



Set Menu 1
Family Style
Minimum of seven (7) persons
2,388+ / Pax

Appetizer

燒味雙拼 (叉燒, 油雞)
BBQ Double Combination
Barbeque Pork Honey & Soya Chicken

Soup

翡翠蟹肉羹
Spinach & Fresh Crab Meat Soup with Egg White

Main Course

豉油皇煎中蝦
Wok Fried Live Prawn "Suahe" with superior soya sauce
紅燒豆腐火腩辣干煲
Braised Homemade Bean Curd with BBQ Pork Belly & Sichuan Sauce
三菇扒時蔬
Braised Three Kind of Mushrooms with Vegetables
XO 醬鮮蝦叉燒炒飯
Fried Rice with Shrimps, Barbecue Pork & X.O. sauce

Dessert

美點雙輝
Two kinds of sweet dim sum pastries
蜜汁叉燒雪山包
Baked Chinese snow bun with bbq honey pork
紫薯麻糬
Chilled Ube Halaya Mochi
揚枝甘露
Chilled Mango Sago with Pomelo



Set Menu 2
Family Style
Minimum of seven (7) persons
2,888+ / Pax

Appetizer

燒味三拼 (叉燒, 油雞, 牛腩)

BBQ Triple Combination

Barbeque Pork Honey, Soya Chicken, Chilled Marinated Beef Shank,

Soup

堯柱花膠鴨絲羹

Braised Dried Scallop Soup with Four Treasures

Main Course

黃金鹹香蝦球

Deep-fried butter prawns with salted egg yolk

北菇海參扒菠菜

Braised Chinese mushroom with sea cucumber & spinach

糖醋石斑片

Deep Fried Garoupa Fillet with Sweet and Sour Sauce

蟹肉金菇干燒伊面

Braised E-Fu Noodles with Crab Meat & Enoki Mushroom

Dessert

美點雙輝

Two kinds of sweet dim sum pastries

紅豆芝麻球

Deep-fried Sesames Ball with Red Bean Paste

紫薯麻糬

Chilled Ube Halaya Mochi

杏仁滑豆腐

Chilled Almond Bean Curd with Fruits



Set Menu 3
Family Style
Minimum of seven (7) persons
3,388+ / Pax

Appetizer

北京片皮鴨(半只)
Half roasted Peking Duck

Soup

竹笙太子龍皇羹
Braised Superior Soup with Scallop, Shrimp, Crab Roe & Bamboo Piths

Main Course

台南三杯蝦球
“Taiwan style” Braised Prawns with Basil leaves
靈芝菇扒自製豆腐
Braised bean curd with ‘Ling Zhi’ mushrooms & seasonal vegetable
沪式紅燒海石斑
“Shanghai Style” Braised Green Garoupa with Soya Chili Sauce
當紅蒜香炸子雞
Deep-fried Garlic Hong Kong Chicken with Special Chinese Sauce
鴨肉炒飯
Fried rice with duck meat

Dessert

美點雙輝
Two kinds of sweet dimsum pastries
豆沙包
Red Bean Paste Bun
香炸窩餅
Deep-fried Chinese Pancake with Black Sesame Paste
冰鎮桂圓炖津梨
Chilled Pears with Dried Longan



Set Menu 4
Family Style
Minimum of seven (7) persons
3,888+/- Pax

Appetizer

燒味五拼 (叉燒, 油雞, 牛腩, 豬肘, 蝦春卷)

BBQ Fifth Combination

(Barbeque Pork Honey, Soya Chicken, Beef Shank, Pork Knuckle, Shrimp Spring Roll)

Soup

菜胆羊肚菌炖竹笙

Double-boiled Chicken with Morel Mushrooms and Bamboo Piths

Main Course

中式煎牛柳

Pan-fried beef fillet, Chinese Style

紅燒开边二头鮮鮑扒北菇西蘭花

Braised Sliced Abalone with Chinese Mushroom & Broccoli

清蒸海石斑

“Hong Kong Style” Steamed Green Garoupa with Soya Sauce

蔥油白切雞

Poached chicken with spring onions & ginger

百靈菇海參扒菠菜

Braised “Ling Zhi” mushroom with sea cucumber & spinach

紅燒海鮮伊面

Braised E-Fu Noodles with Seafoods

Dessert

美點雙輝

Two kinds of sweet dimsum pastries

香炸窩餅

Deep-fried Chinese Pancake with lotus paste

千层咖啡糕

Chilled coffee jelly

冰鎮桂圓炖津梨

Chilled Pears with Dried Longan



Set Menu 5
Family Style
Minimum of seven (7) persons
7,888+ / Pax

Appetizer

燒味五拼 (叉燒, 油雞, 海蜇, 牛腩, 豬肘)
BBQ Fifth Combination
(Barbeque Pork Honey, Soya Chicken, Jellyfish, Beef Shank, Pork Knuckle)

Soup

紅燒竹筍蟹肉翅
Braised Shark Fin with Crab Meat and Bamboo Pith

Main Course

火蒜珍菌和牛
Wok-fried Wagyu Beef with Shimeji Mushroom and Garlic
紅燒開邊二頭鮮鮑扒北菇西蘭花
Braised Sliced Abalone with Chinese Mushroom & Broccoli
滬式紅燒東星斑
“Shanghai Style” Braised Pink Garoupa with Soya Chili Sauce
黑松露林芝菇自制豆腐
Homemade Braised Bean Curd with Black Truffle & “Ling zhi” Mushroom
明爐吊燒鴨
Roasted Duck
魚籽揚州炒飯
Red Lantern Young Chow Fried Rice

Dessert

美點雙輝
Two kinds of sweet dimsum pastries
叉燒酥
Baked Pastry Puffs
芝麻球
Deep-fried Sesames Ball with Lotus Paste
甜芋頭西米霜
Chilled sweetened taro cream with sago



Set Menu 6
Family Style
Minimum of seven (7) persons
22,888+ / Pax

Appetizer

燒味五拼 (叉燒, 油雞, 海蜇, 牛腩, 魚翅蟹肉炒蛋, 豬肘)

BBQ Combination

(Barbeque Pork Honey, Soya Chicken, Jellyfish, Beef Shank, Stir-Fried Omelet with Shark Fin & Crab Meat, Pork Knuckle)

Soup

御品佛跳牆

Buddha Jumps Over The Wall

Main Course

特醬炒帶子西芹枸杞

Stir-fried scallops with celery, wolfberries & homemade X.O. sauce

蒜蓉蒸龍蝦

Steamed lobster with garlic sauce

清蒸虎斑

"Hong Kong style" Steamed Pink Garoupa with Soy Sauce

紅燒開邊鮮鮑扒海參北菇西蘭花

Braised Sliced Abalone with Sea Cucumber, Chinese Mushroom & Broccoli

招牌富貴雞

Fortune Chicken

蛋白蟹肉瑤柱炒飯

Egg White Fried Rice, Fresh Crab Meat and Dried Scallops

Dessert

美點雙輝

Two kinds of sweet dim sum pastries

奶黃包

Steam Bun with Custard Paste

脆皮豆沙面包球

Deep Fried Crispy Bread Crump ball with Red Bean Paste

蓮子紅豆沙 (熱)

Red Bean Puree with Lotus Seed (Hot)