

禧粵樓

HEE YUET LAU

NT\$ 12,800+10%

禧粵樓五福臨門

(焗烤櫻桃鴨/紫蘇海蜇絲/蔥油水晶雞/聖女美白菇/蟹蚌干貝唇)

Roasted Duck / Seasoned Jellyfish with Perilla /
Poached Chicken with Scallion / Cherry Tomato and
White Shimeji / Crab Stick and Seasoned Scallop Lips

瑤柱佛跳滿罈香

Double-Boiled Assorted Meats Soup with Dried Scallops

孜然蒜香海大蝦

Roasted Prawns with Cumin and Garlic

X.O醬松阪雙鮮拼腐皮捲

Stir-fried Pork Neck and Seafood with XO Sauce & Bean Curd Rolls

港式清蒸石斑魚

Plain Steamed Grouper, Hongkong Style

醬燒豬腱骨拼焗烤扇貝

Braised Pork Shanks & Baked Scallops

韭香櫻花蝦米糕

Glutinous Rice with Sergestid Shrimps and Garlic Chives

老菜脯燉童雞

Double-boiled Chicken Soup with Preserved Radish

主廚精選靚美點

Dessert

時令鮮果盤

Fruits Platter

(每桌10人量·加量加價每位\$1,280+10%)

※ 每桌最多按加至15位 ※ 此菜單適用5桌以下的宴席 ※ 請於四天前完成預定 ※

訂席專線03-3858898

禧粵樓

HEE YUET LAU

NT\$ 16,800+10%

禧粵樓五福臨門

(茶皇滷水鵝/胡麻水晶雞/叉燒松阪豬/蒜苗烏魚子/五味小鮑)

(Braised Goose / Poached Chicken with Sesame Sauce /
BBQ Pork Neck / Mullet Roe with Garlic Sprout / Flavored Abalone)

玉帶佛跳滿罈香

Double-Boiled Assorted Meats Soup with Scallops

乾燒龍蝦佐法國麵包

Dry-Braised Lobster & Baguette

X.O醬雙脆拼杏片蝦捲

Stir-fried Seafood with XO Sauce & Almond Shrimp Rolls

古法豉汁龍虎斑

Steamed Tiger Grouper with Soy Sauce

蜜椒羊肩排拼松葉蟹鉗酥

Roasted Lamb Shoulder with Bell Pepper & Fried Breaded Crab Claws

蒲燒鰻魚糯米飯

Glutinous Rice with Roasted Eel

十全藥膳燉烏雞

Double-boiled Black-bone Chicken with Chinese Herbs

主廚精選靚美點

Dessert

福爾摩沙果香甜

Fruits Platter

(每桌10人量·加量加價每位\$1,680+10%)

※ 每桌最多按加至15位 ※ 此菜單適用5桌以下的宴席 ※ 請於四天前完成預定 ※

訂席專線03-3858898

禧粵樓

HEE YUET LAU

NT\$ 19,800+10%

禧粵樓迎賓六品

(茶皇滷水鵝/蜜汁烤雞腿/李白醉刺蝦/莎莎帆立貝
/薑醋軟絲/水梨烏魚子)

(Braised Goose / Roasted Chicken Thigh / Drunken Shrimps /
Scallops with Salsa Sauce / Neritic Squid with Ginger and
Vinegar / Asian Pear and Mullet Roe)

石斛鮑魚螺頭燉花膠(位上)

Stewed Fish Maw with Shi Hu, Abalone and Dried Conch
薑蔥焗龍蝦府伊麵(位上)

Braised Lobster Noodles with Ginger and Scallion
X.O醬帶子雙鮮石刁柏(位上)

Stir-fried Scallops and Seafood with XO Sauce side with Asparagus
三星蔥香蒸紅條魚

Steamed Vermillion Sea bass with Sanxing Scallion
田園鮮蔬小牛犢佐青醬

Roasted Veal with Vegetable and Pesto Sauce
上罈荷葉糯米飯

Lotus Leaf wrapped Mud Crab and Glutinous Rice
群菇金湯玉菜苗

Braised Baby Cabbage in Broth with Mushrooms
主廚精選靚美點

Dessert

福爾摩沙果香甜

Fruits Platter

(每桌10人量·加量加價每位\$1,980+10%)

※ 每桌最多按加至15位 ※ 此菜單適用5桌以下的宴席 ※ 請於四天前完成預定 ※

訂席專線03-3858898

禧粵樓

HEE YUET LAU

NT\$ 22,800+10%

禧粵樓迎賓八品

(蔥油玉米雞/窯烤櫻桃鴨/綜合刺身拼/焦糖松阪豬
/和風帆立貝/李白醉刺蝦/五味冰卷/胡麻美人腿)

(Poached Chicken / Roasted Duck / Assorted Sashimi /
Caramel Pork Neck / Scallops with Japanese Dressing / Drunken
Shrimps / Flavored Squid/Water Bamboo with Sesame Sauce)

廣肚瑤柱菜膽燉雞湯(位上)

Double-boiled Chicken Soup with Fish Maw, Dried Scallop and Mustard green

金湯芝士焗活龍蝦(位上)

Baked Lobster with Cheese

南非鮑魚百花釀海參(位上)

Shrimp Paste Stuffed Sea Cucumber with South African Abalone

麻辣骰子和牛粒佐田園鮮蔬(位上)

Spicy Diced Wagyu Beef with vegetable

上湯段木菇蒸南極魚(位上)

Steamed Toothfish with Shiitake in Broth

鱈場蟹粉扒烏魚子香米飯(位上)

Stir-fried Rice with King Crab Meat and Mullet Roe

主廚精緻甜湯品(位上)

Sweet Soup

蓬萊鮮果拼&甜點(位上)

Fruits and Dessert

(每桌10人量·加量加價每位\$2,280+10%)

※ 每桌最多按加至15位 ※ 此菜單適用5桌以下的宴席 ※ 請於四天前完成預定 ※

訂席專線03-3858898