

## 樂饗午宴 I LUNCH MENU I

### 點心拼盤

Chinese Dim Sum Combination

### XO醬翡翠花枝象拔蚌

Sautéed Geoduck Clam and Sliced Squid  
with Vegetables in XO Sauce

### 南瓜海鮮羹

Braised Pumpkin Soup with  
Assorted Seafood

### 上湯雜菌浸翡翠

Poached Seasonal Vegetables with  
Assorted Mushroom

### 清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

### 南乳一品吊燒雞

Roasted Crispy Chicken with  
Fermented Beancurd

### 鮮蝦荷葉飯

Fried Rice with Shrimps Wrapped in  
Lotus Leaf

### 蝦籽乾燒伊麵

Braised E-Fu Noodles with Shrimp Roe

### 蓮子百合紅豆沙

Double-boiled Red Date with Lotus Seed  
and Dried Lily Bulb

### 百彩鮮果盤

Fresh Fruit Platter

每席港幣\$7,188 (供十二位用)

HK\$7,188 per table of 12 persons

## 樂饗午宴 II LUNCH MENU II

### 金豬大紅袍

Roasted Whole Suckling Pig

### 杏香芝士炸蝦丸

Deep-fried Shrimp Balls Stuffed with Cheese

### 松茸竹筍鮮雞燉津膳

Double-boiled Chicken Soup with  
Matsutake Mushroom and Bamboo Piths

### 碧綠原隻湯鮑(十二頭)

Braised Whole Abalone with Vegetables  
(12-head)

### 清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

### 當紅脆皮雞

Roasted Crispy Chicken

### 百子海皇炒飯

Fried Rice with Assorted Seafood and  
Crab Roe

### 上湯蝦仁燴伊麵

Braised E-Fu Noodles with Shrimp in  
Supreme Soup

### 紅棗雪耳燉湘蓮

Double-boiled Red Date with Snow Fungus and  
Dried Lily Bulb

### 百彩鮮果盤

Fresh Fruit Platter

每席港幣\$8,388 (供十二位用)

HK\$8,388 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒

Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.

所有價目須另加一服務費

All prices are subject to a 10% service charge



INTERCONTINENTAL®  
GRAND STANFORD HONG KONG  
海晏嘉福酒店

## 樂饗晚宴 I DINNER MENU I

### 點心拼盤

Chinese Dim Sum Combination

### XO醬翡翠花枝象拔蚌

Sautéed Geoduck Clam and Sliced Squid  
with Vegetables in XO Sauce

### 南瓜海鮮羹

Braised Pumpkin Soup with  
Assorted Seafood

### 上湯雜菌浸翡翠

Poached Seasonal Vegetables with  
Assorted Mushroom

### 清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

### 南乳一品吊燒雞

Roasted Crispy Chicken with  
Fermented Beancurd

### 鮮蝦荷葉飯

Fried Rice with Shrimps Wrapped in  
Lotus Leaf

### 蝦籽乾燒伊麵

Braised E-Fu Noodles with Shrimp Roe

### 蓮子百合紅豆沙

Double-boiled Red Date with Lotus Seed  
and Dried Lily Bulb

### 百彩鮮果盤

Fresh Fruit Platter

每席港幣\$7,188 (供十二位用)

HK\$7,188 per table of 12 persons

## 樂饗晚宴 II DINNER MENU II

### 金豬大紅袍

Roasted Whole Suckling Pig

### 杏香芝士炸蝦丸

Deep-fried Shrimp Balls Stuffed with Cheese

### 松茸竹筴鮮雞燉津膽

Double-boiled Chicken Soup with  
Matsutake Mushroom and Bamboo Piths

### 碧綠原隻湯鮑(十二頭)

Braised Whole Abalone with Vegetables  
(12-head)

### 清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

### 當紅脆皮雞

Roasted Crispy Chicken

### 百子海皇炒飯

Fried Rice with Assorted Seafood and  
Crab Roe

### 上湯蝦仁燴伊麵

Braised E-Fu Noodles with Shrimp in  
Supreme Soup

### 紅棗雪耳燉湘蓮

Double-boiled Red Date with  
Snow Fungus and Dried Lily Bulb

### 百彩鮮果盤

Fresh Fruit Platter

每席港幣\$8,388 (供十二位用)

HK\$8,388 per table of 12 persons

## 樂饗晚宴 III DINNER MENU III

### 金豬大紅袍

Roasted Whole Suckling Pig

### 翡翠黑松露炒蝦球

Sautéed Prawn and Vegetables in  
Black Truffle Sauce

### 百花炸蟹鉗

Deep-fried Crab Claw

### 芙蓉海皇扒時蔬

Braised Seasonal Vegetables with  
Assorted Seafood

### 鱈魚膠松茸燉菜膽

Double-boiled Fish Maw Soup with  
Blaze Mushroom and Cabbage Heart

### 碧綠原隻湯鮑(十二頭)

Braised Whole Abalone with Vegetables  
(12-head)

### 清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

### 玫瑰橙花雞

Crispy Chicken with Rose Petal and  
Orange Sauce

### 金華帶子露筍炒飯

Fried Rice with Scallop, Asparagus and  
Yunnan Ham

### 金菇瑤柱燴伊麵

Braised E-Fu Noodles with  
Enoki Mushroom and Conpoy

### 生磨合桃露

Sweet Walnut Cream

### 百彩鮮果盤

Fresh Fruit Platter

每席港幣\$9,388 (供十二位用)

HK\$9,388 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒

Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.

所有價目須另加一服務費

All prices are subject to a 10% service charge



INTERCONTINENTAL  
GRAND STANFORD HONG KONG  
海峽嘉福酒店

樂饗晚宴 IV  
DINNER MENU IV

金豬大紅袍  
Roasted Whole Suckling Pig

翡翠百合炒帶子  
Sautéed Scallop with Lily Bulb and Vegetables

富貴鵝肝丸  
Deep-fried Cuttlefish Ball Stuffed with Goose Liver Paste

竹筴扒雙寶蔬  
Braised Seasonal Vegetables with Bamboo Piths

蟹皇蟹肉燴燕窩  
Braised Imperial Bird's Nest and  
Crab Roe with Crab Meat

碧綠原隻湯鮑(十二頭)  
Braised Whole Abalone with Vegetables (12-head)

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

一品蒜香雞  
Roasted Crispy Chicken with  
Crushed Garlic

黃金帶子櫻花蝦炒飯  
Fried Rice with Scallop, Sakura Shrimp and Egg Yolk

上湯水餃  
Shrimp Dumpling Served in Supreme Soup

椰汁紫米露  
Black Glutinous Rice in Coconut Milk

百彩鮮果盤  
Fresh Fruit Platter

每席港幣\$10,388 (供十二位用)  
HK\$10,388 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒

Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.

所有價目須另加一服務費

All prices are subject to a 10% service charge