

MAYFLOWER RESTAURANT  
酒 \* 席  
BANQUET MENU

**A** \$538

**錦繡大拼盤**

Cold Cut Combination Platter

**金湯瑤柱魚肚羹**

Fried Scallop, Baked Fish Maw & Pumpkin Soup

**蜜椒牛柳粒**

Beef Cubes in Honey Pepper Sauce

**碧綠紅花蚌炒蝦球**

Sauteed Osmanthus Clams & Prawns with Green

**貴妃黃毛雞**

Steamed Seasoned Country Chicken (cold)

**金沙南瓜蟹**

Crab with Salty Egg Yolk & Pumpkin

**翡翠炒雜菌**

Assorted Mushrooms with Green

**泰汁甜酸全魚**

Thai Style Hot & Sour Fish (whole)

**海鮮炒飯**

Seafood Fried Rice

**甜點**

Dessert

**B** \$628

**粵式燒味大拼盤**

Barbequed Combination Platter

**韭黃花膠海皇羹**

Yellow Chives, Fish Maw & Seafood Soup

**松露醬牛柳粒**

Beef cubes in Truffle Sauce

**XO醬梨筍炒鴿脯**

Sauteed Asparagus & Squab meat with XO Sauce

**玫瑰豉油雞**

Soy Sauce Chicken

**美極煎龍蝦**

Pan Fried Lobster in Maggie's Sauce

**北菇花膠扒菜膽**

Black mushroom & Fish Maw with Green

**清蒸海上鮮**

Steamed Live Fish

**瑤柱蛋白炒飯**

Fried Rice with Dried Scallop & Egg white

**甜點**

Dessert

**C** \$788

**大四喜拼盤**

Deluxe Combination Platter

**花膠瑤柱海皇羹**

Dried Scallop, Fish Maw & Seafood Soup

**玉子豆腐京蔥海參**

Sauteed Sea Cucumber with Egg Tofu & Scallion

**甜豆西芹炒雙貝**

Sauteed Osmanthus Clams & Scallop with Green

**原隻鮑魚花膠扒豆苗**

Whole Abalone with Fish Maw & Pea Sprouts

**北京鴨**

Peking Duck

**上湯焗龍蝦**

Lobster with Garlic & Butter in Supreme Broth

**清蒸海上鮮**

Steamed Live Fish

**松露醬珍菌炆伊麵**

E-Fu Noodle with Mushroom in Truffle Sauce

**甜點**

Dessert