

# 貴賓套餐 A

## VIP Set A

### 蟹皇大 海翅

Braised Superior shark's fin with fresh cream of crab roe  
極上フカヒレと蟹みそのスープ

### 鮑汁菜膽鵝掌伴大遼參

Braised Japanese sea cucumber with goose web and vegetable  
(日本産)なまことガチョウの水かきの牡蠣ソース姿煮込み

### 上湯焗龍蝦

Simmered fresh lobster with shell in Seventh's Son stock  
活け伊勢海老の上湯スープ姿蒸し焼き

### 脆皮妙齡乳鴿

Roasted crispy baby pigeon  
鳩の姿揚げ

### 圍蝦揚州炒飯

Fried rice 'Yeung Chow' style with fresh shrimps  
才巻き海老入り五目炒飯

### 杏汁燉官燕

Sweetened double-boiled bird's nest with almond cream  
(温)燕の巢入りアーモンドスープ

### 合時鮮果

Fresh fruit platter  
フレッシュフルーツ

**3500**

每位 per person

御一人様用

兩位起 Min. Two Persons

2名様より承ります

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge

價格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

所有優惠折扣不適用於各款套餐

Other privilege and discount are not applicable

他の割引サービスとの併用はできません

# 貴賓套餐 B

## VIP Set B

### 紅燒大鮑翅

Braised standard shark's fin in brown soup  
フカヒレの醤油煮込み

### 鮑汁菜膽鵝掌伴卅頭原隻吉品鮑魚

Braised whole Yoshihama abalone (30 heads) with goose web and vegetable  
吉品干し鮑(30頭)とガチョウの水かきの牡蠣ソース姿煮込み

### 釀焗鮮蟹蓋

Baked stuffed crab shell with onion and fresh crab meat  
蟹肉の甲羅詰めオ-ブン焼き

### 脆皮妙齡乳鴿

Roasted crispy baby pigeon  
鳩の姿揚げ

### 鮑汁鱈魚雞粒飯

Fried rice with diced chicken ,octopus with abalone sauce  
干し鮑の煮汁を入れた干しタコと鶏肉の炒飯

### 椰汁燉官燕

Sweetened double boiled bird's nest with coconut milk  
(温)燕の巢入りココナッツミルク

### 合時鮮果

Fresh fruit platter  
フレッシュフルーツ

**2500**

每位 per person

御一人様用

兩位起 Min. Two Persons

2名様より承ります

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge  
価格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

所有優惠折扣不適用於各款套餐

Other privilege and discount are not applicable  
他の割引サービスとの併用はできません

# 貴賓套餐 C

## VIP Set C

### 紅燒大鮑翅

Braised standard shark's fin in brown soup  
フカヒレの醤油煮込み

### 鮑汁菜膽鵝掌伴鮮鮑片

Braised sliced abalone with goose web and vegetable  
鮑とガチョウの水かきの牡蠣ソース煮込み

### 清蒸東星斑

Steamed spotted garoupa  
活魚の蒸しもの

### 釀焗鮮蟹蓋

Baked stuffed crab shell with onion and fresh crab meat  
蟹肉の甲羅詰めオープン焼き

### 七福脆皮雞

Seventh's Son famous crispy chicken  
金鶏の姿揚げ

### 圍蝦揚州炒飯

Fried rice 'Yeung Chow style' with fresh shrimps  
才巻き海老入り五目炒飯

### 椰盅燉官燕

Sweetened double boiled bird's nest in whole fresh coconut  
(溫) ココナッツの器に入れた燕の巣のココナッツミルク蒸し

### 美點雙輝

Chinese petits fours  
中華菓子

**7500**

**四位用 For Four Persons**

**御四名様用**

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge

価格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

所有優惠折扣不適用於各款套餐

Other privilege and discount are not applicable

他の割引サービスとの併用はできません



前菜 (任選六款)

涼拌木耳	干層峰	榨菜滷腎片	滷水鵝掌翼	欖菜四季豆	椒鹽豆腐粒
手拍青瓜	麻香海蜇	蜜汁燒鳳肝	雞子戈渣	素煎腐皮卷	椒鹽蟲草花
楊州乾絲	佛山燻蹄	豉油皇鴨脰	香煎蓮藕餅	乾燒鮮菇芥	椒鹽田雞腿
皮蛋醬蘿蔔	滷水牛腩	滷水豬腳仔	蒜片牛柳粒	酥炸南瓜條	椒鹽生中蝦

