

套餐

BANQUETS

FOR 2 OR MORE / 兩位起



百花釀蟹鉗
Stuffed Crab Claw



海鮮生菜包
Seafood San Chai Bao



北京片皮鴨
Peking Duck



椒鹽蝦球
Deep-Fried Chilli Salt &
Pepper King Prawns



BANQUETS 套餐

All Banquets Minimum For 2 or More

BANQUET A | \$45 Per Person

Honey BBQ Pork &
Crispy Roast Pork

.....

Chicken & Sweet Corn Soup

.....

Deep-Fried Chilli Salt &
Pepper Calamari

.....

King Prawns in Garlic Sauce

.....

Lemon Chicken

Gold Leaf Special Fried Rice

.....

Banana Fritter with Ice Cream
Coffee or Chinese Tea

BANQUET B | \$55 Per Person

Honey BBQ Pork &
Crispy Roast Pork

.....

Steamed Assorted Dim Sim (3pcs)

.....

Deep-Fried Chilli Salt &
Pepper King Prawns

.....

Beef Fillet in Honey Pepper Sauce

.....

Lemon Chicken

Gold Leaf Special Fried Rice

.....

Banana Fritter with Ice Cream
Coffee or Chinese Tea

BANQUET C | \$65 Per Person

Seafood San Choi Bao

.....

Deep-Fried Sesame Prawn Toast (2pcs)

.....

Peking Duck (2pcs)

.....

Deep-Fried Chilli Salt &
Pepper King Prawns

.....

Cantonese Style Beef Fillet
Gold Leaf Special Fried Rice

.....

Deep-Fried Ice Cream
Coffee or Chinese Tea

BANQUET D | \$95 Per Person

Seafood San Choi Bao

.....

Stuffed Crab Claw

.....

Peking Duck (2pcs)

.....

Stir-Fried Live Lobster with
Ginger & Shallot and Noodles

.....

Beef Fillet in Honey Pepper Sauce
Gold Leaf Special Fried Rice

.....

Deep-Fried Ice Cream
Coffee or Chinese Tea

龍蝦或蟹套餐

LOBSTER OR
MUD CRAB BANQUET



龍蝦或蟹 **套餐**

四人用

龍蝦 \$428 或 肉蟹 \$368

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鱸

任選以下兩款：

1. 蜜椒燒牛柳
2. 中式煎牛柳
3. XO醬燒牛柳
4. 蒜片炒牛柳
5. 脆皮燒鴨
6. 燒味雙拼盤

7. 京都肉排
8. 炭燒豬頸肉
9. 黑椒洋蔥豬扒
10. 三杯雞煲
11. 椒鹽雞扒
12. 香蒜吊燒雞

六人用

龍蝦 \$568 或 肉蟹 \$468

雙色蒸生蠔 (12隻)

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鱸

任選以下三款：

13. 竹筍北菇豆腐
14. 金銀蛋菜苗
15. 百靈菇菜苗
16. 煎釀豆腐
17. 斑片炒芥蘭
18. 日本芥辣蝦球

19. XO醬炒鱸魚肉
20. 香草羊柳粒
21. 椒鹽焗帶子
22. XO醬炒鮮魷
23. 魚香茄子煲
24. 海鮮豆腐煲

絲苗白飯、糖水、新鮮水果盤

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

4 PEOPLE BANQUET

Lobster \$428 Or Mud Crab \$368

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab
with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Two Dishes:

1. Beef Fillet in Honey Pepper Sauce
2. Cantonese Style Beef Fillet
3. Beef Fillet in Gold Leaf XO Chilli Sauce
4. Beef Fillet in Garlic Sauce
5. Roast Duck
6. Mixed Roast Platter (2 Kinds)
7. Pork Cutlet in Peking Sauce
8. Charcoal Grilled Pork Neck with Sweet Chilli Sauce
9. Pork Cutlet in Black Pepper Sauce with Onion
10. Boneless Chicken in 3 Wines Sauce (Taiwanese Style)
11. Deep-Fried Spicy Salt & Pepper Chicken Ribs
12. Deep-Fried Chicken in Golden Garlic & Onion

6 PEOPLE BANQUET

Lobster \$568 Or Mud Crab \$468

Steamed Oysters (12pcs)

