

喜喜 Diner88

Lunar New Year 龍年賀新春 Banquet Menu 套餐

Banquet 01 套餐 01 \$688
(Recommended for 6-8 guests)

海皇花膠魚肚羹

Fish Maw (FA GUA) soup

蒜蓉蒸帶子

Steamed scallops w/ house xo sauce & vermicelli

姜蔥焗紅龍 (伊麵底) 1-1.2kg

Wok tossed Tassi Lobster with Ginger & shallot & efu noodles

貴妃走地雞 (半隻)

Free ranged poached chicken with smashed ginger & sesame oil (half)

清蒸游水星斑 (whole)

Steamed live coral trout with ginger & shallot

三杯和牛粒

Rice wine braised wagyu dices

Xo 極品醬菠菜苗

Stir fried sauteed baby spinach with house xo sauce

紅豆蓉糯米南瓜餅

Pan-fried red bean pumpkin pie

Banquet 02 套餐 02 \$1280

(Recommended for 10-13 guests)

海皇魚肚羹

Fish Maw (FA GUA) soup

Xo 極品醬蒸青邊鮑

Steamed baby black lip abalone with house xo sauce & vermicelli

翡翠帶子

Stir fried scallops, sugar snap peas & seasonal greens

姜蔥焗紅龍 (伊麵底) 1.5kg

Wok tossed Tassi Lobster with Ginger & shallot & efu noodles

鹽焗手撕走地雞 (一隻)

Hand-pulled Coarse salt- roasted free ranged chicken (whole)

游水星斑兩味(時菜炒斑球 / 青蒸頭腩)

Steamed Live Coral Trout (two courses)

三杯和牛粒

Rice wine braised wagyu dices

Xo 極品醬炒生菜

Stir fried lettuce in house xo sauce

紅豆蓉糯米南瓜餅

Pan-fried red bean pumpkin pie

-送絲苗米飯-

