

以下為本酒家提供之特選套餐，各款菜譜供十至十二位用，菜式可隨意修改，菜價將以所選菜式而增減。
Here are the special menu(s) for 10 - 12 people. You may change any courses as you like. And the price will be adjusted depend on the courses you choose.

<p style="text-align: center;">《 MENU 1101 》</p> <ol style="list-style-type: none"> 1. 黑松露龍皇羹 Seafood Soup with Black Truffle 2. 海島四式拼盤 Special Seafood Platter 大龍蝦兩吃 King Lobster in Two Flavours: 3. - 刺身 - Sashimi 4. - 頭爪泡飯 - Head & Claw with Rice in Broth 5. 東星班龍吐珠 Rainbow Fish (Star Garoupa) 6. 清蒸大南非鮑魚 Steamed South Africa Abalone with Soy Sauce 7. 辣中辣、蝦中蝦 Spicy Prawns in Dual Style <small>榮獲 2005 年香港美食之最至高榮譽金獎</small> 8. 菜膽上湯雞 Steamed Chicken & Vegetable with Broth 9. 鮮蟹肉鴛鴦蔬 Stewed Crab Meat with Vegetable 10. 堯柱金蒜伊麵 Fried E-Fu Noodle with Conpoy & Golden Mushroom ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 6,280-</p>	<p style="text-align: center;">《 MENU 1102 》</p> <ol style="list-style-type: none"> 1. 鮮果辣大蝦 Fresh Fruit Spicy Prawn <small>榮獲 2010 年香港美食之最銀獎</small> 2. 清蒸大星班 Steamed Star Garoupa Fish 3. 油泡龍蝦球 Sauteed King Lobster Ball (伊麵底) (with E-Fu Noodle) 4. 漁家醬炒蜆子 Fried Bamboo Clam with Fishman Sauce 5. 生扣南非鮑 Braised South Africa Abalone with Oyster Sauce 6. 馳名貴妃雞 Steamed Rainbow Chicken 7. 芝士焗元貝 Baked Scallop with Cheese 8. 百花齊放詠香江 A Symphony of Vegetable <small>榮獲 2005 年香港美食之最至高榮譽金獎</small> 9. 蟹籽海膽炒飯 Fried Rice with Sea Urchin & Carb Roe ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 5,680-</p>
<p style="text-align: center;">《 MENU 1103 》</p> <ol style="list-style-type: none"> 1. 法國羊肚菌炖響 French Mushrooms, Abalone & 螺鮑魚湯 Whelk Soup 2. 椒鹽尿蝦皇 Fried Squilla with Salt & Pepper 3. 大海班龍吐珠 Rainbow Fish (Garoupa) 4. 芝士焗龍蝦 Baked Lobster with Cheese 5. 蒜蓉蒸大元貝 Steamed Scallop with Garlic Sauce 6. 金獎秘制蟹 Fried Crab with Honey & Pepper 7. 紅燒三頂乳鴿 Roast Pigeon 8. 魚湯浸時蔬 Stewed Seasonal Vegetable in Broth 9. 南丫蝦羔炒飯 Fried Rice with Fermented Shrimp Paste ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 3,980-</p>	<p style="text-align: center;">《 MENU 1104 》</p> <ol style="list-style-type: none"> 1. 白灼海中蝦 Boiled Prawn 2. 椒鹽焗鮮魷 Deep Fried Squid with Salt & Pepper 3. 蒜蓉蒸象蚌仔 Steamed Geoduck Clam with Garlic Sauce 大中班兩吃: Garoupa in Two Flavours: 4. - 翡翠石斑球 - Fired Garoupa with Celery 5. - 古法蒸頭腩 - Steamed Garoupa Head & Stomach 6. 牛油焗龍蝦 Fried Lobster with Butter Sauce 7. 精英炒辣蟹 Fried Crab with Spicy Garlic, Black Bean & Chili 8. 脆皮炸子雞 Roast Chicken 9. 雙菇扒翡翠 Stewed Mushroom with Vegetable 10. 海鮮泡飯 Superior Broth with Seafood & Rice ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 2,980-</p>
<p style="text-align: center;">《 MENU 1105 》</p> <ol style="list-style-type: none"> 1. 紫菜海鮮羹 Seafood Soup with Seaweed 2. 白灼海生蝦 Boiled Shrimp 3. 陳皮蒸鮑魚 Steamed Abalone with Dried Tangerine Peel 4. 上湯焗龍蝦 Fried Lobster in Superior Sauce (伊麵底) (with E-Fu Noodle) 5. 清蒸海上鮮 Steamed Fish (Seasonal) 6. 漁家醬蒸海蟹 Steamed Crab with Fishman Sauce 7. 得獎咕嚕肉 Sweet & Sour Pork 8. 清炒時蔬 Fried Seasonal Vegetable 9. 菜粒蛋炒飯 Fried Rice with Vegetable & Eggs ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 2,480-</p>	<p style="text-align: center;">《 MENU 1106 》</p> <ol style="list-style-type: none"> 1. 蟹肉粟米羹 Crab Meat & Sweet Corn Soup 2. 蒜蓉蒸龍蝦 Steamed Lobster with Garlic Sauce 3. 吉列炸鮮魷 Deep Fried Squid with Sweet & Sour Sauce 4. 椒鹽焗中蝦 Fried Prawns with Salt & Pepper 5. 海鮮炸春卷 Deep Fried Seafood Spring Rolls 6. 松子五柳魚 Deep Fried Fish with Sweet & Sour Sauce 7. 蜜糖豆牛柳粒 Fried Beef Fillet with Honey Beans 8. 清炒菜苗 Fried Seasonal Vegetable 9. 天虹炒飯 Rainbow Special Fried Rice ∞ 奉送水果盤 Seasonal Fruit (On house) <p style="text-align: center;">Each Set HK\$ 2,080-</p>