

- ◆ Six appetizers selection 六前菜(自選)
- ◆ 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
- ◆ The Seventh Son famous crispy chicken 七福炸子雞
- ◆ 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 美點雙輝

6位用 HK\$23,380 for six person 【商務套餐

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**3usiness Menu** 

六前菜(自選)
◆ Braised Premium grade shark's fin in brown soup
紅燒大群翅
◆ Braised whole Veshibama abalene (3)

◆ Six appetizers selection

- ◆ 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 七福炸子雞
- ◆ 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 美點雙輝

HK\$16,980 for six person

# 【商務套餐C】O nuaW ssauisng

- ◆ Six appetizers selection 六前菜(自選)
- 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

- ◆ The Seventh Son famous crispy chicken 七福炸子雞
- ◆ 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 美點雙輝

HK\$12,980 for six person

以上價錢未包括茶芥及加一服務費All prices subject to hk\$30 tea charge per person & 10% service charge 敬請一天前預訂. 不可與其它優惠同時使用One day in advance reservation is required. Cannot be used in conjunction with other promotional offers



- ◆ Six appetizers selection 六前菜(自選)
- ◆ 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 七福炸子雞
- ◆ 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
- ◆ fours 美點雙輝

HK**\$11,680** for six person

#### 【前菜自選】uoitsels 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

滷水牛鵩

 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 soya sauce

豉油皇鴨脷

Marinated pork trotter with spiced soya sauce

滷水豬腳仔

 Marinated goose webs and wings in spiced soya sauce

滷水鵝掌翼

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

香煎蓮藕餅

雞子戈渣

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 chilli

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 chilli

椒鹽田雞腿

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- ◆ 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\$45,800 for twelve person

## 【滿堂喜慶宴】 B menn B

- ◆ 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\$32,800 for twelve person

## Randnet Menn C 【 宴 苹果以 Bandnet

- ◆ 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\$26,400 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 soya 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 皮蛋酱蘿蔔
- ◆ 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