozzarella cheese

姬松茸嚮螺桃膠燉竹絲雞

Double-boiled black chicken soup with peach gum,
sea whelk and agaricus blazei

蠔皇厚花菇豬蹄

Braised pork trotters with black mushrooms
in oyster sauce

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in green onions
and ginger soy sauce

脆皮一品龍岡雞

Roasted crispy chicken

鳳梨錦繡炒香苗

Fried rice with pork meat and pineapples

珍菌炆伊麵

Braised e-fu noodles with fresh mushrooms

陳皮桂花紅豆沙

Sweetened red bean cream
with osmanthus and dried tangerine peel

美點映雙輝

Chinese petites fours

環球時鮮果

Fresh fruit platter

尊享晚宴筵席

Chinese Dinner Exclusive

惠顧中式 8 席或以上 可享有優惠

Special offer for 8 tables of Chinese Dinner
or above

免費提供麻雀耍樂

Complimentary use of mahjong

提供每席精緻枱花

Floral centerpiece arrangement

每席免自携壹瓶紅酒或烈酒之開瓶費

Free corkage of one bottle of self-bring in red
wine or liquor per table

每席可獲全日免費停車票一張

(首 3 小時免費停車票無限量提供)

Complimentary one full day parking coupon
per table

(3hrs free parking for all dinner guests)

此套餐不適用於其他推廣優惠

一同使用

The set menu cannot be used in conjunction
with other promotional offers

推廣日期: 2021 年 7 月份

Promotion of July 2021



筵宴菜譜 歡迎取閱

免收 10% 服務費 Waived 10% service charge

南湖明月營業時間 Operating Hours

11:00-15:00/18:30-22:00

查詢電話 Enquiry / Reservation

(853)8988-8700/8701