



賞月秋宴 Mid-Autumn Festival

醬燒琵琶乳豬件

Roasted suckling pig in home-made sauce

黑松露蓮藕盒

Deep-fried lotus root and minced pork fritter with black truffle sauce

富有柿彩芹炒蝦球

Stir-fried prawns with persimmon, celery and bell pepper

紅燒海皇燴花膠

Braised shredded fish maw soup with assorted seafood

原支刺參扣柚皮

Braised whole sea cucumber with pomelo rind in oyster sauce

清蒸老虎斑

Steamed tiger garoupa in supreme soy sauce

脆皮蔥油雞

Crispy chicken with onion and soy sauce

高湯蓮子百合浸翡翠

Poached seasonal vegetable with lily bulb and lotus seed in supreme soup

醬皇香芋菱角炒飯

Fried rice with taro and water chestnut with X.O sauce

冰花川貝燉津梨

Double-boiled pear and fritillary in rock sugar

賞月甜美點

Chinese petit fours

供六位用 For 6 persons

原價每席 Original price at HK\$3,680 per set

*優惠價每席 Special price at HK\$3,480 per set

*晚上 8 時後入座優惠價 HK\$3,280 per set

供十二位用 For 12 persons

原價每席 Original price at HK\$7,380 per table

*優惠價每席 Special price at HK\$7,080 per table

*晚上 8 時後入座優惠價 HK\$6,780 per table

迎月秋宴 Mid-Autumn Festival

三小碟

柚子醋車厘茄・蜜汁叉燒・柚子脆蝦球

Appetizers

Cherry tomato in pomelo vinegar・Honey-glazed barbecued pork

Crispy prawn coated with pomelo sauce

杏汁花膠燉蹄筋湯

Double-boiled almond soup with fish maw and pork tendon

鮑汁柚皮刺參鵝掌鍋

Braised sea cucumber, goose web and pomelo rind with abalone sauce in clay pot

蝦籽炒龍躉球

Sautéed giant garoupa fillet with shrimp roe and vegetable

雞油花雕蒸肉蟹

Steamed crab with Hua Diao wine and chicken soup

高湯蓮子百合浸翡翠

Poached seasonal vegetable with lily bulb and lotus seed in supreme soup

花雕蟹汁撈麵

Tossed egg noodles with Hua Diao wine and crab sauce

冰花川貝燉津梨

Double-boiled pear and fritillary in rock sugar

賞月甜美點

Chinese petit fours

供四位用 For 4 persons

原價每席 Original price at HK\$2,780 per set

*優惠價每席 Special price at HK\$2,580 per set

*晚上 8 時後入座優惠價 HK\$2,380 per set

*凡預訂並繳付\$300 訂金，即可以優惠價享用以上套餐

Guest can enjoy the above special price by paying a non-refundable deposit of \$300

此菜譜只於 2019 年 9 月 7 至 13 日期間供應

The above menu is available from 7 to 13 September 2019

另收加一服務費及不適用於任何折扣優惠

Subject to 10% service charge and cannot be used in conjunction with other promotional offers

香港北角城市花園道9號，城市花園酒店1樓

1/F City Garden Hotel, 9 City Garden Road, North Point, Hong Kong.

T 電話 2806 4918 F 傳真 2887 1111 Email: yue@citygarden.com.hk



CITY GARDEN

HOTEL

城市花園酒店



經典粵菜宴
CLASSIC SET MENU

脆皮素鵝 • 金錢雞 • 手拍青瓜
Assorted vegetables rolled in crispy bean curd skin •
Barbecued pork belly with chicken liver • Cucumber in sesame oil

鮮果咕嚕肉
Sweet and sour pork with fresh fruit and bell pepper

廚師老火湯
Soup of the day

柚皮鵝掌伴翡翠
Braised goose web with pomelo rind in oyster sauce

龍井茶皇燻雞
Smoked chicken with fragrant tea leaf in soy sauce

金銀蛋莧菜
Poached spinach with salted egg and preserved egg in supreme soup

乾炒西冷牛肉河粉
Wok-fried rice noodles with sliced beef sirloin in soy sauce

陳皮紅豆沙
Sweetened red bean cream with mandarin peel

每位\$368 per person
四位起 Minimum order 4 persons

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Subject to 10% service charge.
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至尊金獎宴 GOLD AWARD SET MENU

亮點

Gold Coast Starlight

(筍尖鮮蝦餃皇 · 海皇芝心芋角 · 奶皇金雞酥)

