SENIOR COMMON ROOM
Chinese Set Dinner Menu A

HK$2,500 for table of 10 people

五香卤牛腱併海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

西兰花扒竹笙百靈菇
Braised Broccoli with Bamboo Fungus & Pak-Ling Mushroom

蜜桃咕噜猪肉肉
Sweet & Sour Pork with Peach

紅棗蟲草花燍竹絲雞湯
Chicken with Dates & Cordyceps Flower Soup

琥珀烩桃炒鱼塊
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 1 JANUARY 2019
SENIOR COMMON ROOM
Chinese Set Dinner Menu B

HK$2,800 for table of 10 people

五香卤牛腱拼海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

彩椒百合腰果炒虾仁
Sauteed Shrimp with Capsicum, Lily Bulb & Cashew Nuts

蜜桃咕噜脆肉
Sweet & Sour Pork with Peach

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

琥珀合桃炒鱼塊
Sauteed Fish Filet with Celery & Walnuts

金菇瑶柱扒津白
Braised Tianjin Cabbage with Enoke Mushrooms & Conpoy

醉雞
Chicken in Chinese Wine

煙三文魚素粒炒飯
Fried Rice with Smoked Salmon & Dicec 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)

Chinese Banquet Dinner Menus 1 JANUARY 2019
SENIOR COMMON ROOM
Chinese Set Dinner Menu C

HK$3,100 for table of 10 people

五香卤牛腱拌海蜇青瓜
Marinade Beef-shin with Jellyfish & Cucumber

黄金虎蝦球
Fried Prawn with Salted Egg Yolk

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

雪耳木瓜南北杏燉豬展湯
Pork-shin with Papaya, White Fungus & Chinese Almonds Soup

金菇瑤柱扒津白
Braised Tianjin Cabbage with Enoke Mushrooms & Conpoy

清蒸大石班
Steamed Whole Garoupa with Soya Sauce

巧製貴妃雞
Marinated Chicken in Chinese Wine & Mixed Spicy

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 1 JANUARY 2019
SENIOR COMMON ROOM
Chinese Set Dinner Menu D

HK$3,300 for table of 10 people

燒鴨併叉燒海蜇
Roasted Duck with BBQ Pork & Jellyfish

露筍蜜豆炒帶子
Sauteed Scallop with Honey Bean & Asparagus

中式牛柳
Sauteed Chinese Style Filet of Beef

冬菇蟲草花燉竹絲雞湯
Chicken with Cordyceps Flower & Mushroom Soup

黃金虎蝦球
Fried Prawn with Salted Egg Yolk

清蒸大石班
Steamed Whole Garoupa with Soya Sauce

當紅炸子雞
Crispy-fried Chicken

煙三文魚欖菜素粒炒飯
Fried Rice with Smoked Salmon, Diced Vegetable & Preserved Pickle

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 1 JANUARY 2019