

Banquet Menu

Menu50	Minimum 4 pax	\$50/pp
Pork Xiao Long Bao	灌湯小籠包	
Mushroom Dumpling	雜菌素餃	
Chicken Spring Roll	雞肉春卷	
Spicy Salt and Chilli Calamari	椒鹽鮮魷	
Beef in Black Bean Sauce	豉汁牛肉	
Mongolian Lamb	蒙古羊肉	
KungPo Chicken	宮保雞丁	
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	
BBQ Pork Fried Rice and Steamed Rice	叉燒炒飯 / 絲苗白飯	
Fresh Fruit Platter	水果拼盤	

Menu62	Minimum 4 pax	\$62/pp
Steamed Scallops with Ginger and Shallots (1)	姜蔥蒸帶子	
Peking Duck Pancakes (2)	京鴨薄餅 (2片)	
Chicken Spring Roll	雞肉春卷	
Spicy Salt and Chilli Calamari	椒鹽鮮魷	
Beef Fillet Cubes in Honey Pepper Sauce	蜜椒牛柳粒	
Garlic King Prawn	蒜子蝦球	
Crispy Skin Chicken with Ginger and Shallots Soy Sauce	姜蔥油淋炸雞	
(V) Stir-fry Mix Vegetables with Purple Cabbage	炒雜菜	
Phoenix Fried Rice and Steamed Rice	囍鳳臺招牌炒飯 / 白飯	
Mango Pudding	芒果布甸	
Fresh Fruit Platter	水果拼盤	

Menu90	Minimum 4 pax	\$90/pp
Scallop Steamed in 2 Ways	姜蔥 & XO粉蒸帶子	
Peking Duck Pancakes (2)	京鴨薄餅 (2片)	
Quail Maryland in Salt & Chilli	椒鹽鵪鶉腿	
Lobster Tail in Garlic Butter & Black Pepper	黑椒蒜子牛油龍蝦尾	
M9 Wagyu Beef in Black Pepper Sauce	香煎M9和牛配黑椒汁	
Crispy Skin Spatchcock in Grapefruit Purée	西柚春雞	
Whole Barramundi Fried in Ginger & Shallot Soy Sauce	姜蔥油浸盲曹	
(V) Braised Mushrooms with Vegetables	鮮菇扒時蔬	
Phoenix Fried Rice and Steamed Rice	囍鳳臺招牌炒飯 / 白飯	
Deep Fried Ice-Cream	炸雪糕	
Fresh Fruit Platter	水果拼盤	