

## 宴庭特制套餐

### SIGNATURE SET MENU

前菜三拼 — 明炉蜜汁叉烧，金榜鱼皮，风味酱萝卜  
Trio of Appetisers — Honey Glazed Barbecued Pork,  
Fried Fish Skin with Salted Egg Yolk, Homemade Marinated Radish

是日精选靓汤  
Soup of the Day

清蒸顺壳鱼球伴豆腐小白菜  
Hong Kong-style Steamed Marble Goby “Soon Hock” served with  
Beancurd and Seasonal Greens

时果避风塘煎鸡扒  
“Pik Fong Tong” style Chicken Chop served with Fresh Fruits

黑松露野菌炒饭  
Fried Rice with Wild Mushrooms and Black Truffle

橙香金瓜露配椰子雪糕配奶皇马来糕  
Sweetened Orange and Pumpkin Cream with Coconut Ice Cream  
served with Steamed Sponge Cake with Custard

\$98.00 per person  
*Minimum of 2 persons*

## 宴庭优雅套餐

### INDULGENT SET MENU

前菜三拼 — 脆口蟹肉荔枝，香煎鹅肝，冲绳黑玄米醋鸡

Trio of Appetisers — Crispy Lychee stuffed with Crab Meat and Pomelo Salsa,  
Pan-seared Goose Liver, Braised Chicken in Japanese Superior Vinegar

固本培元牛尾汤

Double-boiled Oxtail Soup with Supreme Chinese Tonic served in Teapot

荷香蒸顺壳鱼球

Steamed Marble Goby “Soon Hock” with Lotus Leaf

原茄炖脆骨丸子

Boiled Meatball with Cartilage and Tomato

鲜虾小云吞伴葱油手拉面

Hand-pulled Noodle with Scallion Oil served with Shrimp Wonton

鲜芦荟果冻配美人腰紫薯酥

Refreshing Aloe Vera Jelly served with Purple Sweet Potato Pastry with Cashew Nuts

\$128.00 per person

*Minimum of 2 persons*

## 宴庭精致套餐

### EPICUREAN SET MENU

前菜三拼 — 鱼子酱片皮鸭，话梅冰镇樱桃茄，舟山葱油海蜇

Trio of Appetisers — Peking Duck with Caviar, Marinated Cherry Tomatoes with Sour Plum and Sweet Vinegar, Marinated Jellyfish with Scallion Oil

黑蒜炖螺头汤

Double-boiled Sea Whelk Consommé with Black Garlic served in Teapot

长白参须焖顺壳鱼球

Braised Marble Goby “Soon Hock” with Korean Ginseng and Pumpkin Soup

避风塘春茶香酥骨

“Pik Fong Tong” style Fried Pork Ribs with Onion and Tea Crisps

香酥软壳蟹伴樱花虾蒸糯米饭

Steamed Glutinous Rice with Sakura Shrimp served with Crispy Soft-shell Crab

杏仁茶炖雪莲子配蜂巢糕

Homemade Almond Tea with Snow Lotus Seeds served with Steamed Honeycomb Cake

\$148.00 per person

*Minimum of 2 persons*

## 宴庭鲍鱼套餐

### DECADENT SET MENU

前菜三拼 — 鹅肝一口牛，话梅冰镇樱桃茄，醇酒一口鲍鱼

Trio of Appetisers — Goose Liver with Beef, Marinated Cherry Tomatoes with Sour Plum and Sweet Vinegar, Marinated Abalone with Chinese Sweet Wine Sauce

天子兰炖花胶

Double-boiled Fish Maw Consommé with Golden Flower served in Teapot

蚝皇扣南非 5 头汤鲍

Braised South African Abalone in Superior Oyster Sauce (5 Head)

味噌焗鲈鱼柳

Oven-baked Sea Perch Fillet with Miso

渔家船夫稻庭乌冬面

Poached Udon Noodle with Seafood and Salted Duck Egg

椰皇杏汁炖桃胶

Homemade Almond Tea with Peach Gum served in Coconut

\$168.00 per person

*Minimum of 2 persons*

## 宴庭辽参套餐

### LAVISH SET MENU

前菜三拼 — 凉拌海参柳，鱼子酱片皮鸭，麦片茄子

Trio of Appetisers — Marinated Sea Cucumber with Vinegar, Peking Duck with Caviar,  
Deep-fried Eggplant with Cereal

玛卡炖鲍鱼

Double-boiled Abalone Consommé with Maca Root served in Teapot

黑椒汁焗黑豚扒

Pan-fried Kurobuta Pork with Black Pepper Sauce

葱烧关东辽参伴鲜淮山

Braised Supreme Sea Cucumber with Spring Onion and Chinese Yam

XO 酱波士顿龙虾焖手拉面

Hand-pulled Noodle with Boston Lobster in XO Sauce

贝贝南瓜桃胶炖雪莲子配美人腰紫薯酥

Snow Lotus Seed with Peach Gum served in Mini Pumpkin served with  
Purple Sweet Potato Pastry with Cashew Nuts

\$188.00 per person

*Minimum of 2 persons*

## 宴庭豪华套餐

### LUXURY SET MENU

前菜四拼 — 大闸蟹粉酱煎带子盒，鱼子酱片皮鸭，话梅冰镇樱桃茄，香煎鹅肝  
Four Treasures Combination — Pan-fried Scallops with Hairy Crab Roe in Crispy Tart, Peking Duck with Caviar, Marinated Cherry Tomatoes with Sour Plum and Sweet Vinegar, Pan-seared Goose Liver

京式酒汤炖佛跳墙  
Double-boiled Buddha Jumps Over the Wall with Chinese Wine

台州蒸东星斑球  
Steamed Coral Grouper with Dough Sticks and Egg

文火一口牛配鲜茄盅仔菜  
Specially Braised US Supreme Beef with Watermelon and Golden Almond served with Seasonal Greens in Tomato Broth

玉簪龙虾肉脰担担面  
Cantonese-style “Dan Dan” Noodle Soup with Lobster Meat

白芝麻奶酪布丁红豆羹配空心煎堆  
Chilled White Sesame Panna Cotta topped with Red Bean Purée served with Deep-fried Sesame Seed Ball

\$238.00 per person  
*Minimum of 2 persons*

## 精选素食套餐

### VEGETARIAN SET MENU

前菜三拼 — 凉拌蔬果沙拉，话梅冰镇樱桃茄，香煎燻素鹅

Trio of Appetisers — Fresh Fruit Salad, Marinated Cherry Tomatoes with Sour Plum and Sweet Vinegar, Pan-seared Vegetarian Beancurd Rolls scented with Smoked Tea Leaves

松茸炖高山娃娃菜

Double-boiled Baby Cabbage Consommé with Mushroom

山楂果仁烤麸

Braised Bran Dough and Nuts with Mountain Slag Sauce

普陀炒田园翠

Stir-fried Lotus Root with Celery, Snow Pea and Lily Bulb Chips

黑松露野菌炒饭

Fried Rice with Wild Mushrooms and Black Truffle

橙香金瓜露配椰子雪糕配奶皇马来糕

Sweetened Orange and Pumpkin Cream with Coconut Ice Cream served with Steamed Sponge Cake with Custard

\$98.00 per person

*Minimum of 2 persons*