

花月佳期盛宴

珠聯璧合

鴻運乳豬全體

同心炫金光

蟹皇芝士黃金盒

山盟証海誓

珊瑚玉帶迎翡翠

鴛鴦緣天賜

原粒瑤柱鴛鴦蔬

紅鸞會雙燕

紅燒蟹肉燴燕窩

包容愛永恆

蠔皇金錢扣鮑甫

樂如魚得水

清蒸老虎斑

比翼牽紅線

一品金沙脆燒雞

同偕共白首

蠔皇金瑤福建絲苗

姻緣一線索

上湯鮮蝦水餃

玉露藏彌珍

香滑珍珠鑲金露

紫醉金迷

合桃酥 拼 香芋奶皇千層糕

花團錦簇

鮮果圓

HK\$12,388

THE HEAVENLY HEART MENU

Barbecued Whole Suckling Pig

roasted at high temperature in a charcoal oven until the meat is tender and skin is crispy

Baked Cheese Crab Shell stuffed with Crabmeat and Mushrooms

handcrafted with freshly poached crab meat and baked with assorted cheese to create an irresistible aroma

Sautéed Scallops and Coral Clams with Seasonal Greens

stir-fried meticulously with the freshest of scallops and coral clams with seasonal greens

Braised Whole Conpoy with Seasonal Greens

the whole conpoy is carefully selected and tenderly braised for hours with seasonal greens

Braised Bird's Nest with Crabmeat in Supreme Soup

gently braised for hours in supreme soup with sumptuous bird's nest and crab meat

Braised Abalone with Dried Mushrooms in Oyster Sauce

braised in supreme soup with culinary flair, using dried mushrooms in oyster sauce

Steamed Fresh Tiger Garoupa with Soy Sauce, Ginger and Spring Onion

perfectly steamed garoupa served with soy sauce, ginger and spring onion as a traditional feast

Roasted Crispy Chicken with Golden Garlic

savory with golden crispiness on the skin and juicy meat beneath

Fujian Fried Rice with Conpoy and Pork in Oyster Sauce

fragrant rice with aromatic conpoy delicately fried with pork

Fresh Shrimp and Pork Dumplings in Supreme Soup

authentic dumplings prepared with fresh local shrimps and pork meat

Home-made Sweetened Pumpkin Dessert

Baked Walnut Pastries and Steamed Thousand Layers Cakes with Egg Custard and Taro

Fresh Fruit Platter

refreshing selection of seasonal fruits for a delightful end to a meal

12 persons per table 10% service charge applies

花好月圓盛宴

珠聯璧合

鴻運乳豬全體

濃情似海深

葡汁雞肉焗釀響螺

金石喜良緣

金沙鳳尾蝦伴西蘭花玉帶

☞ 永恆照愛海

龍皇卷窩巴玉帶

☞ 情深天地約

人參花膠燉乳鴿

禧迎福祿壽

福祿海參扣鮑甫

魚水喜相逢

清蒸海東星

鳳冠耀霞幃

巧手南乳香燒雞

良緣悅美滿

芙蓉海鮮絲苗

濃情一線牽

野菌炆伊麵

相親相愛

四寶甜湯丸

甜蜜滿屋

風栗芝麻酥 伴 馬來椰汁紅豆糕

花團錦簇

鮮果圓

HK\$13,388

THE PERFECT MATCH MENU

Barbecued Whole Suckling Pig

roasted at high temperature in a charcoal oven until the meat is tender and skin is crispy

Baked Cheese Conch Shell stuffed with Minced Chicken and Onion in Portuguese Sauce

perfectly baked with minced chicken with diced onion and assorted cheese in rich Portuguese sauce

Deep-fried Shrimp Paste in Salty Egg Yolk and Sautéed Scallops with Broccoli

juicy sweet shrimp paste fried to golden crispiness in salty egg yolk and scallops in fresh broccoli

☞ Seaweed Shrimp Roll and Sautéed Sea Scallop on Crispy Rice

fresh shrimp roll in crunchy seaweed and silky smooth sea scallop with crispy rice

☞ Double-boiled Ginseng and Pigeon with Fish Maw

simmered for hours in low heat in nourishing ginseng broth

Braised Abalone with Sea Cucumber and Seasonal Greens

delicately braised for hours, the abalone and sea cucumber are carefully selected and perfectly cooked with seasonal greens

Steamed Fresh Spotted Garoupa with Soy Sauce, Ginger and Spring Onion

steamed to perfection, flaky yet juicy garoupa served with traditional condiments

Home-made Roasted Crispy Chicken with Fermented Bean-curd

crispy and savory, the chicken and bean-curd are flawlessly curated with culinary flair

Fried Rice with Assorted Seafood and Egg White

fragrant rice with fresh seafood, delicately fried with egg white

Braised E-fu Noodles with Assorted Mushrooms

delectably braised e-fu noodles, served with flavorfully fresh assorted mushrooms

Sweetened Soup with Glutinous Rice Dumplings

red date, lotus seed, lily bulb and longan

Baked Sesame Pastries with Chestnut Paste and Red Bean Puddings with Coconut Cream

