## Set Dinner Menu A \$65 (Per Person)

### Dinner for 6-9 Persons

春卷,云吞,鸡亦,鱿鱼

Mixed Entrée

雞蓉粟米羹

Chicken & Sweet Corn Soup

腰果雞丁

Chicken with Cashew Nuts

揚州炒飯

Combination Fried Rice

時菜牛肉

Beef with Mixed Vegetable

姜葱羊肉

Lamb with Ginger & Spring Onion

咕嚕肉

Sweet & Sour Pork

椒盐斑塊

Deep Fried Fish Fillets with Pepper & Salt

時令果盤

Fresh Fruit Platter

香茗

Chinese Tea

### Dinner for 10 Persons or More

春卷,云吞,鸡亦,鱿鱼

Mixed Entrée

雞蓉粟米羹

Chicken & Sweet Corn Soup

腰果雞丁

Chicken with Cashew Nuts

揚州炒飯

Combination Fried Rice

西檸斑塊

Fish Fillets with Lemon Sauce

時菜牛肉

Beef with Mixed Vegetable

椒鹽鮮魷

Deep Fried Squid with Pepper & Salt

咕嚕肉

Sweet & Sour Pork

蒙古羊肉

Mongolian Lamb

時令果盤

Fresh Fruit Platter

香茗

Chinese Tea

# Set Dinner Menu B \$70 (Per Person)

### Dinner for 6-9 Persons

春卷,云吞,鸡亦,虾饺

Mixed Entrée

鸭丝羹

Shredded Duck Soup

腰果蝦仁

Prawns with Cashew Nuts

揚州炒飯

Combination Fried Rice

蒙古羊肉

Sizzling Mongolian Lamb

西檸雞

Lemon Chicken

叉燒拼燒肉

BBQ Pork & Roast Pork

乾燒四季豆

Beans with Olive & Pork Mince

時令果盤

Fresh Fruit Platter

香茗

Chinese Tea

## Dinner for 10 Persons or More

春卷,云吞,鸡亦,虾饺

Mixed Entrée

鸭丝羹

Shredded Duck Soup

腰果蝦仁

Prawns with Cashew Nuts

揚州炒飯

Combination Fried Rice

清炒雜菜

Stir Fried Mixed Seasonal Vegetable

椒鹽魚塊

Deep Fried Fish Fillets with Pepper & Salt

燒肉拼叉燒

BBQ Pork & Roast Pork

咕嚕雞

Sweet & Sour Chicken

乾燒四季豆

Beans with Olive & Pork Mince

時令果盤

Fresh Fruit Platter

香苕

Chinese Tea

## Dinner for 6-9 Persons

Set Dinner Menu C \$80 (Per Person)\*

春卷,云吞,鸡亦,烧卖 Mixed Entrée

海皇羹

Assorted Seafood Soup

腰果蝦仁鸡球

Prawns & Chicken with Cashew Nuts

揚州炒飯

Combination Fried Rice

蒙古羊肉

Sizzling Mongolian Lamb

燒鴨

Roast Duck

黑椒牛柳

Beef with Black Pepper Sauce

椒盐鲜鱿

Deep Fried Squid with Pepper & Salt

時令果盤

Fresh Fruit Platter

香茗

Chinese Tea

### Dinner for 10 Persons or More

春卷,云吞,鸡亦,烧卖

Mixed Entrée

海皇羹

Assorted Seafood Soup

北京鴨一食--片皮

Peking Duck Skin wrapped in Pan Cake

北京鴨二食--生菜包

Peking Duck Minced Meat wrapped in Lettuce

腰果蝦仁

Prawns with Cashew Nuts

揚州炒飯

Combination Fried Rice

海鮮炒雜菜

Seafood with Mixed Vegetable

甜酸魚塊

Sweet & Sour Fish Fillets

四川牛肉

Beef with Sze-Chuan Sauce

時令果盤

Fresh Fruit Platter

香茗

Chinese Tea

\*We also can alter different dishes to suit your needs. If you have any further queries, please do not hesitate to ask. Thank you.

\*BYO Wine is available for group bookings. Please talk to management regarding corkage and bottle limits per table. Thank you.

### 1201 冰淇淋聖代 Ice Cream Sundae

Vanilla / Mango / Strawberry / Chocolate. Topping: Chocolate, Caramel, Strawberry

\$18

1202

雪糕糯米糍

Japanese Glutinous Ice Cream Balls \$15

1203

芒果布丁

Mango Pudding

\$15

1204

啫喱凍

Jelly

Coconut/ Mango-Sago/ Traffic Light

\$15

1205

芋頭西米布甸 (熱)

Taro & Sago Pudding (Hot)

Small \$20

Large \$38