

## 樂饗午宴 I LUNCH MENU I

點心拼盤

Chinese Dim Sum Combination

錦繡腰果炒蝦仁

Sautéed Shrimp with Cashew Nuts and Vegetables

菠菜蓉蟹肉海鮮羹

Braised Crab Meat & Assorted Seafood Spinach Soup

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

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

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\$7,388 (供十二位用)

HK\$7,388 per table of 12 persons

## 樂饗午宴 II LUNCH MENU II

金豬大紅袍

Roasted Whole Suckling Pig

富貴鵝肝花枝丸

Deep-fried Foie Gras Paste in Cuttlefish Ball

蟲草花竹筍燉雞湯

Double-boiled Chicken Soup with Cordyceps Flower and Bamboo Fungus

碧綠原隻湯鮑(十頭)

Braised Whole Abalone with Vegetables (10-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

上湯水餃伊麵

Shrimp Dumpling and E-Fu Noodles 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.

• 此優惠只適用於二零二六年四月一日至八月三十一日 • 所有價目須另加一服務費

• This package is applicable to function dates from 1 April to 31 August 2026 • All prices are subject to a 10% service charge



INTERCONTINENTAL  
GRAND STANFORD HONG KONG  
海峯嘉禧酒店

樂饗晚宴 I  
DINNER MENU I

金豬大紅袍  
Roasted Whole Suckling Pig

富貴鵝肝花枝丸  
Deep-fried Foie Gras Paste in  
Cuttlefish Ball

蟲草花竹筍燉雞湯  
Double-boiled Chicken Soup with  
Cordyceps Flower and Bamboo Fungus

碧綠原隻湯鮑(十頭)  
Braised Whole Abalone with  
Vegetables (10-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

上湯水餃伊麵  
Shrimp Dumpling and E-Fu Noodles 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 II  
DINNER MENU II

金豬大紅袍  
Roasted Whole Suckling Pig

翡翠XO醬炒帶子  
Sautéed Scallop with Vegetables in  
XO Sauce

香酥鍋貼大明蝦  
Deep-fried Prawn Dumpling

竹筍腿蓉扒翡翠  
Braised Seasonal Vegetables with  
Bamboo Pith and Minced Yunnan Ham

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(十頭)  
Braised Whole Abalone with  
Vegetables (10-head)

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

豆醬吊燒雞  
Roasted Crispy Chicken with  
Fermented Soybean Sauce

鮮蝦荷葉飯  
Fried Rice with Shrimp Wrapped in  
Lotus Leaf

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

樂饗晚宴 III  
DINNER MENU III

金豬大紅袍  
Roasted Whole Suckling Pig

翡翠百合炒蝦球  
Sautéed Prawn with Lily Bulb and  
Vegetables

百花炸蟹鉗  
Deep-fried Crab Claw

竹筍扒雙寶蔬  
Braised Seasonal Vegetables with  
Bamboo Pith

蟹皇雞蓉燴燕窩  
Braised Bird's Nest Soup with Crab Roe  
and Minced Chicken

碧綠原隻湯鮑(十頭)  
Braised Whole Abalone with  
Vegetables (10-head)

清蒸海東星  
Steamed Spotted 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, Sergestid Shrimp  
and Egg York

鳳城上湯煎粉果  
Pan-fried Dumpling 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
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