



## 冬至套餐 A

Winter Solstice Set Menu A

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

XO 醬翡翠蝦仁伴珊瑚蚌

Sautéed Prawns and Coral Clams with  
Chinese Greens in XO Sauce

黃金桂林炸蝦丸

Deep Fried Shrimp Balls

玉環瑤柱甫

Braised Marrow stuffed with Conpoy

瑤柱花膠海味羹

Braised Dried Seafood Soup with Conpoy and Fish Maw

蠔皇花菇玉掌扣原隻六頭鮑魚

Braised Whole 6 Heads Abalones with Goose Web and  
Black Mushrooms in Oyster Sauce

清蒸沙巴龍躉斑

Steamed Sabah Garoupa

一品吊燒雞

Roasted Chicken with Special Sauce

鮑魚汁荷葉飯

Fried Rice in Abalone Sauce wrapped in Lotus Leaf

紅豆沙湯丸露

Sweetened Red Bean Cream with Lotus Seeds,  
Lily Bulbs and Glutinous Rice Dumplings

美點雙輝

Chinese Petit Fours

六位用每席 \$3,688 for 6 persons

十二位用每席 \$6,188 for 12 persons

(只供大堂享用 main dining hall only)

## 冬至套餐 B

Winter Solstice Set Menu B

金豬大龍袍

Roasted Whole Crispy Suckling Pig

雲耳百合螺片炒帶子

Sautéed Sliced Whelk and Scallops with Black Fungus & Lily Bulbs

黃金炸蟹钳

Deep-Fried Crab Claws stuffed with Shrimp Mousse

發財瑤柱甫

Braised Conpoy with Sea Moss, Chinese Greens & Garlic

蟹肉海皇羹

Braised Seafood Soup with Crabmeat

蠔皇花菇海參扣原隻六頭鮑魚

Braised Whole 6 Heads Abalones with  
Sea Cucumber and Black Mushrooms in Oyster Sauce

清蒸大東星魚

Steamed Red Star Garoupa

一品吊燒雞

Roasted Chicken with Special Sauce

臘味糯米飯

Fried Glutinous Rice with Preserved Meats

紅豆沙湯丸露

Sweetened Red Bean Soup with Lotus Seeds,  
Lily Bulbs and Glutinous Rice Dumplings

美點雙輝

Chinese Petit Fours

六位用每席 \$4,888 for 6 persons

十二位用每席 \$8,388 for 12 persons

(十二位可供廳房享用 Set B 12 pax upgrade for VIP Room)