

貴賓套餐 A

VIP Set A

蟹皇海虎翅

Braised Superior shark's fin with fresh cream of crab roe
極上フカヒレと蟹みそのスープ

鮑汁菜膽鵝掌伴廿五頭原隻吉品鮑魚

Braised whole Yoshihama abalone(25 heads) with goose web and vegetable
吉品干し鮑(25頭)とガチョウの水かきの牡蠣ソース姿煮込み

上湯焗龍蝦

Simmered fresh lobster with shell in Seventh's Son stock
活け伊勢海老の上湯スープ姿蒸し焼き

脆皮妙齡乳鴿

Roasted crispy baby pigeon
鳩の姿揚げ

圍蝦揚州炒飯

Fried rice 'Yeung Chow' style with fresh shrimps
才巻き海老入り五目炒飯

杏汁燉官燕

Sweetened double-boiled bird's nest with almond cream
(温) 燕の巣入りアーモンドスープ

合時鮮果

Fresh fruit platter
フレッシュフルーツ

4200

每位 per person

御一人様用

兩位起 Min. Two Persons

2名様より承ります

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge
価格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

所有優惠折扣不適用於各款套餐

Other privilege and discount are not applicable
他の割引サービスとの併用はできません

貴賓套餐 B

VIP Set B

紅燒大鮑翅

Braised standard shark's fin in brown soup
フカヒレの醤油煮込み

鮑汁菜膽鵝掌伴卅頭原隻吉品鮑魚

Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
吉品干し鮑(30頭)とガチョウの水かきの牡蠣ソース姿煮込み

釀焗鮮蟹蓋

Baked stuffed crab shell with onion and fresh crab meat
蟹肉の甲羅詰めオ-ブン焼き

脆皮妙齡乳鴿

Roasted crispy baby pigeon
鳩の姿揚げ

鮑汁鯿魚雞粒飯

Fried rice with diced chicken ,octopus with abalone sauce
干し鮑の煮汁を入れた干しタコと鶏肉の炒飯

椰汁燉官燕

Sweetened double boiled bird's nest with coconut milk
(温) 燕の巢入りココナツミルク

合時鮮果

Fresh fruit platter
フレッシュフルーツ

2300

每位 per person

御一人様用

兩位起 Min. Two Persons

2名様より承ります

所有價目以港元計算另加一服務費

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価格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

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貴賓套餐 C

VIP Set C

紅燒大鮑翅

Braised standard shark's fin in brown soup
フカヒレの醤油煮込み

鮑汁菜膽鵝掌伴鮮鮑片

Braised sliced abalone with goose web and vegetable
鮑とガチョウの水かきの牡蠣ソース煮込み

清蒸東星斑

Steamed spotted garoupa
活魚の蒸しもの

釀焗鮮蟹蓋

Baked stuffed crab shell with onion and fresh crab meat
蟹肉の甲羅詰めオープン焼き

七福脆皮雞

Seventh's Son famous crispy chicken
金鶏の姿揚げ

圍蝦揚州炒飯

Fried rice 'Yeung Chow style' with fresh shrimps
才巻き海老入り五目炒飯

椰盅燉官燕

Sweetened double boiled bird's nest in whole fresh coconut
(溫)ココナッツの器に入れた燕の巣のココナッツミルク蒸し

美點雙輝

Chinese petits fours
中華菓子

7380

四位用 For Four Persons

御四名様用

所有價目以港元計算另加一服務費

All prices in HK\$ and subject to 10% service charge
価格はすべてHK\$表示となっております。別途10%のサービス料を頂戴いたします

所有優惠折扣不適用於各款套餐

Other privilege and discount are not applicable
他の割引サービスとの併用はできません

前菜 (任選六款)

涼拌木耳	干層峰	榨菜滷腎片	滷水鵝掌翼	欖菜四季豆	椒鹽豆腐粒
手拍青瓜	麻香海蜇	蜜汁燒鳳肝	雞子戈渣	素煎腐皮卷	椒鹽蟲草花
楊州乾絲	佛山燻蹄	豉油皇鴨脷	香煎蓮藕餅	乾燒鮮菇絲	椒鹽田雞腿
皮蛋醬蘿蔔	滷水牛腩	滷水豬腳仔	蒜片牛柳粒	酥炸南瓜條	椒鹽生中蝦

