



【金碧輝煌宴】

Banquet Menu A

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Barbecued suckling pig (whole)
大紅片皮乳豬全體
- ◆ Braised Premium grade shark's fin in brown soup
紅燒大群翅
- ◆ Braised bird's nest stuffed in bamboo fungus and pigeon egg
官燕釀竹筍卷伴鴿蛋
- ◆ Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
鮑汁扣廿五頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Traditional baked chicken in rock salt
正宗鹽焗雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions
薑蔥撈麵
- ◆ Sweetened almond soup with egg white
蛋白杏仁茶
- ◆ Chinese petits fours
美點三色

HK\$48,000 for twelve person

【滿堂喜慶宴】

Banquet Menu B

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Barbecued suckling pig (whole)
大紅片皮乳豬全體
- ◆ Braised Premium grade shark's fin in brown soup
紅燒大群翅
- ◆ Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
鮑汁扣三十頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Baked stuffed crab shell with onion and fresh crab meat
釀焗鮮蟹蓋
- ◆ The Seventh Son famous crispy chicken
當紅炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder
浦魚乾燒伊麵
- ◆ Sweetened red bean soup with lotus seed
蓮子紅豆沙
- ◆ Chinese petits fours
美點三色

HK\$35,300 for twelve person

【富貴榮華宴】

Banquet Menu C

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Barbecued suckling pig (whole)
大紅片皮乳豬全體
- ◆ Double-boiled whole chicken stuffed with Premium bird's nest or Braised Premium bird's nest soup
鳳吞官燕(預定)或紅燒官燕
- ◆ Braised Japanese sea cucumber with goose web and vegetable
鮑汁扣日本遼參伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Pan-fried shark's fin with egg and crab meat
蟹肉黃金煎琵琶翅
- ◆ Traditional baked chicken in rock salt
正宗鹽焗雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions
薑蔥撈麵
- ◆ Sweetened almond soup with egg white
蛋白杏仁茶
- ◆ Chinese petits fours
美點三色

HK\$23,800 for twelve person

以上價錢未包括茶芥及加一服務費All prices subject to hk\$30 tea charge per person & 10% service charge
敬請一天前預訂. 不可與其它優惠同時使用One day in advance reservation is required . Cannot be used in conjunction with other promotional offers

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九龍尖沙咀中間道15號H Zentre7樓701及702號舖 Tel: 852 2361 3363 • 701 & 702, 7/F, H Zentre, 15 Middle Road, Tsim Sha Tsui, Kowloon



【如意吉祥宴】

Banquet Menu D

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Barbecued suckling pig (whole)
大紅片皮乳豬全體
- ◆ Braised Premium bird's nest with minced chicken soup
雞茸燴官燕
- ◆ Wok-fried fresh lobster with black bean chilli sauce with vegetable
碧綠豉椒炒龍蝦球
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Braised sea cucumber with mushroom and vegetable
鮑汁扣遼參北菇伴菜膽
- ◆ The Seventh Son famous crispy chicken
當紅炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder
浦魚乾燒伊麵
- ◆ Sweetened red bean soup with lotus seed
蓮子紅豆沙
- ◆ Chinese petits fours
美點三色

HK\$20,200 for twelve person

【前菜自選】

Appetizers Selection

- ◆ Marinated sliced pork ear with spices soya sauce
千層峰
- ◆ Marinated jellyfish with chilli and sesame oil
麻香海蜇
- ◆ Marinated sliced beef shin in spiced soya sauce
滷水牛腩
- ◆ Smoked sliced pork knuckle with spiced soya sauce
佛山燻蹄
- ◆ Sliced duck kidney marinated with Chinese pickle
榨菜滷腎片
- ◆ Marinated duck's tongue in sweet and spiced soya sauce
豉油皇鴨脷
- ◆ Marinated pork trotter with spiced soya sauce
滷水豬腳仔
- ◆ Marinated goose webs and wings in spiced soya sauce
滷水鵝掌翼
- ◆ Honey glazed barbecued chicken liver
蜜汁燒鳳肝
- ◆ Chilled cucumber with garlic and aged vinegar
手拍青瓜

- ◆ Preserved black fungus with vinegar
涼拌木耳
- ◆ Deep-fried egg custard with chicken testicles
雞子戈渣
- ◆ Roasted fresh mushrooms
乾燒鮮菇霖
- ◆ Centurion eggs with pickled radish
皮蛋醬蘿蔔
- ◆ Pan-fried minced pork and lotus root patties
香煎蓮藕餅
- ◆ Sautéed diced beef tenderloin with garlic
蒜片牛柳粒
- ◆ Sautéed string beans with preserved vegetables
攪菜四季豆
- ◆ Fried bean curd skin roll
素煎腐皮卷
- ◆ Sautéed sea prawns with garlic and chilli
椒鹽生中蝦
- ◆ Deep-fried diced soya bean curd
椒鹽豆腐粒
- ◆ Deep-fried frog's leg's with garlic and chilli
椒鹽田雞腿

