

MARCO POLO  
HONGKONG HOTEL

新春煙花盆菜晚宴  
Sparkling Poon Choi Feast

原隻八頭鮑魚 Whole eight-head abalone in oyster sauce

美顏花膠 Fish maw

原粒瑤柱甫 Whole conpoy

茄汁大蝦 Prawns in tomato sauce

香滑鯪魚球 Fish balls

頭抽豉油雞 Soya sauce chicken

鮑魚汁炆鵝掌 Braised goose web in abalone sauce

自家製南乳豬手 Pork knuckle

炆豬脷 Pig's tongue

芋頭扣肉 Braised pork with taro

蠔皇花菇 Braised mushrooms

豬皮 Preserved pig's skin

竹筍 Bamboo pith

鮮草菇 Straw mushrooms

炆蓮藕 Braised lotus roots

蘿蔔 Turnip

豆卜 Bean curd puffs

枝竹 Deep-fried bean curd sheet

紹菜 Chinese cabbage

每席港幣 4,880 (4-6 位用) HK\$4,880\* per table of 4-6 persons

每席港幣 8,880 (10-12 位用) HK\$8,880\* per table of 10-12 persons

包括 3 小時無限暢飲汽水、凍橙汁、啤酒、精選紅酒及白酒

Included: 3 hours free-flow soft drinks, chilled orange juice, local beers, and house red and white wine

價目另設加一服務費

Prices are subject to 10% service charge