金碧輝煌宴

六前菜
大紅片皮乳豬全體
紅燒大群翅
官燕釀竹笙卷伴鵝蛋
鮑汁扣廿五頭原隻吉品鮑
伴菜膽鵝掌
清蒸老鼠斑
正宗鹽焗雞
瑤柱荷葉飯
薑蔥撈麵
生磨杏仁茶
美點三色
優惠價\$31,800 十二位用

滿堂喜慶宴

六前菜
大紅片皮乳豬全體
紅燒大鮑翅
鮑汁扣三十頭原隻吉品鮑
伴菜膽鵝掌
清蒸東星斑
釀焗鮮蟹蓋
當紅炸子雞
瑤柱荷葉飯
浦魚乾燒伊麵
蓮子紅豆沙
美點三色
優惠價\$21,800 十二位用

富貴榮華宴

六前菜
大紅片皮乳豬全體
鳳吞官燕(預定)或紅燒官燕
鮑汁扣廿五頭原隻吉品鮑
伴菜膽鵝掌
清蒸老鼠斑
翡翠竹笙扒鵝蛋
正宗鹽焗雞
瑤柱荷葉飯
薑蔥撈麵
生磨杏仁茶
美點三色
優惠價\$28,800 十二位用

如意吉祥宴

六前菜
大紅片皮乳豬全體
雞茸燴官燕
碧綠豉椒炒龍蝦球
清蒸東星斑
釀焗鮮蟹蓋
當紅炸子雞
瑤柱荷葉飯
浦魚乾燒伊麵
蓮子紅豆沙
美點三色
優惠價\$17,800 十二位用

另加一服務費，所有優惠折扣，不適用於各款套餐
菜單內容如有更改，恕不另行通知

前菜 (任選六款)

涼拌木耳	干層峰	榨菜滷腎片	滷水鵝掌翼	欖菜四季豆	椒鹽豆腐粒
手拍青瓜	麻香海蜇	蜜汁燒鳳肝	雞子戈渣	素煎腐皮卷	椒鹽蟲草花
楊州乾絲	佛山燻蹄	豉油皇鴨脷	香煎蓮藕餅	乾燒鮮菇杯	椒鹽田雞腿
皮蛋醬蘿蔔	滷水牛腩	滷水豬腳仔	蒜片牛柳粒	酥炸南瓜條	椒鹽生中蝦

商務套餐A

六前菜
紅燒大群翅
官燕釀竹笙卷伴鵝蛋
鮑汁扣廿五頭原隻吉品鮑
伴菜膽鵝掌
清蒸老鼠斑
七福脆皮雞
瑤柱荷葉飯
薑蔥撈麵
生磨杏仁茶
美點雙輝

優惠價\$16,380
六位用

商務套餐B

六前菜
紅燒大鮑翅
鮑汁扣三十頭原隻吉品鮑
伴菜膽鵝掌
清蒸東星斑
釀焗鮮蟹蓋
七福脆皮雞
瑤柱荷葉飯
浦魚乾燒伊麵
蓮子紅豆沙
美點雙輝

優惠價\$11,880
六位用

商務套餐C

六前菜
鳳吞官燕(預定)或紅燒官燕
鮑汁扣廿五頭原隻吉品鮑
伴菜膽鵝掌
清蒸老鼠斑
翡翠竹笙扒鵝蛋
七福脆皮雞
瑤柱荷葉飯
薑蔥撈麵
生磨杏仁茶
美點雙輝

優惠價\$15,380
六位用

商務套餐D

六前菜
雞茸燴官燕
碧綠豉椒炒龍蝦球
清蒸東星斑
釀焗鮮蟹蓋
七福脆皮雞
瑤柱荷葉飯
浦魚乾燒伊麵
蓮子紅豆沙
美點雙輝

優惠價\$9,180
六位用

另加一服務費，所有優惠折扣，不適用於各款套餐
菜單內容如有更改，恕不另行通知

【Banquet Menu A】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Premium grade shark's fin in brown soup
- Braised bird's nest stuffed in bamboo fungus and pigeon egg
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Traditional baked chicken in rock salt
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$31,800 for twelve person

【Banquet Menu B】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Superior shark's fin in brown soup
- Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- The Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$21,800 for twelve person

