

樂饗午宴 I LUNCH MENU I

點心拼盤

Chinese Dim Sum Combination

XO醬翡翠花枝象拔蚌

Sautéed Geoduck Clam and Sliced Squid
with Vegetables in XO Sauce

南瓜海鮮羹

Braised Pumpkin Soup with
Assorted Seafood

上湯雜菌浸翡翠

Poached Seasonal Vegetables with
Assorted Mushroom

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

南乳一品吊燒雞

Roasted Crispy Chicken with
Fermented Beancurd

鮮蝦荷葉飯

Fried Rice with Shrimps Wrapped in
Lotus Leaf

蝦籽乾燒伊麵

Braised E-Fu Noodles with Shrimp Roe

蓮子百合紅豆沙

Double-boiled Red Date with Lotus Seed
and Dried Lily Bulb

百彩鮮果盤

Fresh Fruit Platter

每席港幣\$7,188 (供十二位用)
HK\$7,188 per table of 12 persons

樂饗午宴 II LUNCH MENU II

金豬大紅袍

Roasted Whole Suckling Pig

杏香芝士炸蝦丸

Deep-fried Shrimp Balls Stuffed with Cheese

松茸竹筍鮮雞燉津膽

Double-boiled Chicken Soup with
Matsutake Mushroom and Bamboo Piths

碧綠原隻湯鮑(十二頭)

Braised Whole Abalone with Vegetables
(12-head)

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

當紅脆皮雞

Roasted Crispy Chicken

百子海皇炒飯

Fried Rice with Assorted Seafood and
Crab Roe

上湯蝦仁燴伊麵

Braised E-Fu Noodles with Shrimp in
Supreme Soup

紅棗雪耳燉湘蓮

Double-boiled Red Date with Snow Fungus and
Dried Lily Bulb

百彩鮮果盤

Fresh Fruit Platter

每席港幣\$8,388 (供十二位用)
HK\$8,388 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒

Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.

所有價目須另加一服務費

All prices are subject to a 10% service charge



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海峽嘉禧酒店

樂饗晚宴 I
DINNER MENU I

金豬大紅袍
Roasted Whole Suckling Pig

杏香芝士炸蝦丸
Deep-fried Shrimp Balls Stuffed with Cheese

松茸竹筍鮮雞嫩津膽
Double-boiled Chicken Soup with
Matsutake Mushroom and Bamboo Piths

碧綠原隻湯鮑(十二頭)
Braised Whole Abalone with Vegetables
(12-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

當紅脆皮雞
Roasted Crispy Chicken

百子海皇炒飯
Fried Rice with Assorted Seafood and
Crab Roe

上湯蝦仁燴伊麵
Braised E-Fu Noodles with Shrimp in
Supreme Soup

紅棗雪耳燉湘蓮
Double-boiled Red Date with
Snow Fungus and Dried Lily Bulb

百彩鮮果盤
Fresh Fruit Platter

每席港幣\$8,388 (供十二位用)
HK\$8,388 per table of 12 persons

樂饗晚宴 II
DINNER MENU II

金豬大紅袍
Roasted Whole Suckling Pig

翡翠黑松露炒蝦球
Sautéed Prawn and Vegetables in
Black Truffle Sauce

百花炸蟹鉗
Deep-fried Crab Claw

芙蓉海皇扒時蔬
Braised Seasonal Vegetables with
Assorted Seafood

鱈魚膠松茸燉菜膽
Double-boiled Fish Maw Soup with
Blaze Mushroom and Cabbage Heart

碧綠原隻湯鮑(十二頭)
Braised Whole Abalone with Vegetables
(12-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

玫瑰橙花雞
Crispy Chicken with Rose Petal and
Orange Sauce

金華帶子露筍炒飯
Fried Rice with Scallop, Asparagus and
Yunnan Ham

金菇瑤柱燴伊麵
Braised E-Fu Noodles with
Enoki Mushroom and Conpoy

生磨合桃露
Sweet Walnut Cream

百彩鮮果盤
Fresh Fruit Platter

每席港幣\$9,388 (供十二位用)
HK\$9,388 per table of 12 persons

樂饗晚宴 III
DINNER MENU III

金豬大紅袍
Roasted Whole Suckling Pig

翡翠百合炒帶子
Sautéed Scallop with Lily Bulb and
Vegetables

富貴鵝肝丸
Deep-fried Cuttlefish Ball Stuffed with
Goose Liver Paste

竹筍扒雙寶蔬
Braised Seasonal Vegetables with
Bamboo Piths

蟹皇蟹肉燴燕窩
Braised Imperial Bird's Nest and
Crab Roe with Crab Meat

碧綠原隻湯鮑(十二頭)
Braised Whole Abalone with Vegetables
(12-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

一品蒜香雞
Roasted Crispy Chicken with
Crushed Garlic

黃金帶子櫻花蝦炒飯
Fried Rice with Scallop, Sakura Shrimp
and Egg Yolk

上湯水餃
Shrimp Dumpling Served in Supreme Soup

椰汁紫米露
Black Glutinous Rice in Coconut Milk

百彩鮮果盤
Fresh Fruit Platter

每席港幣\$10,388 (供十二位用)
HK\$10,388 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒
Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.
所有價目須另加一服務費
All prices are subject to a 10% service charge