

以下為本酒家提供之特選套餐，各款菜譜供十至十二位用，菜式可隨意修改，菜價將以所選菜式而增減。
 You can change any courses as you like and the price will be adjust depend on the courses you choose.

(供十至十二位用 For 10-12 People)

<p style="text-align: center;">《 Menu 1601 》</p> <p>1 天虹六小碟 Six Small Dishes with Rainbow Style 2 海中寶炖湯 Double Boiled Mixed Seafood Soup 3 豉油皇煎瀨尿蝦皇 Fried Squilla with Soya Sauce 象拔蚌兩吃 Geoduck Clam in Two Flavours 4 -刺身 - Sashimi 5 -蚌膽蜆肉粥 - Clam & Gallbladder Congee 6 清蒸大星班 Steamed Fish (Star Garoupa) 7 上湯焗龍蝦 Fried Lobster with Broth Superior Soup (煎米粉底) (with Fried Rice flour) 8 招積鮮鮑魚 Deep Fried Abalone with Salt & Pepper 9 XO醬蒸元貝 Steamed Scallop with XO Sauce 10 魚湯浸雙蔬 Braised Mixed Vegetable in Broth 11 芝士焗海鮮飯 Baked Seafood Rice with Cheese * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 7,288-</p>	<p style="text-align: center;">《 Menu 1602 》</p> <p>1 白灼海中蝦 Boiled Prawn 2 酥炸吉列鮮魷 Deep Fried Squid with Sweet & Sour Sauce 3 大星班龍吐珠 Rainbow Fish (Star Garoupa) 4 芝士焗龍蝦 Baked Lobster with Cheese 5 籠仔糯米蒸蟹 Steamed Crab with Glutinous Rice 6 蒜蓉蒸貴妃蚌 Steamed Queen's Clam with Garlic Sauce 7 生扣南非鮑魚 Braised Abalone with Oyster Sauce 8 廚師精選鮮雞 Seasonal Chef Recommend Fresh Chicken 9 上湯浸時蔬 Braised Seasonal Vegetable in Broth 10 蟹籽海膽炒飯 Fried Rice with Sea Urchin & Carb Roe * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 6,588-</p>
<p style="text-align: center;">《 Menu 1603 》</p> <p>1 椒鹽中瀨尿蝦 Fried Squilla with Salt & Pepper 2 大海班龍吐珠 Rainbow Fish (Black Garoupa) 3 牛油焗龍蝦 Fried Lobster with Butter Sauce 4 天虹秘制蟹 Fried Crab with Honey & Pepper 5 蒜蓉蒸元貝 Steamed Scallop with Garlic Sauce 6 櫻花蝦浸蜆 Boiled Clams with Sergestid Shrimp 7 龍井茶香雞 Longjing Tea Smoked Chicken 8 魚湯浸時蔬 Stewed Seasonal Vegetable in Broth 9 咸魚雞粒炒飯 Fried Rice with Diced Chicken & Salted Dried Fish * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 4,988-</p>	<p style="text-align: center;">《 Menu 1604 》</p> <p>1 豉油皇煎中蝦 Fried Prawn with Superior Soy Sauce 2 椒鹽焗鮮魷 Deep Fried Squid with Salt & Pepper 3 上湯焗龍蝦 Fried Lobster with Broth Superior Soup 大海班兩吃 Garoupa in Two Flavours 4 -翡翠石班球 - Sauteed Sliced Garoupa with Celery 5 -古法蒸石班頭腩 - Steamed Garoupa Head & Stomach 6 精英炒海蟹 Fried Crab with Spicy Garlic, Black Bean & Chili 7 清蒸鮮鮑魚 Steamed Abalone with Soy Sauce 8 得獎咕嚕肉 Sweet and Sour Pork 9 清炒時蔬 Fried Seasonal Vegetable 10 海鮮炒飯 Fried Rice with Seafood * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 3,688-</p>
<p style="text-align: center;">《 Menu 1605 》</p> <p>1 白灼生海蝦 Boiled Shrimp 2 椒鹽焗鮮魷 Deep Fried Squid with Salt & Pepper 3 清蒸游水魚 Steamed Fish (Seasonal) 4 香草焗美國龍蝦 Baked Lobster with Chef Recipe 5 薑蔥焗海蟹 Fried Crab with Ginger & Spring Onion 6 清蒸鮮鮑魚 Steamed Abalone with Soy Sauce 7 得獎咕嚕肉 Sweet and Sour Pork 8 清炒時蔬 Fried Seasonal Vegetable 9 天虹炒飯 Rainbow Special Fried Rice * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 2,888-</p>	<p style="text-align: center;">《 Menu 1606 》</p> <p>1 紫菜海鮮羹 Seafood Soup with Seaweed 2 白灼生海蝦 Boiled Shrimp 3 酥炸吉列鮮魷 Deep Fried Squid with Sweet & Sour Sauce 4 牛油焗美國龍蝦 Fried Lobster with Butter Sauce 5 酸甜脆香魚 Deep Fried Fish with Sweet & Sour Sauce 6 蒜蓉蒸元貝 Steamed Scallop with Garlic Sauce 7 豉椒炒牛肉 Fried Beef with Black Bean & Chilli Sauce 8 清炒時蔬 Fried Seasonal Vegetable 9 菜粒蛋炒飯 Fried Rice with Vegetable & Eggs * 精美水果盤 Seasonal Fruit (On house)</p> <p style="text-align: center;">Each Set HK\$ 2,288-</p>

另收茶芥及加一服務費

Plus Chinese Tea & Table Sauce and 10% Service Charge

此套餐有效期至 2016 年 6 月 30 日止

It's effective until 30 Jun 2016 ##