(Shrimp dumpling with bamboo shoot · Crispy taro dumpling with cheese and seafood ·
Baked puff pastry with egg custard)

杏汁花膠燉蹄筋

Double-boiled fish maw and pork tendon in almond soup

雪嶺紅梅映松露

Seared star garoupa fillet with fish maw on egg white with truffle sauce

鳳躍天仙 或 白翠紅玉藏珍地

Chicken with fig and preserved lemon in clay pot

or

Steamed minced pork with foie gras and scallop

金箔燕液釀銀盞

Braised winter melon cup stuffed with assorted mushroom,
bird's nest topped with golden flake

師傅炒飯

Fried rice with prawn and barbecued pork in X.O. sauce

桂花珍珠露 · 阿膠棗皇糕

Chilled sweetened seaweed ball soup with osmanthus jelly
and

Steamed red date pudding with Chinese herb

每位\$468 per person
四位起 Minimum order 4 persons

另收加一服務費

Subject to 10% service charge.

以上套餐限定供應

Limited serving of the above menu.

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海鮮盛宴

SEAFOOD SET MENU

椒鹽鮮魷魚 · 避風塘鱔魚粒 · 話梅蓮霧
蜜汁叉燒 · 菜脯炒肉丁 · 脆皮燒腩仔

Deep-fried squid with spicy salt · Stir-fried diced cod fish with chili and crispy garlic · Wax apple with plum sauce ·
Honey-glazed barbecued pork · Wok-fried diced pork with preserved radish and bell pepper ·
Roasted crispy pork belly

鮮蓮白玉美國螺頭燉雞湯

Double-boiled chicken soup with American sea whelk, winter melon and lotus seed

X.O.醬爆炒南澳帶子

Sautéed South Australian scallop and seasonal vegetable in X.O. sauce

柚子脆蝦球

Crispy fried prawns coated with pomelo sauce

蝦籽翡翠本地龍躉球

Sautéed local giant garoupa fillet with vegetable and shrimp roe

高湯菜膽浸嫩雞

Braised chicken with brassica in chicken broth

蝦頭油海鮮炒飯

Fried rice with assorted seafood and shrimp paste with soy bean oil

桂花珍珠露

Chilled sweetened seaweed soup with osmanthus jelly

每位\$438 per person

六位起 Minimum order 6 persons

惠顧12位或以上，每席奉送特選白酒乙瓶

Complimentary a bottle of house white wine for 12 persons or above

另收加一服務費

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時令湯水 SOUP

時令冬瓜盅	\$498
Double-boiled winter melon soup with assorted seafood, Yunnan ham, roasted duck and chicken	
蟲草花淮杞螺頭燉竹絲雞	\$428
Double-boiled sea whelk soup with cordyceps flower, Chinese herb and silky fowl	
廚師老火湯	\$208
Soup of the day	

推介美饌 RECOMMENDED DISHES

三蔥炒本地龍蝦	\$398/隻 piece
Wok-fried local lobster with spring onion, leek and scallion	
牛油紙焗頭抽銀鱈魚	\$368
Baked cod fish in supreme soy sauce	
薑蔥鮑魚煲	\$368
Wok-fried abalone with spring onion and ginger in clay pot	
陳皮欖角龍躉球	\$368
Sautéed giant garoupa fillet with dried mandarin peel and olive pickles	
古法荷香棗皇蒸雞	\$238
Steamed chicken with red date on lotus leaf	

時令美饌 SEASONAL DISHES

豉汁蒸原粒南澳帶子豆腐	\$288
Steamed South Australian scallop with bean curd and black bean sauce	
胡椒清湯牛腩	\$238
Beef brisket and turnip with white peppercorn in clear soup	
黑椒花膠炒豚肉	\$298
Sautéed fish maw and pork with black pepper	
話梅一字骨	\$188
Braised pork rib in plum sauce	
欖菜肉碎乾煸涼瓜	\$148
Wok-fried bitter cucumber with minced pork and preserved olives	
魚湯勝瓜鮮茄浸手打魚滑	\$158
Poached fish paste with angled loofah and tomato in fish broth	
羊肚菌西芹鮮百合炒蓮藕	\$148
Sautéed morel mushroom with lotus root, celery and lily bulb	

所有價目以港元計算，另收加一服務費。
All prices are in Hong Kong dollars and subject to 10% service charge.