

- ◆ Six appetizers selection 六前菜(自選)
- ◆ Barbecued suckling pig (whole) 大紅片皮乳豬全體
- ◆ Braised Premium grade shark's fin in brown soup
 紅燒大群翅
- ◆ Braised bird's nest stuffed in bamboo fungus and pigeon egg 官燕釀竹笙卷伴鴿蛋
- ◆ Braised whole Yoshihama abalone (25 heads) with goose web and vegetable 鮑汁扣廿五頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper 清蒸東星斑
- ◆ Traditional baked chicken in rock salt 正宗鹽焗雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf 瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions

薑蔥撈麵

- ◆ Sweetened almond soup with egg white 蛋白杏仁茶
- ◆ Chinese petits fours 美點三色

HK\$45,880 for twelve person

【滿堂喜慶宴】g nuem gandnes

- ◆ Six appetizers selection 六前菜(自選)
- ◆ Barbecued suckling pig (whole) 大紅片皮乳豬全體
- ◆ Braised Premium grade shark's fin in brown soup 紅燒大群翅
- ◆ Braised whole Yoshihama abalone (30 heads) with goose web and vegetable 鮑汁扣三十頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper 清蒸東星斑
- Baked stuffed crab shell with onion and fresh crab meat

釀焗鮮蟹蓋

- ◆ The Seventh Son famous crispy chicken 當紅炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf 瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder 浦魚乾燒伊麵
- Sweetened red bean soup with lotus seed

蓮子紅豆沙

◆ Chinese petits fours 美點三色

HK\$32,880 for twelve person

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- ◆ Six appetizers selection 六前菜(自選)
- ◆ Barbecued suckling pig (whole) 大紅片皮乳豬全體
- ◆ Double-boiled whole chicken stuffed with Premium bird's nest or Braised Premium bird's nest soup

鳳吞官燕(預定)或紅燒官燕

- ◆ Braised Japanese sea cucumber with goose web and vegetable 鮑汁扣日本遼參伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper 清蒸東星斑
- Pan-fried shark's fin with egg and crab meat

蟹肉黄金煎琵琶翅

- ◆ Traditional baked chicken in rock salt 正宗鹽焗雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf 瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions
 薑蔥撈麵
- ◆ Sweetened almond soup with egg white 蛋白杏仁茶
- ◆ Chinese petits fours 美點三色

HK\$26,480 for twelve person





- ◆ Six appetizers selection 六前菜(自選)
- ◆ Barbecued suckling pig (whole) 大紅片皮乳豬全體
- ◆ Braised Premium bird's nest with minced chicken soup 雞茸燴官燕
- ◆ Wok-fried fresh lobster with black bean chilli sauce with vegetable 碧綠豉椒炒龍蝦球
- ◆ Steamed Leopard Coral Grouper 清蒸東星斑
- ◆ Braised sea cucumber with mushroom and vegetable 鮑汁扣遼參北菇伴菜膽
- ◆ The Seventh Son famous crispy chicken 當紅炸子雞
- Fried rice with assorted meat and conpoy wrapped in lotus leaf 瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder 浦魚乾燒伊麵
- Sweetened red bean soup with lotus seed 蓮子紅豆沙
- ◆ Chinese petits fours 美點三色

前菜自選 Appetizers Selection

- Marinated sliced pork ear with spices soya sauce
- 千層峰
- ◆ Marinated jellyfish with chilli and sesame oil

麻香海蜇

 Marinated sliced beef shin in spiced soya sauce

滷水牛腸

◆ Smoked sliced pork knuckle with spiced soya sauce

佛山燻蹄

◆ Sliced duck kidney marinated with Chinese pickle

榨菜滷腎片

◆ Marinated duck's tongue in sweet and spiced sova sauce

豉油皇鴨脷

◆ Marinated pork trotter with spiced sova sauce

滷水豬腳仔

◆ Marinated goose webs and wings in spiced soya sauce

滷水鵝堂翼

- ◆ Honey glazed barbecued chicken liver 蜜汁燒鳳肝
- ◆ Chilled cucumber with garlic and aged vinegar 手拍青瓜

◆ Preserved black fungus with vinegar 涼拌木耳

◆ Deep-fried egg custard with chicken

雞子戈渣

- ◆ Roasted fresh mushrooms 乾燒鮮菇霖
- ◆ Centurion eggs with pickled radish 皮蛋醬蘿蔔
- ◆ Pan-fried minced pork and lotus root patties

香煎蓮藕餅

 Sauteed diced beef tenderloin with garlic

蒜片牛柳粒

 Wor-fried kidney bean with preserved vegetables

欖菜四季豆

- ◆ Fried bean curd skin roll 素煎腐皮卷
- ◆ Sauteed sea prawns with garlic and

椒鹽生中蝦

- ◆ Deep-fried diced soya bean curd 椒鹽豆腐粒
- ◆ Deep-fried frog's leg's with garlic and

椒鹽田雞腿

HK\$23,880 for twelve person