金碧輝煌宴

滿堂喜慶宴

富貴榮華宴

如意吉祥宴

六前菜

大紅片皮乳豬全體  
紅燒大群翅  
官燕釀竹笙卷伴鵝蛋  
鮑汁扣廿五頭原隻吉品鮑  
伴菜膽鵝掌  
清蒸老鼠斑  
正宗鹽焗雞  
瑤柱荷葉飯  
薑蔥撈麵  
蛋白杏仁茶  
美點三色

優惠價\$41,800  
十二位用

六前菜

大紅片皮乳豬全體  
紅燒大鮑翅  
鮑汁扣三十頭原隻吉品鮑  
伴菜膽鵝掌  
清蒸東星斑  
釀焗鮮蟹蓋  
當紅炸子雞  
瑤柱荷葉飯  
浦魚乾燒伊麵  
蓮子紅豆沙  
美點三色

優惠價\$26,800  
十二位用

六前菜

大紅片皮乳豬全體  
鳳吞官燕(預定)或紅燒官燕  
鮑汁扣日本遼參  
伴菜膽鵝掌  
清蒸東星斑  
蟹肉黃金煎琵琶翅  
正宗鹽焗雞  
瑤柱荷葉飯  
薑蔥撈麵  
蛋白杏仁茶  
美點三色

優惠價\$24,380  
十二位用

六前菜

大紅片皮乳豬全體  
雞茸燴官燕  
碧綠豉椒炒龍蝦球  
清蒸老鼠斑  
鮑汁扣婆參北菇伴菜膽  
當紅炸子雞  
瑤柱荷葉飯  
浦魚乾燒伊麵  
蓮子紅豆沙  
美點三色

優惠價\$22,280  
十二位用

另加一服務費, 所有優惠折扣, 不適用於各款套餐  
菜單內容如有更改, 恕不另行通知



前菜 (任選六款)

涼拌木耳	干層峰	榨菜滷腎片	滷水鵝掌翼	欖菜四季豆	椒鹽豆腐粒
手拍青瓜	麻香海蜇	蜜汁燒鳳肝	雞子戈渣	素煎腐皮卷	椒鹽蟲草花
楊州乾絲	佛山燻蹄	豉油皇鴨脷	香煎蓮藕餅	乾燒鮮菇枰	椒鹽田雞腿
皮蛋醬蘿蔔	滷水牛腩	滷水豬腳仔	蒜片牛柳粒	酥炸南瓜條	椒鹽生中蝦

商務套餐A

六前菜  
紅燒大群翅  
官燕釀竹笙卷伴鵝蛋  
鮑汁扣廿五頭原隻吉品鮑  
伴菜膽鵝掌  
清蒸老鼠斑  
七福脆皮雞  
瑤柱荷葉飯  
薑蔥撈麵  
蛋白杏仁茶  
美點雙輝

優惠價\$21,380  
六位用

商務套餐B

六前菜  
紅燒大鮑翅  
鮑汁扣三十頭原隻吉品鮑  
伴菜膽鵝掌  
清蒸東星斑  
釀焗鮮蟹蓋  
七福脆皮雞  
瑤柱荷葉飯  
浦魚乾燒伊麵  
蓮子紅豆沙  
美點雙輝

優惠價\$13,980  
六位用

商務套餐C

六前菜  
鳳吞官燕(預定)或紅燒官燕  
鮑汁扣日本遠參  
伴菜膽鵝掌  
清蒸東星斑  
蟹肉黃金煎琵琶翅  
七福脆皮雞  
瑤柱荷葉飯  
薑蔥撈麵  
蛋白杏仁茶  
美點雙輝

優惠價\$11,880  
六位用

商務套餐D

六前菜  
雞茸燴官燕  
碧綠豉椒炒龍蝦球  
清蒸老鼠斑  
鮑汁扣婆參北菇伴菜膽  
七福脆皮雞  
瑤柱荷葉飯  
浦魚乾燒伊麵  
蓮子紅豆沙  
美點雙輝

