

\$38.8 pp/位

Mixed Entree 點心拼盤

Chicken Sweet Corn Soup 雞肉粟米湯

Stir-fry Beef / Chicken w Black Bean Sauce 豉汁炒雞柳 / 牛柳

> Sweet and Sour Beef / Chicken 甜酸咕嚕 雞柳 / 牛柳

> > Mixed Vegetables 雜錦素菜

> > > Fried Rice 炒飯

For a Minimum of 2 Guests 兩位起饗宴





\$68.8 pp/位

Mixed Entree 點心拼盤

Peking Duck + San Choy Bao 京鴨 + 生菜包

Crab Meat Sweet Corn Soup 蟹肉粟米湯

King Prawns (xo sauce / garlic) xo / 蒜香 大蝦

Beef Tenderloin w Black Pepper Sauce 黑椒牛柳

Peking Pork Ribs / Salt & Pepper Pork Ribs 京都骨 / 椒鹽排骨

Mixed Vegetables 雜錦素菜

> Fried Rice 炒飯

Signature Desset 美點雙輝

For a Minimum of 2 Guests 兩位起饗宴





尊貴宴席

Premium Banquet

\$138 位/pp

醉翁百花鯪魚球 Crispy Dace Fish Balls

精選燉湯 Chef's selected Stew Soup

日本關西參|日本花菇 Japanese Kansai Sea cucumber | Japanese Skiitake Mushroom

> 醉翁鮑魚(八頭) Master Crafted Abalone (60g)

醉翁牛柳 Signature Beef Tenderloin

雙菇扒時蔬 Braised Mushrooms w Seasonal Greens

薑蔥清蒸南極鱈魚 Steamed Antarctic Toothfish w ginger & shallot

> 醉翁一品炒飯 Signature Fried Rice

美點雙輝 Signature Dessert

四位起饗宴 For a Minimum of 4 Guests





尊貴宴席

Premium Banquet

\$288 位/pp

醉翁百花鯪魚球 Crispy Dace Fish Balls

紅燒乳鴿 Deep-fried Pigeon

滋潤花膠湯 Nourishing Fish Maw Soup

日本關東刺參|日本花菇 Japanese Kanto Sea cucumber|Japanese Skiitake Mushroom

> 醉翁鮑魚(八頭) Master Crafted Abalone (60g)

醉翁 Mb9 和牛柳 Signature Mb9 Wagyu Beef Tenderloin

瑤柱扒時蔬 Dried Scallops w Seasonal Greens

清蒸原條東星斑 Steamed Carol Trout served Whole

瑤柱海鮮炒飯 Dried Scallops Seafood Fried Rice

> 美點雙輝 <u>Sign</u>ature Dessert

四位起饗宴 For a Minimum of 4 Guests





尊貴宴席

Premium Banquet

\$388 位/pp

醉翁百花鯪魚球 Crispy Dace Fish Balls

紅燒乳鴿 Deep-fried Pigeon

醉翁紅燒魚翅 Signature Shark Fin's Soup

日本關東刺參|花膠|日本花菇 Japanese Kanto Sea cucumber | Fish Maw | Japanese Skiitake Mushroom

> 醉翁乾鮑(五頭) Master Crafted Brownlip Abalone (100g)

醉翁 Mb9 和牛柳 Signature Mb9 Wagyu Beef Tenderloin

瑶柱扒時蔬 Dried Scallops w Seasonal Greens

清蒸原條東星斑 Steamed Carol Trout served Whole

瑤柱海鮮炒飯 Dried Scallops Seafood Fried Rice

> 美點雙輝 <u>Signa</u>ture Dessert

四位起饗宴 For a Minimum of 4 Guests