SENIOR COMMON ROOM
Chinese Set Lunch Menu A

HK$2,300 for table of 10 people

菘子仁翡翠炒牛肉粒
Sauteed Diced Beef with Mixed Vegetables & Pine Nuts

西蘭花扒竹笙草菇
Braised Broccoli with Bamboo Fungus & Straw Mushrooms

猴頭菇甘筍燉竹絲雞湯
Chicken with Monkey Head Shape Mushroom & Carrot Soup

琥珀合桃炒魚塊
Sauteed Fish Filet with Celery & Walnuts

白切雞
Cold Cut Chicken

上湯鮮菌鮑菇浸時蔬
Poached Mixed Mushrooms with Seasonal Vegetable

粟米素菜粒蛋白炒飯
Fried Rice with Egg-white, Diced Vegetable & Sweet Corns

合時鮮果盆
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

Plus:-
Additional food & drinks on consumption
5% SIBS (service charge)

Group/Special Menus/Chinese Banquet Lunch Menus January 2020
SENIOR COMMON ROOM
Chinese Set Lunch Menu B

HK$2,500 for table of 10 people

松子仁翡翠炒蝦仁
Sauteed Shrimp with Assorted Vegetables & Pine Nuts

百合蜜豆炒牛肉粒
Sauteed Diced Beef with Honey Bean & Fresh Lily Bulbs

海底椰蘋果燉竹絲雞湯
Chicken with Sea Coconut & Apple Soup

琥珀合桃炒魚塊
Sauteed Fish Filet with Celery & Walnuts

霸王雞
Chicken with Spring Onion & Ginger

上湯鮮菌鮮淮山浸時蔬
Poached Fresh Mushroom with Fresh Chinese Yam & Seasonal Vegetable

揚州炒飯
Yeung Chau Fried Rice

合時鮮果盆
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

Plus:-
Additional food & drinks on consumption
5% SIBS (service charge)

Group/Special Menus/Chinese Banquet Lunch Menus January 2020
SENIOR COMMON ROOM
Chinese Set Lunch Menu C

HK$3,000 for table of 10 people

上湯虎蝦球（伊麵底）
Tiger Prawn with E-fu Noodle in Supreme Stock

時菜百靈菇扒鮑貝
Braised Bailing Mushroom with Razor Clam & Seasonal Vegetable

淮山土伏苓燉豬展湯
Pork-shin with Medlar-seeds & Chinese Root Soup

清蒸石班
Steamed Whole Grouper with Soya Sauce

豉油雞
Soya Sauce Chicken

杞子雲耳鮑菇浸時蔬
Poached Medlar-seeds with Black Fungus, Abalone Mushroom & Vegetable

揚州炒飯
Yeung Chau Fried Rice

合時鮮果盆
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

Plus:--
Additional food & drinks on consumption
5% SIBS (service charge)

Group/Special Menus/Chinese Banquet Lunch Menus January 2020
SENIOR COMMON ROOM
Chinese Set Lunch Menu D

HK$3,300 for table of 10 people

西蘭花柚子蜜虎蝦球
Sauteed Tiger Prawn with Broccoli & Pomelo Sauce

彩椒本菇花姿片炒帶子
Sauteed Scallop with Cuttlefish, Capsicum & Mushroom

靈芝甘筍菇燉乳鴿湯
Pigeon with Ganoderma & Carrot Soup

清蒸石斑
Steamed Whole Grouper with Soya Sauce

貴妃雞
Seasoned Chicken with Chinese Wine and Mixed Spicy

菜苗竹笙扒冬菇
Braised Mushroom with Bamboo-fungus & Baby Vegetable

煙三文魚素菜粒炒飯
Fried Rice with Smoked Salmon & Diced Vegetable

合時鮮果盆
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

Plus:-
Additional food & drinks on consumption
5% SIBS (service charge)

Group/Special Menus/Chinese Banquet Lunch Menus January 2020