【Banquet Menu C】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Double-boiled whole chicken stuffed with Premium bird's nest (advance order) or Braised Premium bird's nest soup
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Bamboo fungus and vegetable topped with pigeon egg
- Traditional baked chicken in rock salt
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$28,800 for twelve person

【Banquet Menu D】

- Six appetizers selection
- Barbecued suckling pig (whole)
- Braised Premium bird's nest with minced chicken soup
- Wok-fried fresh lobster with black bean chilli sauce with vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- The Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$17,800 for twelve person

SIX APPETIZERS SELECTION

- Marinated sliced pork ear with spices soya sauce
- Sliced duck kidney marinated with Chinese pickle
- Marinated pork trotter with spices soya sauce
- Marinated duck's tongue in sweet and spices soya sauce
- Centurion eggs with pickled baby ginger
- Marinated sliced beef shank in spices soya sauce
- Smoked sliced pork knuckle with spices soya sauce
- Deep-fried chicken kidney in egg crustard
- Honey glazed barbecued chicken liver
- Deep-fried diced soya bean curd
- Marinated goose webs and wings in spices soya sauce
- Sauteed diced beef tenderloin with garlic
- Deep-fried hogs legs with garlic and chilli
- Sauteed sea prawns with garlic and chilli
- Chinese cucumber salad
- Marinated jellyfish with chilli and sesame oil
- Pan-fried minced pork and lotus root patties
- Wok-fried kidney bean with preserved vegetables

家全七福 酒家
SEVENTH SON
RESTAURANT

All prices in HKD and subject to 10% service charge. Other privilege and discount are not applicable

Address : 3/F, Guang Dong Hotel Hong Kong, 57-73 Lockhart Road, Wan Chai, H. K. Tel : 2892 2888 Fax : 2892 2889

【Banquet Menu A】

- Six appetizers selection
- Braised Premium grade shark's fin in brown soup
- Braised bird's nest stuffed in bamboo fungus and pigeon egg
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$16,380 for six person

【Banquet Menu B】

- Six appetizers selection
- Braised Superior shark's fin in brown soup
- Braised whole Yoshihama abalone (30 heads) with goose web and vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$11,880 for six person

【Banquet Menu C】

- Six appetizers selection
- Double-boiled whole chicken stuffed with Premium bird's nest (advance order) or Braised Premium bird's nest soup
- Braised whole Yoshihama abalone (25 heads) with goose web and vegetable
- Steamed pacific garoupa
- Bamboo fungus and vegetable topped with pigeon egg
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stewed egg noodles with ginger and spring onions
- Sweetened almond soup
- Chinese petits fours

HK\$15,380 for six person

【Banquet Menu D】

- Six appetizers selection
- Braised Premium bird's nest with minced chicken soup
- Wok-fried fresh lobster with black bean chilli sauce with vegetable
- Steamed spotted garoupa
- Baked stuffed crab shell with onion and fresh crab meat
- Seventh Son famous crispy chicken
- Fried rice with assorted meat and conpoy wrapped in lotus leaf
- Stir-fried E-fu noodles flavoured with dried flounder
- Sweetened red bean soup with lotus seed
- Chinese petits fours

HK\$9,180 for six person

SIX APPETIZERS SELECTION

- Chilled cucumber with garlic and aged vinegar
- Chilled black fungus with black vinegar sauce
- Centurion eggs with pickled radish
- Marinated sliced pork ear with spices soya sauce
- Sliced duck kidney marinated with Chinese pickle
- Marinated duck's tongue in sweet and spices soya sauce
- Marinated pork trotter with spices soya sauce
- Marinated sliced beef shank in spices soya sauce
- Smoked sliced pork knuckle with spices soya sauce
- Deep-fried chicken kidney in egg crustard
- Honey glazed barbecued chicken liver
- Deep-fried diced soya bean curd
- Marinated goose webs and wings in spices soya sauce
- Sauteed diced beef tenderloin with garlic
- Deep-fried frog's leg's with garlic and chilli
- Sauteed sea prawns with garlic and chilli
- Chinese cucumber salad
- Marinated jellyfish with chilli and sesame oil
- Pan-fried minced pork and lotus root patties
- Wok-fried kidney bean with preserved vegetables

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SEVENTH SON
RESTAURANT

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