

BANQUETS (45 per person)

BANQUET FOR 2	BANQUET FOR 3
<p>Peking Duck w Pancake (4pcs) 北京烤鴨捲餅</p> <p>Salt & Pepper Soft Shell Crab 椒鹽軟殼蟹</p> <hr/> <p>Angus Scotch Fillet 黑椒牛仔粒</p> <p>Spinach in Supreme Broth 上湯枸杞浸菠菜</p> <p>Steamed Rice 絲苗白飯</p>	<p>Zhong Dumplings (6pcs) 成都鐘水餃</p> <p>Sea Scallop Salad 香油荷豆浸帶子</p> <hr/> <p>Chicken w Three Cups Sauce 蘭香三杯雞</p> <p>Braised Pork with Quail Eggs 外婆紅燒肉</p> <p>Salt & Pepper Prawn (GF) 椒鹽蝦球</p> <p>Garlic Broccoli in Cantonese Style 蒜蓉西蘭花</p> <p>Steamed Rice 絲苗白飯</p>
BANQUET FOR 4	BANQUET FOR 5
<p>Traditional Boiled Dumplings (8pcs) 傳統手工水餃</p> <p>Salt & Pepper Squid 椒鹽魷魚</p> <p>Seafood San Choi Bao (4pcs) 海鮮生菜包</p> <hr/> <p>Scallion Beef 蔥爆牛肉</p> <p>Kung Pao Chicken with cashew nuts 宮保雞丁</p> <p>Steamed John Dory with yellow rice wine 陳年黃酒蒸馬頭鯛(無骨)</p> <p>Seasonal Lobster Tail 時令龍蝦尾 (薑蔥/川辣)</p> <p>Lotus Root and Seasonal Greens 荷塘小炒</p> <p>Steamed Rice 絲苗白飯</p>	<p>Traditional Boiled Dumplings (10pcs) 傳統手工水餃</p> <p>Salt & Pepper Tofu 椒鹽豆腐</p> <p>Vegetarian Spring Rolls (5pcs) 香脆素春卷</p> <p>Sea Scallop Salad 香油荷豆浸帶子</p> <hr/> <p>Sweet n Sour Chicken 茄汁雞塊</p> <p>Mongolian Lamb 柱侯蒙古羊</p> <p>Spicy Garlic Pork 魚香肉絲</p> <p>Garlic Prawn and Scallop 蒜蓉蝦皇帶子</p> <p>Steamed John Dory with yellow rice wine 陳年黃酒蒸馬頭鯛(無骨)</p> <p>Garlic Broccoli in Cantonese Style 蒜蓉西蘭花</p> <p>Steamed Rice 絲苗白飯</p>

