

Banquet Menu

Menu55	Minimum 4 pax	\$55/pp
Prawn & Pork Shumai (A) (V) Vegetarian Dumpling (V) Vegetarian Spring Roll Beef in Black Bean Sauce Sweet and Sour Pork Crispy Skin Chicken Steamed Coral Trout Fillet in Ginger & Shallot Soy Sauce (A) (V) Chinese Broccoli in Oyster Sauce BBQ Pork Fried Rice and Steamed Rice Fresh Fruit Platter	鮮蝦豬肉燒賣 花素餃 素菜春卷 豉汁牛肉 甜酸咕嚕肉 脆皮炸子雞 薑蔥蒸石斑魚柳 蠔油芥蘭 叉燒炒飯 / 絲苗白飯 水果拼盤	
Menu65	Minimum 4 pax	\$65/pp
Steamed Scallops with Ginger and Shallots (I) HK Style Peking Duck Pancakes Chicken Spring Roll Spicy Salt and Chilli Calamari (I) Beef Fillet Cubes in Honey Pepper Sauce Szechuan MaPo Tofu with Miced Chicken & Numbing Chilli (Nuts) KungPo Boneless Chicken (Nuts) (V) Stir-fry Mix Vegetables with Purple Cabbage Yangzhou Fried Rice (BBQ Pork & Prawn) and Steamed Rice (A) Mango Pudding Fresh Fruit Platter	姜蔥蒸帶子 (港式)京鴨薄餅 雞肉春卷 椒鹽鮮魷 蜜椒牛柳粒 雞鬆麻婆豆腐 宮保雞丁 炒雜菜 楊洲炒飯 / 絲苗白飯 芒果布甸 水果拼盤	
Menu95	Minimum 4 pax	\$95/pp
Scallop Steamed in 2 Ways (I) HK Style Peking Duck Pancakes (2) Steamed King Prawn with Duo Garlic (A) Lobster tails in Singapore Chilli Sauce (I) *Pan-Fried M9 Wagyu Striploin Crispy Skin Chicken *Whole Barramundi Fried in Ginger & Shallot Soy Sauce (A) (V) Braised Mushrooms with Vegetables Phoenix Seafood Fried Rice and Steamed Rice (M) Deep Fried Ice-Cream Fresh Fruit Platter	姜蔥 & XO粉絲蒸帶子 (港式)京鴨薄餅 (2片) 生熟蒜粉絲蒸大蝦皇 星洲龍蝦尾 香煎M9和牛 脆皮炸子雞 姜蔥油浸盲曹 鮮菇扒時蔬 囍鳳臺招牌炒飯 / 絲苗白飯 炸雪糕 水果拼盤	
*Upgrade available		
Deluxe Menu	Minimum 2 pax	\$195/pp
Steamed Scampi with Ginger & Shallot (I) HK Style Peking Duck Pancakes (2) Lobster (800g) Your Way (A) Pan-Fried M9 Wagyu with Caviar Transmontanus 10yrs (I) (V) Stir-Fry Broccolini Scallop & Dried Scallop Egg White Fried Rice (M) Chocolate Fondant with Ice-Cream	姜蔥蒸蜆 (港式)京鴨薄餅 (2片) 龍蝦 香煎M9和牛配法國鵝肝白鱈魚子醬 清炒西蘭花苗 瑤柱帶子蛋白炒飯 心太軟配冰激凌	