

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

白翠紅玉藏珍地

Steamed minced pork with foie gras and scallop

金箔燕液釀銀盞

Braised winter melon cup stuffed with assorted mushroom and 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

以上套餐限定供應 Limited serving of the above menu 菜式均獨立位上 All dishes will be served individually

另收加一服務費

Subject to 10% service charge.

套餐不適用於任何折扣優惠

Set menu cannot be used in conjunction with other promotional offers





經典粤菜宴 CLASSIC SET MENU

脆皮素鵝•蜜汁叉燒•椒鹽鮮魷魚 Assorted vegetables rolled in crispy bean curd skin Honey-glazed barbecued pork Deep-fried squid with spicy salt

> 廚師老火湯 Soup of the day

百花炸釀蟹鉗 Crispy crab claw with shrimp paste

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

> 金盞咕嚕肉 Sweet and sour pork with bell pepper

> > 金銀蛋浸莧菜

Poached spinach with salted egg and preserved egg in supreme soup

陳皮紅豆沙

Sweetened red bean cream with mandarin peel

每位\$308 per person 兩位起 Minimum order 2 persons

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海鮮盛宴 SEAFOOD SET MENU

椒鹽鮮魷魚·避風塘鱈魚粒·滷水豬仔腳 蜜汁叉燒·菜脯炒肉丁·脆皮素鵝

Deep-fried squid with spicy salt • Stir-fried diced cod fish with chili and crispy garlic • Marinated pork knuckle with soy sauce • Honey-glazed barbecued pork • Wok-fried diced pork with preserved radish and bell pepper • Crispy bean curd skin rolled with assorted vegetables

羊肚菌螺頭燉竹絲雞湯 Double-boiled sea whelk soup with morels and silky fowl

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 prawn coated with pomelo sauce

蝦籽翡翠本地龍躉球

Sautéed 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

椰汁燉桃膠

Double-boiled peach resin with coconut juice

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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鮑魚花膠宴 ABALONE AND FISH MAW SET MENU

凱撒沙律黃金蝦 Sautéed prawn with egg yolk served with Caesar salad

羊肚菌干貝螺頭燉竹絲雞 Double-boiled sea whelk soup with morel mushroom, conpoy and silky fowl

原隻卅五頭中東鮑魚伴花膠 Braised 35-head Middle East abalone and fish mawin supreme oyster sauce

> 上湯浸菜苗 Poached vegetable in supreme soup

鮑汁荷葉飯 Fried rice with shrimp, conpoy and mushroom in abalone sauce, wrapped in lotus leaf

> 椰汁燉桃膠 Double-boiled peach resin with coconut juice

> > 每位\$698 per person 兩位起 Minimum order 2 persons

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