Fresh Fruit Platter

refreshing selection of seasonal fruits for a delightful end to a meal

12 persons per table 10% service charge applies ☞ Signature Dish

美景良辰盛宴

珠聯璧合

鴻運乳豬全體

☞ 天地鴛鴦盟
如意鴛鴦大明蝦

☞ 浪漫黃金屋
荔茸玉帶黃金盒

永恒如深海

碧綠珊瑚蚌螺片

☞ 金鑽龍鳳配
至尊迷你佛跳牆

鸞鶴意情深

蠔皇遼參鵝掌伴菜膽

魚水喜相逢

清蒸海東星

金杯鳳和鳴

金枝玉葉燒雞

百子迎千孫

金沙蓬萊米

情比金堅

高湯粉粿

佳偶天成

生磨腰果露

甜蜜鴛鴦

棗皇糕 拼 奶皇煎堆仔

花團錦簇

鮮果圓

HK\$15,388

THE BRIDAL GLOW MENU

Barbecued Whole Suckling Pig

roasted at high temperature in a charcoal oven until the meat is tender and skin is crispy

☞ Baked King Prawn with Spinach and Cream Sauce
handcrafted with fresh king prawn and baked with spinach in cream to accentuate the flavour

☞ Crispy Scallop Taro Toast with Salty Egg Yolk and Cheese
sumptuous scallop deliciously spread on toast in salty egg yolk and creamy cheese

Sautéed Coral Clams and Conch Slices with Seasonal Greens
stir-fried meticulously with the fresh coral clams and conch slices with seasonal greens

☞ Mini Supreme Buddha Jump over the Wall
double-boiled soup with premium abalone, fish maw, conpoy, dried mushroom and sea cucumber

Braised Sea Cucumber, Goose Web and Brassica in Oyster Sauce
delicately braised for hours with sea cucumber, goose web and brassica in rich oyster sauce

Steamed Fresh Spotted Garoupa with Soy Sauce, Ginger and Spring Onion
steamed to perfection, flaky yet juicy garoupa served with traditional condiments

Roasted Crispy Chicken with Deep-fried Enoki Mushrooms and Loosetrife
aromatic, crispy and savory, the perfectly roasted chicken is served with delicate enoki mushrooms and loosetrife

Steamed Taiwanese Rice with Assorted Meat topped with Crab Roe
fragrant rice fried to perfection with assorted meat and crab roe for full flavor

Pan-fried Pork and Shrimp Dumplings served with Supreme Broth
delectable and crispy dumplings prepared with fresh shrimps and minced pork

Home-made Cashew Nuts Sweetened Soup
delicately poached, silky cream of finely ground toasted cashew nuts

Steamed Red Date Puddings and Deep-fried Custard Dumplings

Fresh Fruit Platter
refreshing selection of seasonal fruits for a delightful end to a meal

12 persons per table 10% service charge applies ☞ Signature Dish

天賜良緣盛宴

珠聯璧合

鴻運乳豬全體

☞ 鴛鴦並蒂蓮
兩儀鴛鴦焗龍蝦

☞ 琴瑟迎雙燕
琵琶燕窩碧綠珊瑚

千里情花開

蟹皇扒鮮蘆筍

☞ 良緣天註定
冬蟲草雞鮮焗海螺

情深見永恒

六頭湯鮑遼參燉菜膽

魚水喜相逢

清蒸海東星

龍鳳呈祥配

脆皮醬燒雞

同偕白首

海皇極品蛋絲苗

纏結同心

高湯小籠包

甜蜜的愛

冰花雪蛤燉紅蓮

合香交杯

香芒軟糕 拼 迷你燕窩蛋撻

花團錦簇

鮮果圓

HK\$18,388

THE ETERNAL LOVE MENU

Barbecued Whole Suckling Pig

roasted at high temperature in a charcoal oven until the meat is tender and skin is crispy

☞ Baked Lobster with Herbs and Cheddar Cheese Sauce
fresh lobster baked in rich and creamy cheddar cheese to accentuate the flavour

☞ Bird's Nest Shrimp Dumplings and Sautéed Coral Clams with Seasonal Greens
sumptuous bird's nest shrimp dumplings with the fresh coral clams and seasonal greens

Braised Asparagus with Crab Roe
tenderly braised crab roe served with young asparagus

☞ Double-boiled Caterpillar Fungus and Chicken Soup with Sea Conch
delicately double-boiled soup with sumptuous caterpillar fungus and fresh chicken with sea conch

Braised Whole Abalone with Sea Cucumber and Brassica
delicately braised abalone with sea cucumber and brassica

Steamed Fresh Spotted Garoupa with Soy Sauce, Ginger and Spring Onion
steamed to perfection, flaky yet juicy garoupa served with traditional condiments

Roasted Crispy Chicken with Homemade Sauce
meticulously roasted to perfect crispiness and glazed with authentic homemade sauce

Seafood Fried Rice with Crab Roe and Eggs
fried fragrant rice, fresh crab roe and eggs

Steamed Minced Pork Dumplings in Supreme Soup
scrumptious dumplings prepared with fine minced pork and poached in supreme soup

Double-boiled Hashima and Lotus Seeds in Rock Sugar

Chilled Mango Puddings and Baked Mini Egg Tarts with Bird's Nest

Fresh Fruit Platter
refreshing selection of seasonal fruits for a delightful end to a meal

12 persons per table 10% service charge applies ☞ Signature Dish