

# CLASSIC WEEKDAY BANQUET

## 🍴 8-Course Chinese Menu

\$798+/TABLE OF 10

MON-THURS  
EXCLUDE EVE OF PH & PH  
LUNCH & DINNER  
MIN. 25 TABLES

### COMPLIMENTARY

- 1 x 30L Barrel Beer

### Signature Combination Platter

(Chilled Prawn Salad, Crispy Prawn Roll, Chilled Jelly Fish, Smoked Duck Slices

and Squid in Homemade Special Sauce)

### 五福拼盘

(沙律虾, 虾枣, 凉拌海蜇, 熏片鸭, 特酱花枝片)

### Superior Braised Fish Maw Soup with Crabmeat

七彩魚鰾蟹肉羹

### Crispy Cereal Prawns with Fragrant Spices

金皇香脆麦片虾球

### Hong Kong Steamed Grouper in Superior Soy

港蒸石斑鱼

### Bi Feng Tang Roast Chicken with Golden Crisps

避风唐脆皮烧鸡

### Sliced Abalone and Bai Ling Mushroom with Seasonal Vegetable in Braised Conpoy Sauce

瑶柱鲍片白灵菇時蔬

### Superior Seafood Ee-Fu Noodles with Chives

韭皇海鲜干烧伊府面

### Warm Red Bean Paste with Lotus Seed, Lily Bulb and Glutinous Rice Ball

百年好合红豆沙汤圆

# DELUXE WEEKEND BANQUET

## 🍴 8-Course Chinese Menu

\$898+/TABLE OF 10

FRI-SUN  
EXCLUDE EVE OF PH & PH  
LUNCH ONLY  
MIN. 28 TABLES

### COMPLIMENTARY

- 1 x 30L Barrel Beer
- 1 Bottle of Wine  
(per guaranteed table)

Signature Lobster Combination Platter

(Chilled Lobster Salad, Fried Beancurd Skin Rolls, Crispy Prawn Rolls, Chilled Jellyfish and Pacific Clams in Homemade Special Sauce)

龙虾极品拼盘

(沙律龙虾, 腐皮卷, 虾枣, 凉拌海蜇, 特酱鲍贝)

Superior Braised Fish Maw and Seafood Treasure Soup

豪皇鱼鳔海珍羹

Fresh Prawn and Scallop Medley in Chef's Special Sauce

风辣酱海双珍

Hong Kong Steamed Soon Hock in Superior Soy

港蒸順壳魚

Imperial Chicken in Lotus Leaf

御品荷叶鸡

Sliced Abalone and Bai Ling Mushroom with Seasonal Vegetable in Braised Conpoy Sauce

瑶柱鲍片白灵菇時蔬

White Jade Fried Rice with Crabmeat, Egg White and Golden Silverbait

白玉蟹肉银鱼炒饭

Chilled Sago and Pomelo in Mango Puree

杨枝甘露

# GRANDEUR WEEKEND BANQUET

## 🍴 8-Course Chinese Menu

\$988+/TABLE OF 10

FRI-SUN  
EXCLUDE EVE OF PH & PH  
DINNER ONLY  
MIN. 28 TABLES

### COMPLIMENTARY

- 2 x 30L Barrel Beer
- 1 Bottle of Wine  
(per guaranteed table)

Signature Lobster Combination Platter

(Chilled Lobster Salad, Fried Beancurd Skin Rolls, Crispy Prawn Rolls, Chilled Jellyfish and Pacific Clams in Homemade Special Sauce)

龙虾极品拼盘

(沙律龙虾, 腐皮卷, 虾枣, 凉拌海蜇, 特酱鲍贝)

Double Boiled Superior Chicken Soup with Conpoy and Morel

干贝珍菌燉白玉汤

Wok-Tossed Tiger Prawn in Citrus Sauce with

Honeyed Walnuts

橙酱虾球蜜核桃

Hong Kong Steamed Soon Hock in Superior Soy

港式蒸順壳魚

Traditional Cantonese Roast Duck

广式传统烧鸭

Whole Abalone and Shitake Mushroom with Seasonal Vegetable  
in Braised Conpoy Sauce

原粒鲍冬菇瑶柱時蔬

Steamed Eight Treasure Rice in Lotus Leaf

海鲜八宝荷叶饭

Chilled Sago and Pomelo in Mango Puree and Crispy Banana  
Fritter Wrapped in Yam Paste

杨枝甘露拼香蕉芋金酥

# SOLEMNIZATION RECEPTION PACKAGE

## International Menu

\$55+/Person  
(min. 200 persons)

\$45+/Person  
(min. 350 persons)

MON-SUN

### COMPLIMENTARY

- 15 / 20 x Bottles House Wine

### SURCHARGE OF ADDITIONAL:

\$8+ / Person  
(eve of PH & PH)

### Soup

- Cream of Wild Mushroom Soup with Bread Rolls (V)

### Appetizer

- Classic Caesar Salad
- Crispy Seafood Roulade

### Hot Selection

- Szechuan Gong-Bao Tiger Prawn Ball
- Pan-Seared Snapper Fillet with Mediterranean Tomato Sauce
- Oven-Roasted Chicken with Lemon and Garlic
- Baby Kailan with Chinese Mushrooms (V)
- Wok-Fried Dry Mee Siam (V)
- Thai Pineapple Fried Rice

### Dessert

- Assorted Traditional Nonya Kueh-Kueh (V)
- Chilled Lemongrass Jelly with Mixed Tropical Fruit (V)
- Fresh Tropical Fruit Platter (V)

### Beverages

- Soft Drinks
- Coffee & Tea