

SENIOR COMMON ROOM
Chinese Set Lunch Menu A

HK\$2,300 for table of 10 people

崧子仁翡翠炒牛肉粒

Sauteed Diced Beef with Mixed Vegetables & Pine Nuts

西蘭花扒竹筍草菇

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

清蒸石斑

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

菜苗竹筍扒冬菇
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