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab
with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Three Dishes:

13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Century Eggs and Salted Egg Yolk
15. Seasonal Vegetables with Abalone Mushroom
16. Stuffed Bean Curd with Minced Prawn
17. Stir-Fried Fish Fillet with Chinese Broccoli
18. King Prawns in Japanese Wasabi Sauce
19. Crocodile Fillet in Gold Leaf XO Chilli Sauce
20. Grilled Lamb Fillet with Herbs
21. Deep Fried Scallops in 5 spices
22. Calamari in Homemade Chilli Sauce
23. Claypot Minced Pork & Eggplant in Chilli Sauce
24. Claypot Seafood Combination & Bean Curd

Steamed Rice, Sweet Soup, Fruit Platter

龍蝦或蟹套餐

LOBSTER OR MUD CRAB BANQUET



龍蝦或蟹 **套餐**

八人用

龍蝦 \$738 或 肉蟹 \$638

雙色蒸生蠔 (16隻)

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鱸

任選以下四款:

1. 蜜椒燒牛柳
2. 中式煎牛柳
3. XO醬燒牛柳
4. 蒜片炒牛柳
5. 脆皮燒鴨
6. 燒味雙拼盤
7. 京都肉排
8. 炭燒豬頸肉
9. 黑椒洋蔥豬扒
10. 三杯雞煲
11. 椒鹽雞扒
12. 香蒜吊燒雞

十人用

龍蝦 \$908 或 肉蟹 \$898

五福大拼盤

雙色蒸生蠔 (20隻)

海味一品羹

薑蔥龍蝦 或 肉蟹 (生麵底)

清蒸盲鱸

任選以下四款:

13. 竹筍北菇豆腐
14. 金銀蛋菜苗
15. 百靈菇菜苗
16. 煎釀豆腐
17. 斑片炒芥蘭
18. 日本芥辣蝦球
19. XO醬炒鱷魚肉
20. 香草羊柳粒
21. 椒鹽焗帶子
22. XO醬炒鮮魷
23. 魚香茄子煲
24. 海鮮豆腐煲

絲苗白飯、糖水、新鮮水果盤

LIVE LOBSTER OR LIVE MUD CRAB BANQUET

8 PEOPLE BANQUET

Lobster \$738 Or Mud Crab \$638

Steamed Oysters (16pcs)

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab
with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Four Dishes:

1. Beef Fillet in Honey Pepper Sauce
2. Cantonese Style Beef Fillet
3. Beef Fillet in Gold Leaf XO Chilli Sauce
4. Beef Fillet in Garlic Sauce
5. Roast Duck
6. Mixed Roast Platter (2 Kinds)
7. Pork Cutlet in Peking Sauce
8. Charcoal Grilled Pork Neck with Sweet Chilli Sauce
9. Pork Cutlet in Black Pepper Sauce with Onion
10. Boneless Chicken in 3 Wines Sauce (Taiwanese Style)
11. Deep-Fried Spicy Salt & Pepper Chicken Ribs
12. Deep-Fried Chicken in Golden Garlic & Onion

10 PEOPLE BANQUET

Lobster \$908 Or Mud Crab \$898

Gold Leaf Cold Platter

Steamed Oysters (20pcs)

Seafood Combination Soup

Stir-Fried Live Live Lobster Or Mud Crab
with Ginger & Shallot and Noodles

Steamed Live Barramundi

Choice of Four Dishes:

13. Bamboo Mushroom & Shiitake Mushroom with Bean Curd
14. Seasonal Vegetables with Diced Century Eggs and Salted Egg Yolk
15. Seasonal Vegetables with Abalone Mushroom
16. Stuffed Bean Curd with Minced Prawn
17. Stir-Fried Fish Fillet with Chinese Broccoli
18. King Prawns in Japanese Wasabi Sauce
19. Crocodile Fillet in Gold Leaf XO Chilli Sauce
20. Grilled Lamb Fillet with Herbs
21. Deep Fried Scallops in 5 spices
22. Calamari in Homemade Chilli Sauce
23. Claypot Minced Pork & Eggplant in Chilli Sauce
24. Claypot Seafood Combination & Bean Curd

Steamed Rice, Sweet Soup, Fruit Platter