

# 香港華商銀行公會

The Chinese Banks' Association Limited

## 添喜宴

### 鴻運燒味大拼盆

*Four Kinds of Cantonese Style Combination*

### 翡翠花姿帶子

*Sauteed Scallops with Vegetables*

### 黃金鮮炸百花球

*Deep Fried Minced Shrimp Balls*

### 紅燒竹笙花膠絲魚翅

*Braised Shark's Fin Soup with Shredded Fish Maw*

### 清蒸花尾斑

*Steamed Garoupa*

### 金錢鮑汁鵝掌

*Braised Goose Web with Vegetables & Black Mushroom*

### 蓮子鮮百合魚湯菜苗

*Braised Vegetables with Lotus Seed & Lily Roots*

### 當紅脆皮雞

*Roasted Crispy Chicken*

### 福祿海皇炒飯

*Fried Rice with Assorted Seafood*

### 雙喜伊麵

*Braised E-Fu Noodles*

### 珍珠芋茸焗布甸

*Baked Sago & Mashed Taro Custard*

### 甜美點(或)蟠桃包

*Dessert Or Big Birthday Buns*

12 位用\$5288

*For 12 persons at \$5288 Per Table*

## 添壽宴

### 鴻運乳豬

*Roasted Suckling Pig*

### 碧綠花姿蝦球

*Sauteed Cuttlefish & Prawn with Vegetables*

### 多子發財玉環柱甫

*Braised Whole Conpoy with Hairy Mousse & Garlic Bulbs*

### 百花炸釀蟹鉗

*Deep Fried Crab Claws with Minced Shrimp*

### 雞茸花膠絲燴官燕

*Bird's Nest with Minced Chicken & Shredded Fish Maw*

### 清蒸雙喜星斑

*Steamed Garoupa*

### 竹笙鼎湖上素

*Braised Imperial Vegetables with Bamboo Pith*

### 當紅脆皮雞

*Roasted Crispy Chicken*

### 四季長青伊麵

*Braised E-Fu Noodles with String Bean & Minced Pork*

### 五代同堂炒飯

*Fried Rice with Five Kinds of Shrimp*

### 生磨核桃露

*Sweet Walnut Paste*

### 甜美點(或)蟠桃包

*Dessert Or Big Birthday Buns*

12 位用\$7288

*For 12 persons at \$7288 Per Table*

每位茶芥 \$18 *Tea and Condiment Charge Per Person*

1. 聯繫會員享用午/晚雅座消費, 收取5%服務費。 2. 享用包房消費, 收取10%服務費。

1. A 5% service charge is applied for all consumption at banquet hall. 2. A 10% service charge is applied for all consumption in private VIP rooms.

中環雲咸街1號 南華大廈5樓 5/F, South China Building, 1 Wyndham Street, Central, Hong Kong Tel: 2522 6692

# 香港華商銀行公會

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## 四喜臨門宴

*Appetizer Combination*

青芥末雲耳 干扁虎皮椒

燒汁安格斯牛柳粒 香茅小排骨

*Black Fungus Manrinated with Wasabi, Pan Fried Green Chili in Soy Sauce*

*Stir Fried Dice Beef Tenderloin with Gravy & Spare Ribs with Lemongrass*

螺頭海底椰燉鷓鴣湯

*Double Boiled Partridge with Whelk & Sea Coconut*

翡翠黑松露炒蝦球帶子

*Sauteed Prawn Ball & Scallop with Truffle & Vegetables*

蝦籽柚皮鵝掌

*Braised Goose Web with Pomelo Peel in Abalone Sauce*

清蒸沙巴花尾斑

*Steamed Groupa*

金皮炸子雞

*Crispy Chicken*

竹笙扒雙蔬

*Braised Fresh Bean Curd Skin with Assorted Vegetables*

四季長青伊麵

*Braised E-Fu Noodles with String Bean & Minced Pork*

陳皮紅豆沙

*Red Bean Sweet Soup*

12 位用\$5188

*For 12 persons at \$5188 Per Table*

## 五福齊來宴

*Appetizer Combination*

子薑皮蛋 手拍青瓜

蝦籽柚皮 酥炸墨魚丸 金磚豆腐

*Pickled Ginger with Preserved Eggs, Simmered Cucumber in Vinegar and*

*Garlic Sauce, Steamed Sliced Pomelo Peel in Abalone Sauce*

*Deep Fried Cuttle Fish Ball, Deep Fried Crispy Bean Curd*

紅燒蟹肉翅

*Braised Shark's Fin Soup with Fresh Crab Meat*

紫菜卷伴金沙大蝦球

*Deep fried Prawns in Special Style with Seaweed Rolls*

翡翠蔥燒龍躉斑球

*Stir Fired Garoupa Balls with Scallion*

玉環柱甫伴花菰

*Steamed Apple Cucumber with Scallops & Mushroom*

惹味蒜香金皮雞

*Golden Crispy Chicken*

杞子圓肉浸菜苗

*Poached Vegetables with Goji & Longan*

五代同堂炒飯

*Fried Rice with Five Kinds of Shrimp*

生磨合桃露

*Sweet Walnut Paste*

12 位用\$6388

*For 12 persons at \$6388 Per Table*

每位茶芥 \$18 Tea and Condiment Charge Per Person

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## 高昇. 榮休. 歡樂宴

### 歡樂小碟

子薑皮蛋 舟山海蜇

酥炸鯪魚球 椒鹽魷魚鬚 乾煸四季豆

焗釀鮮響螺

松茸螺頭燉水鴨湯

八頭鮑魚伴玉環柱甫

紅棗雲耳蒸鮮斑球腩

蜜餞欖角肉排伴金沙大蝦球

杞子圓肉上湯浸津菜

當紅金皮雞

生菜絲安格斯牛崧炒飯

生磨杏汁雪山包

蛋黃千層糕

每席 12 位用\$5588

每壹席敬送各式汽水.生力啤酒共 12 罐

每位茶芥 \$18 *Tea and Condiment Charge Per Person*

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素菜宴

小碟

陳醋青瓜 芥末雲耳

蜜餞素叉燒 蠔皇素鮑片 金磚豆腐

松茸蓮子百合圓肉燉鮮人參湯

羊肚菌炒什錦伴煎素鵝

翡翠鼎湖上素石榴粿

牛肝菌釀香酥芋盒伴脆茄子

法海白玉竹笙卷

寶鼎金瓜盅

菜粒欖豉炒紅米飯

四季長青伊麵

芋茸燉鮮奶

生磨杏汁焗雪山包

每席 12 位 \$4888

每壹席敬送各式汽水共 12 罐

每位茶芥 \$18 *Tea and Condiment Charge Per Person*

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