



尾豬酒

Year End Party

- 蘿蔓海鮮和風沙拉
Romaine Salad with Japanese Dressing
白灼活鮮蝦
Poached Shrimp
芹香蒜苗軟絲
Stir-fried Squid with celery
野生時令魚
Fresh Fish
橙汁蜜子排
Deep-fried Sparerib with Orange Sauce
荷葉糯米飯
Steamed Glutinous Rice
塔香三杯錢鰻
Stir-fried Starry Moray with Wine, Sesame Oil and Soy Sauce
薑絲酸菜鮮魚湯
Ginger Fish Soup
台灣鮮蔬翠
Stir-Fried Vegetable
新鮮水果盤
Fresh Fruit Plate
精緻美甜點
Delicacy Dessert

每桌 \$7,999+10%服務費 (每桌10位)

專案適用期間 2020年12月01日~2021年03月31日

(農曆春節期間 2021/02/10~2021/02/16 不適用)

【本菜單使用之豬肉原料，原產地均為台灣 The origin of pork dishes on the menu is from Taiwan.】

TEMPUS HOTELS & RESORTS

 TEMPUS *always* exceeds your expectation.



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錦繡大拼盤

Assorted Cold Cut Combination Platter

螃蟹什錦海鮮鍋

Crab, Mixed Seafood and Vegetable Soup in a Hot Clay Pot

蒜爆螺肉片

Stir-fried Spiral Shells with Garlic Sprouts

蒜蓉銀帶海草蝦

Steamed Shrimp with Garlic Sauce

甘露鮮魚

Steamed Fish in Soya Sauce

左宗棠嫩雞

“Viceroy Tso” Chicken

手工花枝丸拼荷香珍珠雞

Steamed Glutinous Rice with Deep-fried Squid Ball

樹子小魚干山蘇

Fried bird-nest fern with dried fish

富貴大雙方

Glazed Chinese Ham with Honey and Crispy Bean Curd Wrapped in a Steamed Bun

新鮮水果盤

Fresh Fruit Plate

主廚精選蛋糕

Delicious Cake of Chef's Hand-made

精緻美甜湯

Home-made Sweet Soup

每桌 \$9,999+10%服務費 (每桌10位)

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- 烏魚子錦繡拼盤
Assorted Appetizer Platter
碧綠炒雙鮮
Sautéed Dual Seafood
洋蔥桂花龍蝦
Stir-fried Fresh Lobster with Onion and Egg
紅燒無錫大肋排
Braised Pork Spareribs in Soya Sauce
錦繡金菇三絲羹
Braised Shredded Vegetable and Fungus Soup
清蒸野生時令魚
Steamed Fresh Fish in Soya Sauce
荷葉櫻花蝦米糕
Steamed Glutinous Rice with Sakura Shrimp
彩椒鮮菇蘆筍
Stir Fried Asparagus with Bell Peppers and Mushroom
剝皮辣椒雞湯
Chicken Soup with Peeled Chilli Pepper
新鮮水果盤
Fresh Fruit Plate
主廚精選蛋糕
Delicious Cake of Chef's Hand-made
精緻美甜湯
Home-made Sweet Soup

每桌 \$11,999+10%服務費 (每桌10位)

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烏魚子生魚片拼盤

Assorted Appetizers Platter

蒜蓉玉板蒸龍蝦

Steamed Lobster with Garlic and Soy Sauce Served with Rice Noodle

生菜鮮蝦鬆

Minced Shrimp Served on Lettuce Leaves

蠔皇鮑片燴鮑菇

Braised Sliced Abalone and Mushroom with Oyster Sauce

御品乾隆佛跳牆

Braised Shark's Fin Soup with Meat and Mixed Vegetables

清蒸野生時令魚

Steamed Fresh Fish in Soya Sauce

芝麻鮮蝦餅拼櫻花蝦糯米糕

Deep-Fried Shrimp Cake with Sesame Seeds & Steamed Glutinous Rice With Sakura Shrimp

銀杏雞汁芽白心

Sautéed Chinese Cabbage with Gingko Fruit

頂級養生黑蒜烏骨雞湯

Double-boiled Chicken Soup with Black Garlic

新鮮水果盤

Fresh Fruit Plate

主廚精選蛋糕

Delicious Cake of Chef's Hand-made

精緻美甜湯

Home-made Sweet Soup

每桌 \$13,999+10%服務費 (每桌10位)

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