

年会菜单 A 款

Annual Party Menu A 锦绣彩碟 selection of cold dishes 鸿运烧味拼盘 roasted pork and duck platter 上汤珍菌波士顿龙虾 braised boston lobster and mushrooms in broth XO 酱雀巢海中宝 wok-fried assorted seafood with xo sauce in crispy noddle ball 金线莲肉排炖番鸭 double-boiled duck and pork ribs with anoectochilus roburghii 琥珀青芥牛仔骨 wok-fried beef ribs with walnut and mustard green 虫草花蒸元贝 steamed scallop with cordyceps flower 津白豆腐蒸肉蟹 steamed crab with cabbage and tofu 鲍汁鲍脯白灵菇 braised abalone sliced with pleurotus nebrodensis 陈皮蒸深海青斑 steamed spotted grouper with orange peel 金瑶扒时蔬 poached seasonal vegetables with dried scallop 鲍汁金菇伊面 braised egg noddle and enoki mushroom with abalone sauce

元肉桂花糕

sweet-scented osmanthus cake

环球水果盘

seasonal fruit platter

每桌 3000 元+15%服务费,可供十位享用



年会菜单 B 款

Annual Party Menu B

锦绣彩碟

selection of cold dishes

粤港烧味拼盘

roasted pork and duck platter

高汤灼九节虾

braised prawn with wild mushrooms in supreme broth

XO 酱夏果蜜豆鲍脯

wok-fried abalone slice, macadamia nut and sweet bean with xo sauce

海龙海马炖乳鸽

double-boiled baby pigeon with syngnathus and sea horse

蒜蓉粉丝蒸扇贝

steamed scallop with bean vermicelli and garlic paste

荷香风沙鸡

crispy fried salted chicken with sesame

古法蒸深海青斑

steamed spotted grouper with shredded pork and mushroom

翡翠黑椒牛仔粒

wok-fried beef tenderloin with black pepper and green sauce

鲍汁杏鲍菇大活鲍

braised fresh abalone and pleurotus eryngii with abalone sauce

姜汁炒芥兰

wok-fried kale with ginger sauce

闽南炒面线

fujian fried rice noodle

美点双辉

duo of dim sum

环球水果盘

Seasonal fruit platter

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