

龍苑春節晚膳菜譜

LOONG YUEN SPRING DINNER MENU



珠圓·玉潤 MENU A

橫財就手 (脆皮燒豬肘 伴 江南四小碟)

冰燒五層腩、蒜泥雲片白肉、椒鹽太湖銀魚、百花釀皮蛋
Roasted Pig's Knuckle and Loong Yuen Assorted Appetizers
Roasted Crispy Pork Belly / Marinated Sliced Fatty Pork in Garlic Soy Sauce /
Deep-fried White Bait in Spicy Salt / Deep-fried Preserved Egg with Shrimp Paste

發財好市 (發財好市玉環柱甫)

Braised Marrow Ring with Conpoy, Dried Oyster and Sea Moss

黃金萬兩 (翡翠百花球)

Deep-fried Shrimp Paste Ball with Vegetables

如意吉祥 (蟲草花螺頭嫩竹絲雞)

Double-boiled Silky Chicken with Sea Whelk and Cordyceps Sinensis in Soup

鮑爾稱心 (蠔皇扣八頭鮑魚金錢伴生菜)

Braised Whole Abalone (8 Heads) in Oyster Sauce with Lettuce and Black Mushroom

富貴有餘 (清蒸花尾龍躉)

Steamed Giant Groupa

飛黃騰達 (當紅脆皮炸子雞)

Roasted Crispy Chicken

金銀滿屋 (蒜香海皇炒香苗)

Fried Rice with Assorted Seafood in Garlic Sauce

大展鴻圖 (鴻圖伊麵)

Braised E-Fu Noodles with Crab Meat and Crab Roe in Superior Broth

新春團圓 (紅豆沙湯圓)

Sweetened Red Bean Cream with Sesame Glutinous Dumpling

美滿輝映 (美點雙輝)

Loong Yuen Dessert Combo

每席 HK\$7,388 (12位用)

HK\$7,388 per table (for 12 persons)

價目須另加一服務費 The prices are subject to 10% service charge

3小時無限量供應指定啤酒、汽水及橙汁 3-hour free flow of selected beer, soft drinks and chilled orange juice
或 Or

每席可豁免兩枝開瓶費 Corkage fee of 2 bottles of wine waived

須於兩天前預訂 Two-day advance reservation is required

供應期由2019年1月1日起至2019年3月31日 Promotion period is valid from 1 January 2019 to 31 March 2019

不適用於任何其他折扣或優惠 Offer cannot be used in conjunction with other discounts and/or promotional offers

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珠悅 · 迎祥 MENU B

風山水起 (鮑魚絲撈起)
Shredded Abalone with Assorted Vegetables in Sesame Sauce

喜氣洋洋 (鴻運乳豬大拼盤)
Roasted Suckling Pig and Assorted Barbecued Meat Combination

花開富貴 (金絲百花鵝肝炸釀帶子)
Deep-fried Scallops Stuffed with Foie Gras and Crispy Noodles

福如東海 (花膠響螺嫩雞湯)
Double-boiled Chicken Soup with Fish Maw and Sea Whelk

發財好市 (蠔皇扣南非六頭鮑魚)
Braised South Africa Abalone (6 Heads) in Oyster Sauce
with Dried Oyster and Sea Moss

年年有餘 (清蒸老虎斑)
Steamed Tiger Garoupa

金雞報喜 (瑤柱貴妃雞)
Marinated Chicken with Conpoy

百業興旺 (蟹皇扒菜苗)
Braised Vegetable with Crab Roe

蒸蒸日上 (籠仔蛋白櫻花蝦米海皇蒸飯)
Steamed Rice with Dried Shrimp,
Egg White and Assorted Seafood

招財進寶 (古法合桃露湯圓)
Sweetened Walnut Cream with Glutinous Dumpling

美滿輝映 (美點雙輝)
Loong Yuen Dessert Combo

每席 HK\$8,388 (12位用)
HK\$8,388 per table (for 12 persons)

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珠光·寶氣 MENU C

鴻運當頭 (火箭乳豬黃薑飯)
Roasted Suckling Pig Stuffed with Turmeric Rice

嘻哈滿盈 (葡汁焗釀蟹蓋)
Baked Crab Shell with Portuguese Sauce

龍馬精神 (香草焗波士頓龍蝦)
Baked Half-shell Boston Lobster with Herbs

花開富貴 (紅燒金絲海皇燕窩)
Braised Superior Bird's Nest Soup with Diced Seafood and Conpoy

盆滿鉢滿 (發財好市海味盤)
Braised Dried Seafood Platter
(Fresh Abalone, Sea Cucumber, Fish Maw, Dried Oyster and Sea Moss)

如意吉祥 (清蒸海星斑)
Steamed Spotted Garoupa

富貴生財 (富貴生財蜆貴雞)
Chicken in Clam Sauce with Lettuce

貨如輪轉 (竹笙玉環柱甫)
Braised Whole Conpoy in Marrow Rings with Bamboo Pith

金玉滿堂 (蛋花芙蓉海鮮煎米粉)
Pan-fried Rice Vermicelli with Assorted Seafood and Eggs

歡樂年年 (冰花雪耳燉萬壽果)
Double-boiled Snow Fungus with Papaya

美滿豐收 (環球鮮果盤)
Fresh Seasonal Fruit Platter

每席 HK\$9,388 (12位用)
HK\$9,388 per table (for 12 persons)

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