

2022 - 2023 壽延喜宴

中式喜宴菜譜 I Chinese Celebration Menu I

紅透半邊天

(脆皮金陵乳豬件 拼 XO 醬海蜇蟲草花)

Appetizer

(Crispy Sliced Suckling Pig Accompanied by Marinated Jellyfish with Cordyceps Flower and XO Sauce)

琥珀百合蝦球珊瑚蚌

Sautéed Prawn and Coral Clams with Lily Bulbs and Caramelized Walnut

瑤柱竹笙海皇燴雪燕

Braised Gum Tragacanth Soup with Shredded Conpoy, Bamboo Piths and Assorted Seafood

蠔皇原隻八頭湯鮑魚扣鵝掌

Braised 8 Heads Canned Abalone with Goose Webs and Vegetables in Oyster Sauce

清蒸大老虎斑

Steamed Fresh Brown Marble Garoupa

當紅脆皮雞

Deep-fried Crispy Chicken

銀湖蟹肉炒絲苗

Fried Rice Topped with Crab Meat and Egg White

黑松露珍菌炆伊府麵

Braised E-fu Noodles with Mixed Mushrooms and Black Truffle Sauce

富貴百子團圓露

Sweetened Red Bean Soup with Sticky Dumplings, Lotus Seeds and Lily Bulbs

萬壽蟠桃 或 良緣美點

Longevity Buns or Chinese Petits Fours

每席港幣\$7,288 (10 - 12 位用), 另加一服務費
HK\$7,288 plus 10% service charge per table of 10 - 12 persons

- 已包茶芥, 價目須另收取加一服務費
- 每席另加 HK\$500 可享席內任飲指定汽水、橙汁及精選啤酒三小時
- 每席 2 小時免費泊車優惠 (不包括代客泊車)
- 惠顧 4 席或以上可享用貴賓廳房及奉送什果鮮忌廉蛋糕 2 磅乙個
- 8 席或以上奉送前什果賓冷一小時
- 以上喜宴套餐價目, 帝都酒店保留修改以上菜單價格及項目之權利。
- 此菜單不可與其他優惠同時使用 (菜單如有更改或停用, 恕不另行通知)
- 另備多款菜單以供選擇, 查詢及預訂請致電酒店宴會營業部: 2694 3805

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中式喜宴菜譜 II Chinese Celebration Menu II

金豬大紅袍
Barbecued Whole Suckling Pig

芹香如意玉帶桂花蚌
Sautéed Scallop and Laurel Clams with Celery and Yu Fungus

桃酥汁撈脆蝦球
Crispy Prawns in Home-made Sauce

蝦籽海味扒鴛鴦蔬
Seasonal Vegetables Topped with Assorted Dried Seafood Shreds

鱈場蟹肉海皇花膠燴燕窩
Braised Bird's Nest Soup with King Crab Meat, Assorted Seafood and Fish Maw

蠔皇原隻八頭湯鮑魚扣海參
Braised 8 Heads Canned Abalone and Sea Cucumber with Vegetables in Oyster Sauce

清蒸大老虎斑
Steamed Fresh Brown Marble Garoupa

南乳脆皮燒雞
Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce

古法鵝香瑤柱荷葉絲苗
Fried Rice with Mixed Meat and Dried Conpoy Wrapped in Lotus Leaf

上湯水餃伊府麵
Shrimp Dumplings with E-fu Noodles in Soup

蓮子百合燉海底椰
Double-boiled Sea Coconut with Lotus Seeds and Lily Bulbs

萬壽蟠桃 或 良緣美點
Longevity Buns or Chinese Petits Fours

每席港幣\$9,988 (10 - 12 位用), 另加一服務費
HK\$9,988 plus 10% service charge per table of 10 - 12 persons

- 已包茶芥, 價目須另收取加一服務費
- 每席另加 HK\$500 可享席內任飲指定汽水、橙汁及精選啤酒三小時
- 每席 2 小時免費泊車優惠 (不包括代客泊車)
- 惠顧 4 席或以上可享貴賓廳房及奉送什果鮮忌廉蛋糕 2 磅乙個
- 8 席或以上奉送前什果賓治一小時
- 以上喜宴套餐價目, 帝都酒店保留修改以上菜單價格及項目之權利。
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中式喜宴菜譜 III Chinese Celebration Menu III

開運福豬展紅袍

Barbecued Whole Suckling Pig

鮮人參鹿茸珍菌北海道帆立貝

Sautéed Hokkaido Scallops with Velvet Mushrooms and Fresh Ginseng

高湯焗波士頓龍蝦長壽麵

Sautéed Boston Lobster in Chicken Broth (Served with E-fu Noodles)

野生竹筴金腿扒高山菜

Poached Baby Cabbage with Yunnan Ham and Bamboo Piths in Supreme Soup

姬松茸螺頭燉花膠筒

Double-boiled Fish Maw Soup with Sea Conch and Blaze Mushroom

頂級南非六頭湯鮑魚伴天白花菇

Braised 6 Heads South African Canned Abalone with Black Mushroom in Oyster Sauce

清蒸海星斑

Steamed Fresh Spotted Garoupa

金枝玉葉脆皮雞

Deep-fried Crispy Chicken with Enoki and Macrophyll

福建鮑汁炒絲苗

Fried Rice in Fujian Style

高湯煎粉果

Pan-fried Shrimp Dumplings Served with Supreme Soup

雙杏銀耳燉萬壽果

Double-boiled Papaya Sweet Soup with Almond and Snow Fungus

萬壽子母大蟠桃 或 良緣美點

Longevity Buns or Chinese Petits Fours

每席港幣\$12,888 (10 - 12 位用), 另加一服務費

HK\$12,888 plus 10% service charge per table of 10 - 12 persons

- 已包茶芥, 價目須另收取加一服務費
- 每席另加 **HK\$500** 可享席內任飲指定汽水、橙汁及精選啤酒三小時
- 每席 2 小時免費泊車優惠 (不包括代客泊車)
- 惠顧 4 席或以上可享用貴賓廳房及奉送什果鮮忌廉蛋糕 2 磅乙個
- 8 席或以上奉送前什果賓治一小時
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