SENIOR COMMON ROOM
Chinese Set Lunch Menu A

HK$2,200 for table of 10 people

蒜香翡翠炒牛柳粒
Sauteed Diced Beef with Mixed Vegetables & Fried Garlic

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

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

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

白切雞
Cold Cut Chicken

上湯鮮菌鮮腐竹浸時蔬
Poached Mixed Mushrooms with Fresh Bean Curd Sheet & 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)

Chinese Banquet Lunch Menu January 2019
SENIOR COMMON ROOM
Chinese Set Lunch Menu B

HK$2,400 for table of 10 people

蜜桃什錦炒蝦仁
Sauteed Shrimp with Assorted Vegetables & Peach

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

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

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

貴妃雞
Seasoned Chicken with Chinese Wine and Mixed Spicy

上湯什菌鮮腐竹浸時蔬
Poached Mixed Mushrooms with Fresh Bean Curd Sheet & Seasonal Vegetable

生炒雞絲飯
Fried Rice with Shredded Chicken

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 Lunch Menu January 2019
SENIOR COMMON ROOM
Chinese Set Lunch Menu C

HK$2,900 for table of 10 people

黃金虎蝦球
Fried Tiger Prawn with Salted Egg Yolk

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

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

清蒸石斑
Steamed Whole Garoupa with Soya Sauce

豉油雞
Soya Sauce Chicken

雲耳翡翠炒鮮淮山
Sauteed Fresh Chinese Yam with Black Fungus & Mixed Vegetables

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)

Chinese Banquet Lunch Menu January 2019
SENIOR COMMON ROOM
Chinese Set Lunch Menu D

HK$3,100 for table of 10 people

夏威夷果仁蜜糖豆炒蝦球
Sauteed Prawns with Honey Bean & Macadamia Nuts

彩椒百合花姿片炒帶子
Sauteed Scallop with Cuttlefish, Fresh Lily Bulbs & Capsicum

蟲草花北菇燉乳鴿湯
Pigeon with Cordyceps Flower & Mushroom Soup

清蒸石斑
Steamed Whole Garoupa with Soya Sauce

貴妃雞
Seasoned Chicken with Chinese Wine and Mixed Spicy

西蘭花扒百靈菇
Braised Pak-Ling Mushrooms with Broccoli

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)

Chinese Banquet Lunch Menu January 2019