2023 CELEBRATION PACKAGE 喜慶宴會

EXCLUSIVE PERKS

- Fresh floral arrangement for dining tables
- Free corkage for one bottle of wine or hard liquor per table
- Free flowing local beer, soft drinks and chilled orange juice for three hours
- 6 sets of invitation cards with envelopes per table
- Complimentary pickle ginger and red eggs or a 3-lb fresh fruit cream cake for full moon dinner (guarantee 8 tables of 12 persons)
- Complimentary Chinese longevity buns for birthday dinner (guarantee 8 tables of 12 persons)
- A complimentary parking for every three tables
- Complimentary tailor-made foam board of Longevity 「壽」 (guarantee 8 tables of 12 persons)
- Mahjong set up with Chinese tea serving

尊享優惠

- 全場席上鮮花擺設
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- 席間三小時免費供應本地啤酒,汽水及冰凍橙汁
- 請柬連封套 (每席六套)
- 爾月酒席奉送酸薑紅雞蛋或三磅鮮果忌廉蛋糕一個 (最少八席)
- 壽宴酒席奉送壽桃包 (最少八席)
- 免費泊車(每三席一個)
- •免費「壽」字牌匾(最少八席)
- 免費麻將耍樂及茗茶招待

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2023 CELEBRATION MENU

MENU A

五福喜臨門 (脆皮燒腩肉,廣東燒鴨,蔥香海蜇, 手拍青瓜,椒鹽銀魚) Appetizer Combination

翡翠象拔蚌帶子 Wok-fried Geoduck Clams and Scallops

百花炸松葉蟹鉗 Deep-fried Crab Claw filled with Shrimp Paste

碧玉翠環瑤柱甫 Braised Marrow Ring stuffed with Conpoy

姬松茸竹笙燉雞湯 Double-boiled Chicken Soup with Blaze Mushrooms and Bamboo Pith

碧 緑 原 隻 十 二 頭 湯 鮑 Braised Whole Abalone (12 headed) with Vegetables

清蒸大青斑 Steamed Fresh Garoupa

當紅炸子雞 Roasted Crispy Chicken

黃 金 海 鮮 皇 炒 香 苗 Seafood Fried Rice with Egg Yolk

甫魚燒伊麵 Braised E-Fu Noodles with Powdered Flatfish

棷 果 紅 豆 露 Sweetened Red Bean Cream with Nata De Coco

合時鮮果盤 Fresh Fruit Platter

每席港幣\$8,688(供十二位用) HK\$8,688 per 12 persons

MENU B

大紅乳豬全體 Roasted Whole Suckling Pig

翡翠鮮蝦球帶子 Wok-fried Prawns and Scallops with Vegetables

龍 鳳 花 姿 蝦 丸 Deep-fried Cuttlefish and Shrimp Ball

金 瑤 伴 鴛 鴦 蔬 Braised Enoki and Straw Mushrooms with Shredded Conpoy

松茸竹笙鮮雞燉津膽 Double-boiled Chicken Soup with Matsutake Mushrooms and Bamboo Pith

碧 緑 原 隻 十 二 頭 湯 鮑 Braised Whole Abalone (12 headed) with Vegetables

清蒸大青斑 Steamed Fresh Garoupa

當紅脆炸雞 Roasted Crispy Chicken

崧子玉米海鮮炒飯 Seafood Fried Rice with Pine Nuts and Sweet Corn

蝦 籽 野 菌 乾 燒 伊 麵 Braised E-Fu Noodles with Shrimp Roe and Mushrooms

生 磨 合 桃 露 Sweetened Walnut Cream

合時鮮果盤 Fresh Fruit Platter

每席港幣\$9,688(供十二位用) HK\$9,688 per 12 persons

MENU C

雜果沙律大明蝦 Poached Prawns and Fresh Fruits with Mayonnaise

XO 醬 炒 鴛 鴦 蚌 Wok-fried Sliced Geoduck Clams in XO Sauce

葡 汁 焗 釀 嚮 螺 Baked Sea Conch with Minced Pork in Mild Curry Sauce

蟹肉伴鴛鴦蔬 Braised Straw Mushrooms and Vegatables with Crab Meat

瑤柱竹笙海皇羹 Double-boiled Seafood Soup with Conpoy and Bamboo Pith

碧 綠 原 隻 十 頭 湯 鮑 Braised Whole Abalone (10 headed) with Vegetables

清蒸大青斑 Steamed Fresh Garoupa

一品風沙雞 Roasted Crispy Chicken with Crushed Garlic

飄 香 荷 葉 飯 Fried Rice wrapped in Lotus Leaf

鮑 汁 鮮 雜 菌 炆 伊 麵 Braised E-Fu Noodles with Assorted Mushrooms

蓮子百合紅豆沙 Double-boiled Red Bean Cream with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤 Fresh Fruit Platter

每席港幣\$10,688(供十二位用) HK\$10,688 per 12 persons

此優惠只適用於二零二三年一月一日至十二月三十一日舉行之宴會 This package is applicable to function dates from 1 January to 31 December 2023

席間三小時免費供應汽水、冰凍橙汁及本地啤酒 Inclusive of three hours free flow of soft drinks, chilled orange juice and local beer during dinner

> 所有價目須另加一服務費 All prices are subject to a 10% service charge