

2025 風生水起宴  
Chinese New Year Spring Dinner



菜譜 Menu A

橫財就手(脆皮燒豬肘)

Roast Pork Knuckle

財源廣進

(江南三小碟 - 蜜汁黑豚叉燒、  
珊瑚海蜇頭、百花釀皮蛋)

Honey Glazed Barbecued Iberico Pork /  
Marinated Jelly Fish Head /  
Deep-fried Preserved Egg with Minced Shrimp

發財好市(發財好市玉環柱甫)

Braised Marrow Ring Stuffed with Conpoy,  
Dried Oyster and Sea Moss

黃金滿屋(黃金蝦球)

Sautéed Prawn with Egg Yolk

喜鳳臨門(蟲草花螺頭燉竹絲雞)

Double-boiled Silkie Chicken Soup with Sea Whelk  
and Cordyceps Flower

包羅萬有(蠔皇扣八頭鮑魚玉掌伴生菜)

Braised Whole Abalone (8 Head), Goose Web  
with Lettuce in Oyster Sauce

年年有餘(雞油菌蒸花尾龍躉)

Steamed Giant Grouper with Chanterelle

鵬程萬里(秘製茶燻雞)

Marinated Smoked Chicken

金玉滿堂(XO 醬海皇炆伊麵)

Braised E-Fu Noodles with Assorted Seafood in XO Sauce

新春團圓(紅豆沙芝麻湯圓)

Sweetened Red Bean Cream with Sesame Glutinous Dumplings

美滿輝映(美點雙輝)

Loong Yuen Dessert Combo

**HK\$7,688 for 12 persons (12 位用)**

另設加一服務費 10% service charge applies

菜譜 Menu B

風生水起(三文魚鮑魚絲撈起)

Shredded Salmon and Abalone with  
Assorted Vegetables in Sesame Sauce

鴻運當頭(鴻運乳豬全體)

Roast Suckling Pig

花開富貴(百花炸釀蟹鉗)

Deep-fried Crab Claw stuffed with Minced Shrimp

吉祥豐收(花膠雲腿菜膽湯)

Double-boiled Fish Maw, Yunnan Ham and Cabbage in Soup

發財好市(蠔皇扣南非六頭鮑魚發財好市)

Braised South African Abalone (6 Head),  
Dried Oyster and Sea Moss in Oyster Sauce

年年有餘(清蒸老虎斑)

Steamed Tiger Grouper

金雞報喜(當紅脆皮炸子雞)

Deep-fried Crispy Chicken

鵬程萬里(蘭花如意玉帶子)

Sautéed Scallop with Broccoli and Fungus

盤滿鉢滿(臘味糯米飯)

Stir-fried Glutinous Rice with assorted Preserved Meat

招財進寶(黑糖薑茶湯圓)

Sweetened Ginger Tea with Glutinous Dumplings

美滿輝映(美點雙輝)

Loong Yuen Dessert Combo

**HK\$8,688 for 12 persons (12 位用)**

另設加一服務費 10% service charge applies

3-hour unlimited serving of House Beer, Coke, Sprite, and chilled Orange Juice  
or free corkage for 2 bottles of Wine or Liquor per table

3 小時無限量供應指定啤酒、可樂、雪碧和橙汁 或 每席免開瓶費 2 瓶

須於兩天前預訂 2-day advance reservation is required

供應期由 2025 年 1 月 1 日至 3 月 31 日 Promotion valid from 1 January to 31 March 2025

所有優惠恕不適用 This menu is not applicable for any discounts

如對任何食物有過敏性反應，請於落單時通知服務員

Please advise your server of any food product allergies



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**菜譜 Menu C**

**鴻運當頭**(鴻運乳豬全體)

Roast Suckling Pig

**嘻哈滿盈**(焗釀蟹蓋)

Baked Stuffed Crab Shell

**白雪藏龍**(蛋白蒸龍蝦球)

Steamed Lobster with Egg White

**金燕報喜**(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

(Abalone, Sea Cucumber, Fish Maw, Dried Oyster and Sea Moss)

**如意吉祥**(清蒸海星斑)

Steamed Spotted Garoupa

**喜鳳迎春**(金華玉樹雞)

Steamed Chicken with Yunnan Ham, Black Mushroom and Lettuce

**貨如輪轉**(竹筍玉環柱甫)

Braised Whole Conpoy in Marrow Ring with Bamboo Pith

**如意綿延**(上湯蝦球脆麵)

Deep-fried Noodle with Prawns in Superior Soup

**吉祥富貴**(蓮蓉西米崧子焗布甸)

Baked Sago Pudding with Lotus Seed Paste and Pine Nuts

**新春輝映**(美點雙輝)

Loong Yuen Dessert Combo

**HK\$9,688 for 12 persons (12 位用)**

另設加一服務費 10% service charge applies

3-hour unlimited serving of House Beer, Coke, Sprite, and chilled Orange Juice  
or free corkage for 2 bottles of Wine or Liquor per table

3 小時無限量供應指定啤酒、可樂、雪碧和橙汁 或 每席免開瓶費 2 瓶

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