

佳偶天成宴 B 套

人民币 6899 元/桌/10 人，另加 15% 服务费

冷菜 Cold dishes

迎宾六冷碟（六福道贺）

Selection of cold dishes

汤羹 Soup

竹笙清炖辽参汤（缘定今生）位上

Double-boiled seafood soup with bamboo fungus and abalone

主菜 Main course

鸿运全体乳猪盘（鸿运天成）

BBQ roasted suckling pig platter

宝岛当红炸子鸡（金鸡报喜）

Deep-fried chicken with chili

金蒜银丝蒸龙虾（游龙戏凤）（鲜活龙虾）

Steamed lobster with garlic and vermicelli

葱香蒸生猛青斑（情深似海）

Steamed grouper with scallion oil

金蒜粉丝蒸鲍鱼（海誓山盟）

Steamed abalone with garlic and vermicelli

黑椒汁焗牛小排（佳偶天成）

Dried-fried Dongshan lamb with vegetable

家乡风味烧蹄髈（喜筑爱巢）

Braised pork trotters with yellow rice wine

渝味三鲜烩海参（海枯石烂）

Braised sea cucumber with vegetable

海南风味全家福（合家团圆）

Wok-fried shrimps and ham with assorted vegetable

蚝皇玉菇扒时蔬（花好月圆）

Braised seasonal vegetable with mushroom and oyster sauce

瑶柱虾干荷叶饭（幸福美满）

Steamed rice with dried scallop and shrimps in lotus leaf

甜品 Dessert

港式美点双辉映-笑口枣/榴莲酥（比翼双飞）

Chinese dessert-Deep-fried sesame ball, Chinese puff

酒酿桂花小汤圆（早生贵子）

Glutinous rice puddings in sweet rice wine

海岛玲珑水果盘（万紫千红）

Tropical fresh fruit platter