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【商務套餐A】

Business Menu A

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Braised Premium grade shark's fin in brown soup
紅燒大群翅
- ◆ Braised bird's nest stuffed in bamboo fungus and pigeon egg
官燕釀竹筍卷伴鴿蛋
- ◆ Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
鮑汁扣廿五頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ The Seventh Son famous crispy chicken
七福炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions
薑蔥撈麵
- ◆ Sweetened almond soup with egg white
蛋白杏仁茶
- ◆ Chinese petits fours
美點雙輝

6位用
HK\$24,500 for six person

【商務套餐B】

Business Menu B

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Braised Premium grade shark's fin in brown soup
紅燒大群翅
- ◆ Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
鮑汁扣三十頭原隻吉品鮑伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Baked stuffed crab shell with onion and fresh crab meat
釀焗鮮蟹蓋
- ◆ The Seventh Son famous crispy chicken
七福炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder
浦魚乾燒伊麵
- ◆ Sweetened red bean soup with lotus seed
蓮子紅豆沙
- ◆ Chinese petits fours
美點雙輝

6位用
HK\$18,200 for six person

【商務套餐C】

Business Menu C

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Double-boiled whole chicken stuffed with Premium bird's nest or Braised Premium bird's nest soup
鳳吞官燕(預定)或紅燒官燕
- ◆ Braised Japanese sea cucumber with goose web and vegetable
鮑汁扣日本遠參伴菜膽鵝掌
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Pan-fried shark's fin with egg and crab meat
蟹肉黃金煎琵琶翅
- ◆ The Seventh Son famous crispy chicken
七福炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stewed egg noodles with ginger and spring onions
薑蔥撈麵
- ◆ Sweetened almond soup with egg white
蛋白杏仁茶
- ◆ Chinese petits fours
美點雙輝

6位用
HK\$11,700 for six person

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【商務套餐 D】
Business Menu D

- ◆ Six appetizers selection
六前菜(自選)
- ◆ Braised Premium bird's nest with minced chicken soup
雞茸燴官燕
- ◆ Wok-fried fresh lobster with black bean chilli sauce with vegetable
碧綠豉椒炒龍蝦球
- ◆ Steamed Leopard Coral Grouper
清蒸東星斑
- ◆ Braised sea cucumber with mushroom and vegetable
鮑汁扣遼參北菇伴菜膽
- ◆ The Seventh Son famous crispy chicken
七福炸子雞
- ◆ Fried rice with assorted meat and conpoy wrapped in lotus leaf
瑤柱荷葉飯
- ◆ Stir-fried E-fu noodles flavoured with dried flounder
浦魚乾燒伊麵
- ◆ Sweetened red bean soup with lotus seed
蓮子紅豆沙
- ◆ fours
美點雙輝

6位用

HK\$9,900 for six person

【前菜自選】
Appetizers Selection

- ◆ Marinated sliced pork ear with spices soya sauce
千層峰
- ◆ Marinated jellyfish with chilli and sesame oil
麻香海蜇
- ◆ Marinated sliced beef shin in spiced soya sauce
滷水牛腩
- ◆ Smoked sliced pork knuckle with spiced soya sauce
佛山燻蹄
- ◆ Sliced duck kidney marinated with Chinese pickle
榨菜滷腎片
- ◆ Marinated duck's tongue in sweet and spiced soya sauce
豉油皇鴨脷
- ◆ Marinated pork trotter with spiced soya sauce
滷水豬腳仔
- ◆ Marinated goose webs and wings in spiced soya sauce
滷水鵝掌翼
- ◆ Honey glazed barbecued chicken liver
蜜汁燒鳳肝
- ◆ Chilled cucumber with garlic and aged vinegar
手拍青瓜
- ◆ Preserved black fungus with vinegar 涼拌木耳
- ◆ Deep-fried egg custard with chicken testicles
雞子戈渣
- ◆ Roasted fresh mushrooms
乾燒鮮菇霖
- ◆ Centurion eggs with pickled radish
皮蛋醬蘿蔔
- ◆ Pan-fried minced pork and lotus root patties
香煎蓮藕餅
- ◆ Sautéed diced beef tenderloin with garlic
蒜片牛柳粒
- ◆ Sautéed string beans with preserved vegetables
攪菜四季豆
- ◆ Fried bean curd skin roll
素煎腐皮卷
- ◆ Sautéed sea prawns with garlic and chilli
椒鹽生中蝦
- ◆ Deep-fried diced soya bean curd
椒鹽豆腐粒
- ◆ Deep-fried frog's leg's with garlic and chilli
椒鹽田雞腿

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