

團年 / 春茗午宴 2021  
Annual / Spring Lunch Menu 2021

菜譜 Menu I

桃里三弄點心  
(碧綠帶子露筍鮮蝦鳳眼餃、香茜斑肉鮮蝦燒賣、芝士黑松露雞肉春卷)

Tao Li Chinese dim sum combination  
(Steamed scallop, shrimp & asparagus dumpling, steamed minced shrimp & garoupa, and  
crispy spring rolls stuffed with minced chicken, black truffle & cheese)

金柱竹筍花膠鴨絲羹  
Braised fish maw and shredded duck with conpoy and bamboo pith

XO 醬羊肝菌蜜豆蝦球花枝  
Sautéed prawns, sliced squids, honeybeans and morel mushrooms with homemade XO chilli sauce

鮑魚菇金錢扒翡翠  
Braised vegetables with oyster mushrooms and black mushrooms

清蒸沙巴花尾龍躉  
Steamed Sabah garoupa

當紅脆皮炸子雞  
Deep-fried crispy chicken

鮑魚雞粒炒飯  
Fried rice with diced abalone and chicken

桂圓紅棗芝麻湯丸  
Sweetened red dates and dried longan with sesame glutinous rice dumplings

美點雙輝影  
(合桃酥、鳳梨桂花糕)  
Chinese petits fours  
(Walnut cookies and chilled pineapple & osmanthus jelly)

每席港幣 4,288 (供 10-12 位用)  
HKD4,288 per table of 10-12 persons

以上價目須另加一服務費  
Price is subject to 10% service charge

贈送席間 (二小時) 任飲汽水及橙汁  
Complimentary free flow of soft drinks and chilled orange juice for 2 hours during lunch

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菜譜 Menu II

桃里三獻瑞  
(桃里叉燒皇、醋香青瓜白背木耳、酥炸鯪魚球)  
Tao Li appetizers platter  
(Barbecued pork, chilled cucumber and white-back fungus in Chinese vinegar sauce and  
Deep-fried fish ball)

姬松茸海底椰響螺燉豬腱  
Double-boiled pork soup with matsutake, conch and sea coconut

金沙鴛鴦香芒脆蝦球  
Sautéed prawns with salted egg yolk and fresh mango

發財金錢大好市  
Braised pork knuckle, dry oyster and sea moss

清蒸沙巴老虎斑  
Steamed Sabah tiger groupa

脆皮南乳燒雞  
Deep-fried crispy chicken with preserved bean curd paste

桃里櫻花蝦金瓜炒絲苗  
Fried rice with Sakura shrimps and pumpkin

合桃露芝麻湯丸  
Sweetened walnut cream with sesame glutinous rice dumplings

美點雙輝影  
(合桃酥、鳳梨桂花糕)  
Chinese petits fours  
(Walnut cookies and chilled pineapple & osmanthus jelly)

每席港幣 5,988 (供 10-12 位用)  
HKD5,988 per table of 10-12 persons

以上價目須另加一服務費  
Price is subject to 10% service charge

贈送席間 (二小時) 任飲汽水及橙汁  
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菜譜 Menu III

金牛賀新歲  
(柚子蜜牛柳粒、桃里叉燒皇、葡汁蟹肉焗牛油果)  
Tao Li appetizers platter

(Sautéed diced beef with yuzu honey sauce, barbecued pork and baked crabmeat with avocado in Portuguese sauce)

松茸花膠金柱燉太和雞  
Double-boiled chicken and fish maw with matsutake and conpoy

蔥香爆炒鮑魚鮮蝦仁  
Sautéed abalone and shrimps with green onion

濃雞湯好市玉掌伴翡翠  
Braised vegetables with dry oysters in supreme chicken soup

清蒸海西星斑  
Steamed spotted groupa

當紅脆皮炸子雞  
Deep-fried crispy chicken

紫菜魚湯雲吞長壽麵  
Longevity noodles with dumplings and seaweed in fish stock

桂圓紅棗芝麻湯丸  
Sweetened red dates and dried longan with sesame glutinous rice dumplings

美點雙輝影  
(流心奶皇煎堆仔、鳳梨桂花糕)  
Chinese petits fours  
(Deep-fried milk custard sesame balls and chilled pineapple & osmanthus jelly)

每席港幣 7,288 (供 10-12 位用)  
HKD7,288 per table of 10-12 persons

以上價目須另加一服務費  
Price is subject to 10% service charge

贈送席間 (二小時) 任飲汽水及橙汁  
Complimentary free flow of soft drinks and chilled orange juice for 2 hours during lunch