SENIOR COMMON ROOM
Chinese Set Dinner Menu A

HK$2,300 for table of 10 people

五香卤牛腱伴海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

西蘭花扒竹笙什菇
Braised Broccoli with Bamboo Fungus & Mixed Mushrooms

菠蘿咕嚕肉
Sweet & Sour Pork with Pineapple

紅棗蟲草花燉竹絲雞湯
Chicken with Dates & Cordyceps Flower Soup

琥珀杏桃炒魚塊
Sauteed Fish Filet with Celery & Walnuts

紅燒豆腐
Braised Bean Curd with Mushroom

白切雞
Cold Cut Chicken

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)

Chinese Banquet Dinner Menus 9 April 2018
SENIOR COMMON ROOM
Chinese Set Dinner Menu B

HK$2,500 for table of 10 people

五香卤牛腱并海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

彩椒腰果炒蝦仁
Sauteed Shrimp with Capsicum & Cashew Nuts

菠蘿咕嚕肉
Sweet & Sour Pork with Pineapple

南北杏雪耳蘋果燴竹絲雞湯
Chicken with White-fungus, Chinese Almonds & Apple Soup

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

北菇扒津白
Braised Tianjin Cabbage with Mushroom

酒香杞子花雕雞
Chicken in Chinese Wine & Supreme Stock

榄菜蛋白炒飯
Fried Rice with Egg-white & Preserved Olive

合時鮮果盤
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

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

Chinese Banquet Dinner Menus 9 April 2018
SENIOR COMMON ROOM
Chinese Set Dinner Menu C

HK$2,800 for table of 10 people

五香卤牛腱伴海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

蜜糖豆炒蝦球
Sauteed Prawn with Honey Bean

美芹花姿片炒帶子
Sauteed Scallop & Cuttlefish with Celery

木瓜南北杏燉豬展湯
Pork-shin with Papaya & Chinese Almonds Soup

金華火腿扒津白
Braised Tianjin Cabbage with Jin Hua Ham

清蒸大石斑
Steamed Whole Garoupa with Soya Sauce

巧製貴妃雞
Marinated Chicken in Spicy Supreme Stock

菠蘿雞粒炒飯
Fried Rice with Diced Chicken & Pineapple

合時鮮果盆
Seasonal Fresh Fruit Platter

中國茶
Chinese Tea

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

Chinese Banquet Dinner Menus 9 April 2018
SENIOR COMMON ROOM
Chinese Set Dinner Menu D

HK$3,000 for table of 10 people

Roasted Duck with BBQ Pork & Jellyfish

Sauteed Scallop with Honey Bean & Asparagus

Sauteed Chinese Style Filet of Beef

Chicken with Cordyceps Flower & Mushroom Soup

Deep-fried Shrimp Balls with Bread-crumbs

Steamed Whole Garoupa with Soya Sauce

Crispy-fried Chicken

Fried Rice with Dried Conpoy, Egg-white & Preserved Pickle

Seasonal Fresh Fruit Platter

Chinese Tea

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

Chinese Banquet Dinner Menus 9 April 2018