

花月佳期盛宴

The Heavenly Heart Menu

珠聯璧合 鴻運乳豬全體
Barbecued Whole Suckling Pig

同心炫金光 蟹皇芝士黃金盒
Baked Cheese Crab Shell stuffed with Crabmeat and Mushrooms

山盟証海誓 翡翠迎珊瑚螺片
Sautéed Coral Clams and Sea Conch with Seasonal Greens

鴛鴦緣天賜 竹筴蟹肉扒時蔬
Braised Bamboo Pith and Crab Meat with Seasonal Vegetables

紅鸞會雙燕 極品松茸嚮螺燉花膠
Double-boiled Fish Maw and Conch with Matsutake Mushroom

包容愛永恆 蠔皇金錢扣鮑甫
Braised Abalone with Dried Mushrooms in Oyster Sauce

樂如魚得水 古法蒸深海老虎斑
Steamed Tiger Garoupa with Traditional Style

比翼牽紅線 一品金沙脆燒雞
Roasted Crispy Chicken with Golden Garlic

同偕共白首 蠔皇金瑤福建絲苗
Fujian Fried Rice with Conpoy and Pork in Oyster Sauce

姻緣一線索 上湯鮮蝦水餃
Fresh Shrimp and Pork Dumplings in Supreme Soup

玉露藏彌珍 香滑珍珠瑩金露
Home-made Sweetened Pumpkin Dessert

紫醉金迷 合桃酥 拼 香芋奶皇千層糕
Baked Walnut Pastries and Steamed Thousand Layers Cakes with Egg Custard and Taro

花團錦簇 鮮果圍
Fresh Fruit Platter

HK\$12,888

12 persons per table

10% service charge applies

花好月圓盛宴
The Perfect Match Menu

珠聯璧合 鴻運乳豬全體
Barbecued Whole Suckling Pig

濃情似海深 葡汁雞肉焗釀響螺
Baked Cheese Conch Shell stuffed with Minced Chicken and Onion in Portuguese Sauce

金石喜良緣 金沙鳳尾蝦 伴 百合西芹炒帶子
Deep-fried Shrimp Meat with Salty Egg Yolk and Sautéed Scallops with Celery and Lily Bulb

永恆照愛海 偷耳碧綠蝦球乳鴿甫*
Wok Fried Sea Prawn, Pigeon Fillet with Yu Fungus and Seasonal Green

情深天地約 鮮人參金瑤嫩花膠湯*
Double Boiled Fresh Ginseng and Dried Scallop Soup with Fish Maw

鸚鵡意情深 蠔皇扣六頭鮑魚 及 天白菇
Braised Whole Abalone and Japanese Mushroom in Oyster Sauce

魚水喜相逢 清蒸海東星
Steamed Fresh Spotted Garoupa with Soy Sauce, Ginger and Spring Onion

鳳冠耀霞帔 巧手南乳香燒雞
Home-made Roasted Crispy Chicken with Fermented Bean-curd

良緣悅美滿 芙蓉海鮮絲苗
Fried Rice with Assorted Seafood and Egg White

濃情一線牽 野菌炆伊麵
Braised E-fu Noodles with Assorted Mushrooms

相親相愛 生磨核桃露湯丸
Sweetened Walnut Cream with Glutinous Rice Dumplings

甜蜜滿屋 風栗芝麻酥 伴 馬來椰汁紅豆糕
Baked Sesame Pastries with Chestnut Paste and Red Bean Puddings with Coconut Cream

花團錦簇 鮮果圍
Fresh Fruit Platter

HK\$13,888
12 persons per table
10% service charge applies
**Signature Dish*

美景良辰盛宴
The Bridal Glow Menu

珠聯璧合 鴻運乳豬全體
Barbecued Whole Suckling Pig

天地鴛鴦盟 草梅汁鴛鴦大蝦球*
Deep Fried Prawn with Strawberry Flavor and Sautéed Sea Prawn with Seasonal Vegetables

浪漫黃金屋 煎法國鴨肝 伴 金沙翡翠帶子*
Pan-fried French Foie Gras, Sautéed Scallops with Salted Egg Yolk and Seasonal Greens

永恒如深海 碧綠脆雙蚌
Sautéed Coral Clams and Osmanthus Mussels with Seasonal Greens

金鑽龍鳳配 紅燒蟹肉燴燕窩
Braised Bird's Nest and Crab Meat in Supreme Soup

鸚鵡意情深 福祿海參扣鮑甫
Braised Abalone with Sea Cucumber and Seasonal Greens

魚水喜相逢 清蒸深海東星斑
Steamed Fresh Spotted Garoupa with Soy Sauce, Ginger and Spring Onion

金杯鳳和鳴 金枝玉葉燒雞
Roasted Crispy Chicken with Deep-fried Enoki Mushrooms and Loosestrife

百子迎千孫 富貴蛋白炒飯
Fried Rice with Japanese Conpoy, Yunnan Ham, Seafood and Egg White

情比金堅 高湯煎粉粿
Pan-fried Pork and Shrimp Dumplings served with Supreme Broth

佳偶天成 四寶甜湯丸
Sweetened Soup with Glutinous Rice Dumplings

甜蜜鴛鴦 棗皇糕 拼 奶皇煎堆仔
Steamed Red Date Puddings and Deep-fried Custard Dumplings

花團錦簇 鮮果圍
Fresh Fruit Platter

HK\$15,888
12 persons per table
10% service charge applies

**Signature Dish*

天賜良緣盛宴
The Eternal Love Menu

珠聯璧合 鴻運乳豬全體
Barbecued Whole Suckling Pig

鴛鴦並蒂蓮 上湯芝士焗翡翠龍蝦球 伴 黃金脆蟹肉卷*
Wok Fried Lobster Meat with Seasonal Greens and Cheese Sauce
accompanied with Deep-fried Golden Crispy Crab Meat Ball

琴瑟迎雙燕 菌皇醬翡翠炒響螺片 及 帶子*
Wok Fried Sea Conch, Scallop, Asparagus, Black Truffle Sauce

千里情花開 瑤柱花膠扒雙寶蔬
Braised Japanese Conpoy and Fish Maw with Seasonal Greens

良緣天註定 濃雞湯蟹皇燴燕窩*
Braised Bird's Nest and Crab Roe in Supreme Chicken Broth

情深見永恆 六頭湯鮑遼參燴菜膽
Braised Whole Abalone and Sea Cucumber with Green Brassica

魚水喜相逢 15年陳皮蒸深海東星斑*
Steamed Spotted Garoupa with (15 years) Aged Citrus Peels

龍鳳呈祥配 脆皮醬燒雞
Roasted Crispy Chicken with Homemade Sauce

同偕白首 櫻花蝦海鮮鵝肝炒飯
Fried Rice with Sakura Shrimps, Foie Gras and Seafood

縷結同心 高湯小籠包
Steamed Minced Pork Dumplings in Supreme Soup

甜蜜的愛 紅蓮雪耳桂圓燉百合
Double-boiled Red Date, Lotus Seeds, Snow Fungus and Longan with Lily Bulb

合盞交杯 香芒軟糕 拼 迷你燕窩蛋撻
Chilled Mango Puddings and Baked Mini Egg Tarts with Bird's Nest

花團錦簇 鮮果圍
Fresh Fruit Platter

HK\$18,888
12 persons per table
10% service charge applies
**Signature Dish*