

# 乙巳蛇年 春茗晚宴

## Auspicious Spring Dinner

Shower your family, team, and business partners with blessings as you usher into the Year of the Snake.

Executive Chinese Chef Yu Chiu Kwan and his culinary team has curated an array of exquisite dishes for you to kick-start a bright new year at InterContinental Grand Stanford Hong Kong.

於海景嘉福洲際酒店與您的摯愛親友及合作伙伴喜迎乙巳蛇年。中菜行政總廚余照軍及他的專業團隊精心設計多款春茗晚宴菜譜，呈獻一系列盛宴佳餚。

2025春茗晚宴每席由港幣\$9,688起

### 尊享優惠

- 餐前迎賓飲品。
- 全場席上擺設。
- 每席免收自攜餐酒或烈酒開瓶費一支。
- 預訂晚宴五席或以上，獲贈兩個泊車位津貼。
- 預訂晚宴十席或以上，可獲贈四個泊車位津貼，特製背板及港幣\$1,000餐飲禮券。
- 預訂晚宴十五席或以上，可獲贈五個泊車位津貼，特製背板及港幣\$1,500餐飲禮券。
- 麻雀耍樂及茗茶招待。

### 特別禮遇

- 凡於2024年10月31日或之前預訂，或同時確認聖誕節和春節晚宴，可免加一服務費。
- 凡於2024年10月31日或之前預訂，並同時確認聖誕節和春節晚宴，可在春節晚宴專享席間紅白酒無限供應，及可免加一服務費。

Enquiries and bookings 查詢及預訂：

(852) 2731 2868 | [catering@icgrandstanford.com](mailto:catering@icgrandstanford.com)

香港九龍尖沙咀東部麼地道70號 | 70 Mody Road, East Tsim Sha Tsui, Kowloon, Hong Kong

所有價目須另加一服務費 | All prices are subject to a 10% service charge

2025 SPRING DINNER STARTS FROM HK\$9,688

### EXCLUSIVE PERKS

- Welcome drinks before dinner.
- Complimentary centerpiece per dining table.
- Free corkage for one bottle of liquor or wine per table.
- 2 Parking space allowance for 5 guaranteed tables or above.
- 4 Parking space allowance, complimentary backdrop and HK\$1,000 dining voucher for 10 guaranteed tables or above.
- 5 Parking space allowance, complimentary backdrop and HK\$1,500 dining voucher for 15 guaranteed tables or above.
- Mahjong facilities served with chinese tea.

### SPECIAL OFFERS

- 10% Service charge waived for bookings confirmed on or before 31 October 2024 or Christmas and Spring Dinner confirmed simultaneously.
- 10% Service charge waived and unlimited serving of house red & white wine during meal period in the second event for Christmas and Spring Dinner confirmed simultaneously on or before 31 October 2024.



INTERCONTINENTAL  
GRAND STANFORD HONG KONG  
海景嘉福酒店

## 春茗菜單一 MENU A

- 大蝦帶子撈起  
Lo Hei with Prawns & Scallops
- 翡翠姬松茸炒蝦球  
Wok-fried Prawns with Blaze Mushrooms
- 黃金芝心蝦丸  
Deep-fried Shrimp Paste Balls with Cheese
- 發財蠔市大利  
Braised Dried Oyster with Pig's Tongue and Black Moss
- 松茸竹筍鮮雞燉津膽  
Double-boiled Chicken Soup with Heart of Cabbage, Matsutake Mushrooms and Bamboo Piths
- 碧綠原隻湯鮑 (十二頭)  
Braised Whole Abalone with Vegetables (12-head)
- 清蒸沙巴老虎鮫  
Steamed Sabah Giant Garoupa
- 南乳脆皮雞  
Roasted Crispy Chicken with Fermented Beancurd
- 蟹籽瑤柱蛋白炒香苗  
Fried Rice with Egg White, Conpoy and Crab Roe
- 金瑤燴伊麵  
Braised E-Fu Noodles with Shredded Conpoy
- 蓮子百合紅豆沙  
Double-boiled Red Beans with Lotus Seeds and Dried Lily Bulbs
- 合時鮮果盤  
Fresh Fruit Platter

每席港幣\$9,688 (供十二位用)  
HK\$9,688 per table of 12 persons

## 春茗菜單二 MENU B

- 大紅乳豬全體  
Roasted Whole Suckling Pig
- 翡翠象拔蚌帶子  
Wok-Fried Geoducks and Scallops with Vegetables
- 龍鳳花姿蝦丸  
Deep-fried Cuttlefish and Shrimp Balls
- 發財蠔市柱甫  
Braised Dried Oyster and Conpoy with Black Moss
- 紅燒竹筍雞絲燕窩  
Braised Bird's Nest Soup with Shredded Chicken and Bamboo Piths
- 蠔皇花菇原隻湯鮑 (十頭)  
Braised Whole Abalone with Black Mushrooms (10-head)
- 清蒸沙巴老虎鮫  
Steamed Sabah Giant Garoupa
- 當紅炸子雞  
Roasted Crispy Chicken
- 黃金海鮮皇炒香苗  
Fried Rice Assorted Seafood and Egg Yolk
- 鮑汁鮮雜菌炆伊麵  
Braised E-Fu Noodles with Assorted Mushrooms in Abalone Sauce
- 生磨合桃露湯丸  
Sweetened Walnut Cream with Dumpling
- 合時鮮果盤  
Fresh Fruit Platter

每席港幣\$10,988 (供十二位用)  
HK\$10,988 per table of 12 persons

## 春茗菜單三 MENU C

- 龍王風山水起  
Lo Hei with Sliced Abalone and King Prawns
- XO 醬炒鴛鴦蚌  
Wok-fried Sliced Geoducks and Coral Mussels with Vegetables in XO Sauce
- 百花炸松葉蟹鉗  
Deep-fried Snow Crab Claws with Shrimp Paste
- 發財蠔市柱甫  
Braised Dried Oyster and Conpoy with Black Moss
- 姬松茸竹筍燉雞湯  
Double-boiled Chicken Soup with Blaze Mushrooms and Bamboo Piths
- 蠔皇鵝掌原隻湯鮑 (十頭)  
Braised Whole Abalone (10-head) and Goose Webs in Oyster Sauce
- 清蒸沙巴老虎鮫  
Steamed Sabah Giant Garoupa
- 當紅炸子雞  
Roasted Crispy Chicken
- 生炒臘味糯米飯  
Fried Glutinous Rice with Preserved Meat
- 龍蝦汁海皇燴伊麵  
Braised E-fu Noodle with Assorted Seafood in Lobster Sauce
- 楊枝甘露  
Chilled Sago Cream with Mango and Pomelo
- 合時鮮果盤  
Fresh Fruit Platter

每席港幣\$12,388 (供十二位用)  
HK\$12,388 per table of 12 persons

席間三小時免費享用本地啤酒、汽水及冰凍橙汁。  
Inclusive of local beer, soft drinks and chilled orange juice during dinner for 3 hours.

此優惠只適用於二零二五年一月一日至三月三十一日舉行之春茗晚宴。  
This package is applicable to events held from 1 January to 31 March 2025.

所有價目另加一服務費。  
All prices are subject to 10% service charge.