

【2024 中式彌月宴】

中式彌月宴菜譜 I Chinese Full Moon Menu I

紅雞蛋酸薑

Preserved Young Ginger and Red Eggs

添喜三小碟

Tasty Snacks Combination

桂花話梅小紅茄 ❖ 千絲芝心蟹肉酥 ❖ 上海雙冬炆烤麸
Marinated Cherry Tomato with Osmanthus and Plum ❖
Puff Pastry filled with Crab Meat and Cheese ❖
Bran Gluten with Black Mushrooms and Bamboo Shoots

百合如意玉龍抱太子

Sautéed Prawn and Scallop with Lily Bulbs and Elm Fungus

甜蜜鳳梨咕嚕肉

Crispy Pork with Fresh Pineapple in Sweet and Sour Sauce

翡翠玉環瑤柱甫

Steamed Marrow Cucumber Ring Stuffed with Whole Conpoy

羊肚菌竹笙花膠燴燕窩

Braised Bird's Nest Soup

with Fish Maw, Bamboo Piths and Morel Mushroom

蠔皇原隻八頭湯鮑魚扣鵝掌

Braised 8 Heads Canned Abalones

with Goose Webs and Vegetables in Oyster Sauce

清蒸沙巴大龍躉

Steamed Fresh Giant Garoupa

當紅脆皮雞

Deep-fried Crispy Chicken

古法鵝香荷葉絲苗

Fried Rice with Mixed Meat

and Dried Conpoy Wrapped in Lotus Leaf

黑松露野菌燴伊麵

Braised E-fu Noodles

with Assorted Mushrooms and Black Truffle Sauce

蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

美點雙輝

Chinese Petits Fours

每席港幣\$7,888 (供 12 位用), 另收加一服務費
HK\$7,888 plus 10% service charge per table of 12 persons

中式彌月宴菜譜 II Chinese Full Moon Menu II

紅雞蛋酸薑

Preserved Young Ginger and Red Eggs

紅透半邊天

Appetizer

脆皮金陵乳豬件 拼 XO 醬海蜇蟲草花
Crispy Sliced Suckling Pig with Glutinous Rice Layer
Accompanied by Marinated Jellyfish with Cordiceps Flower in XO Sauce

蘭花松露珊瑚玉帶子

Sautéed Scallop and Coral Clams
with Broccoli in Black Truffle Sauce

桃酥汁撈脆蝦球

Sautéed Prawn with Walnut in Home-made Sauce

蜂巢荔茸帶子盒

Deep-fried Mashed Taro Stuffed with Scallop

姬松茸元貝螺頭燉海參

Double-boiled Sea Cucumber and Sea Conch Soup
with Blaze Mushroom and Conpoy

頂級原隻六頭湯鮑魚扣天白花菇

Braised 6 Heads Canned Abalone

with Black Mushroom and Vegetables in Oyster Sauce

清蒸沙巴大龍躉

Steamed Fresh Giant 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

濃湯韭菜鮮肉水餃

Pork and Chives Dumpling in Soup

紅蓮桂圓燉桃膠

Sweet Soup with Peach Resin,

Dried Longan, Red Dates and Lotus Seeds

美點雙輝

Chinese Petits Fours

每席港幣\$8,888 (供 12 位用), 另收加一服務費
HK\$8888 plus 10% service charge per table of 12 persons

- 已包茶芥, 價目須另收加一服務費
- 每席另加 HK\$500 可享席間 3 小時無限量供應汽水、橙汁及精選啤酒
- 惠顧 4 席或以上奉送 BB 名牌乙個
- 惠顧 5 席或以上額外奉送 3 斤甜醋豬腳薑 或 8 席以上奉送 5 斤甜醋豬腳薑
- 每席可享 2 小時免費泊車優惠(不包括代客泊車)
- 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 或電郵 Email: banquet@royalpark.com.hk