

中式週年晚宴菜譜 A

2023 Annual Event Chinese Dinner Menu A

乳豬拼盤

(化皮乳豬件、蜜汁叉燒、玫瑰煙鴨胸、舟山海蜇)

Barbecued Suckling Pig Platter

(Barbecued Suckling Pig, Honey-glazed Barbecued Pork, Smoked Duck Breast with Rose Dressing, Jelly Fish with House Sauce)

雞縱菌彩虹珊瑚蚌伴蝦球

Braised Coral Clams and Prawns with Termite Mushrooms and Bell Peppers

竹笙西施海皇羹

Seafood Soup with Bamboo Pith

蠔皇翡翠鮮鮑片

Braised Sliced Abalone with Seasonal Vegetables in Oyster Sauce

頭抽玉蔥蒸龍躉斑

Steamed Giant Garoupa with Soy Sauce and Spring Onion

當紅炸子雞

Deep-fried Crispy Chicken

茄茸鮮蝦豚肉炒飯

Fried Rice with Fresh Shrimp, Pork and Tomato Sauce

黑松露醬珍菌炆伊麵

Braised E-fu Noodles with Black Truffle and Mushroom

椰香荔芋珍珠露

Sweetened Coconut Cream with Taro and Taiwanese Sago

美點雙輝 (糯米糍 · 香脆腰果酥)

Chinese Petits Fours (Glutinous Rice Ball, Crispy Cashew Nuts Pastry)

每席 (10-12 人) 港幣 9,888 元

Priced at HK\$9,888 net for table of 10-12 persons.

此菜單只適用於2023年之晚宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This dinner menu is valid for 2023 only. Hotel ICON reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

中式週年晚宴菜譜 B

2023 Annual Event Chinese Dinner Menu B

化皮乳豬全體

Barbecued Whole Suckling Pig

炸釀鵝肝百花球伴碧綠玉帶

Golden-fried Shrimp Ball stuffed with Foie Gras accompanied by Scallops and Garden Greens

瑤柱花菇海螺燉菜膽

Double Boiled Sea Whelk Soup with Conpoy, Japanese Mushrooms and Brassica Heart

蠔皇翡翠原隻鮮湯鮑

Braised Fresh Whole Abalone with Seasonal Vegetables in Oyster Sauce

頭抽玉蔥蒸龍躉斑

Steamed Giant Garoupa with Soy Sauce and Spring Onion

乾蔥紅酒烤雞

Roasted Chicken with Shallot in Red Wine Sauce

荷香臘味鴨粒炒飯

Fried Rice with Diced Duck and Preserved Meat wrapped in Lotus Leaf

菜遠上湯鮮蝦水餃

Braised Shrimp Dumplings in Superior Soup

桂圓紅棗四寶茶

Double-boiled Red Dates and Dried Longans

美點雙輝 (糯米糍 · 香脆腰果酥)

Chinese Petits Fours (Glutinous Rice Ball, Crispy Cashew Nuts Pastry)

每席 (10-12 人) 港幣 10,888 元

Priced at HK\$10,888net for table of 10-12 persons.

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中式週年晚宴菜譜 C

2023 Annual Event Chinese Dinner Menu C

乳豬拼盤

(化皮乳豬件、蜜汁叉燒、玫瑰煙鴨胸、舟山海蜇)

Barbecued Suckling Pig Platter

(Barbecued Suckling Pig, Honey-glazed Barbecued Pork, Smoked Duck Breast with Rose Dressing, Jelly Fish with House Sauce)

鵝肝百花釀蟹鉗

Golden-Fried Crab Claw stuffed with Shrimp Paste and Goose Liver

醬皇翡翠彩虹珊瑚蚌炒鮮帶子

Sautéed Scallops and Coral Clams with Bell Peppers and Seasonal Vegetables in XO Sauce

蟹肉扒雙蔬

Braised Seasonal Vegetables with Crab Meat

蟲草花螺頭燉雞湯

Double-boiled Sea Whelk and Chicken Soup with Cordyceps

蠔皇翡翠鮮鮑片

Braised Sliced Abalone with Seasonal Vegetables in Oyster Sauce

頭抽玉蔥蒸龍躉斑

Steamed Giant Garoupa with Soy Sauce and Spring Onion

當紅炸子雞

Deep-fried Crispy Chicken

飄香荷葉絲苗

Fried Rice Wrapped in Lotus Leaf

蝦籽金菇炆伊麵

Braised E-fu Noodles with Enoki Mushrooms and Shrimp Roes

合桃露湯圓

Sweetened Walnut Cream with Glutinous Rice Balls

美點雙輝 (糯米糍 · 香脆腰果酥)

Chinese Petits Fours (Glutinous Rice Ball, Crispy Cashew Nuts Pastry)

每席 (10-12 人) 港幣 12,888 元

Priced at HK \$12,888net for table of 10-12 persons.

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Hotel ICON

中式週年晚宴菜譜 D

2023 Annual Event Chinese Dinner Menu D

化皮乳豬全體

Barbecued Whole Suckling Pig

鮑粒焗釀響螺

Baked Sea Whelks stuffed with Diced Abalone and Assorted Meat

碧綠醬皇帶子蝦球

Sautéed Scallops and Prawns with Seasonal Vegetables in XO Sauce

金瑤扒鴛鴦蔬

Braised Seasonal Vegetables with Conpoy Sauce

花膠竹笙蟹肉燕窩羹

Braised Bird's Nest Soup with Fish Maw, Bamboo Piths and Crab Meat

蠔皇翡翠原隻鮮湯鮑

Braised Sliced Abalone with Seasonal Vegetables in Oyster Sauce

玉蔥頭抽蒸海星斑

Steamed Star Garoupa with Soy Sauce and Spring Onion

當紅炸子雞

Deep-fried Crispy Chicken

蟹籽鮮蝦蟹肉炒香苗

Fried Rice Wrapped in Lotus Leaf

菜遠上湯鮮蝦水餃

Braised Shrimp Dumplings in Superior Soup

銀耳燉萬壽果

Double-boiled Papaya and Snow Fungus

美點雙輝 (糯米糍 · 香脆腰果酥)

Chinese Petits Fours (Glutinous Rice Ball, Crispy Cashew Nuts Pastry)

每席 (10-12 人) 港幣 14,888 元

Priced at HK \$14,888net for table of 10-12 persons.

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