優惠價\$10,680  
六位用

另加一服務費, 所有優惠折扣, 不適用於各款套餐  
菜單內容如有更改, 恕不另行通知



### 【Banquet Menu A】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Premium grade shark's fin in brown soup
- Braised bird's nest stuffed in bamboo fungus and pigeon egg
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Traditional baked chicken in rock salt
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$41,800 for twelve person

### 【Banquet Menu B】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Superior shark's fin in brown soup
- Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- The Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$26,800 for twelve person

### 【Banquet Menu C】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Double-boiled whole chicken stuffed with Premium bird's nest (advance order) or Braised Premium bird's nest soup
- Braised Japanese trepang with goose web and vegetable
- Steamed spotted garoupa
- Pan-fried shark's fin with egg and crab meat
- Traditional baked chicken in rock salt
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$24,380 for twelve person

### 【Banquet Menu D】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Premium bird's nest with minced chicken soup
- Wok-fried fresh lobster with black bean chilli sauce with vegetable
- Steamed pacific garoupa
- Braised sea cucumber with mushroom and vegetable
- The Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$22,280 for twelve person

### SIX APPETIZERS SELECTION

- Marinated sliced pork ear with spices soya sauce
- Sliced duck kidney marinated with Chinese pickle
- Marinated pork trotter with spices soya sauce
- Marinated duck's tongue in sweet and spices soya sauce
- Centurion eggs with pickled baby ginger
- Marinated sliced beef shank in spices soya sauce
- Smoked sliced pork knuckle with spices soya sauce
- Deep-fried chicken kidney in egg crustard
- Honey glazed barbecued chicken liver
- Deep-fried diced soya bean curd
- Marinated goose webs and wings in spices soya sauce
- Sauteed diced beef tenderloin with garlic
- Deep-fried frogs legs with garlic and chilli
- Sauteed sea prawns with garlic and chilli
- Chinese cucumber salad
- Marinated jellyfish with chilli and sesame oil
- Pan-fried minced pork and lotus root patties
- Wok-fried kidney bean with preserved vegetables

家全七福 酒家  
SEVENTH SON  
RESTAURANT

All prices in HKD and subject to 10% service charge. Other privilege and discount are not applicable

Address : 3/F, The Wharney Hotel, 57-73 Lockhart Road, Wan Chai, H. K. Tel : 2892 2888 Fax : 2892 288



### 【Banquet Menu A】

- Six appetizers selection
- Braised Premium grade shark's fin in brown soup
- Braised bird's nest stuffed in bamboo fungus and pigeon egg
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$21,380 for six person

### 【Banquet Menu B】

- Six appetizers selection
- Braised Superior shark's fin in brown soup
- Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$13,980 for six person

### 【Banquet Menu C】

- Six appetizers selection
- Double-boiled whole chicken stuffed with Premium bird's nest (advance order) or Braised Premium bird's nest soup
- Braised Japanese trepang with goose web and vegetable
- Steamed spotted garoupa
- Pan-fried shark's fin with egg and crab meat
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$11,880 for six person

### 【Banquet Menu D】

- Six appetizers selection
- Braised Premium bird's nest with minced chicken soup
- Wok-fried fresh lobster with black bean chilli sauce with vegetable
- Steamed pacific garoupa
- Braised sea cucumber with mushroom and vegetable
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$10,680 for six person

### SIX APPETIZERS SELECTION

- Chilled cucumber with garlic and aged vinegar
- Chilled black fungus with black vinegar sauce
- Centurion eggs with pickled radish
- Marinated sliced pork ear with spices soya sauce
- Sliced duck kidney marinated with Chinese pickle
- Marinated duck's tongue in sweet and spices soya sauce
- Marinated pork trotter with spices soya sauce
- Marinated sliced beef shank in spices soya sauce
- Smoked sliced pork knuckle with spices soya sauce
- Deep-fried chicken kidney in egg crustard
- Honey glazed barbecued chicken liver
- Deep-fried diced soya bean curd
- Marinated goose webs and wings in spices soya sauce
- Sauteed diced beef tenderloin with garlic
- Deep-fried frog's leg's with garlic and chilli
- Sauteed sea prawns with garlic and chilli
- Chinese cucumber salad
- Marinated jellyfish with chilli and sesame oil
- Pan-fried minced pork and lotus root patties
- Wok-fried kidney bean with preserved vegetables

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