

7-Course Chinese Menu

Perfect Beginnings 天作之合 (Appetiser Platter 五福大拼盘)

Choice of 5 items 自选5款

- Chilli Crab Claws 鲜辣蟹肉
- Crispy Whitebait Fish 烧汁白饭鱼
- Golden Salmon Toast 黄金三文吐司
- Five-Spice Chicken in Bean Curd Roll 五香马蹄卷
- Nanjing Poached Duck 南京盐水鸭
- Smoked Duck Roll 茶王熏鸭卷
- Japanese Top Shell with Szechuan Sauce 川汁螺片
- Szechuan Garlic Pork 四川蒜泥白肉
- Marinated Jellyfish sprinkled with Sesame Seeds 芝麻海蜇
- Marinated Baby Squid with Shimeji Mushrooms 墨鱼仔伴野菌
- Marinated King Mushrooms with BBQ Sauce 浓味鲍鱼菇
- Organic Prawns with Lime Mayonnaise 青柠虾沙律
- Wasabi Mango Prawn Rolls 芥末龙王香芒卷
- Breaded Bacon Prawn Rolls 烟肉虾卷

Romance 永浴爱河 (Broth 羹)

- Harmonious Union Braised Four Treasures Broth 红烧四宝羹
- Braised Seafood with Fried Fish Maw Soup 红烧海鲜鱼鳔羹
- Braised Lobster Soup 山珍海味龙虾羹
- Abalone Soup 聚宝羹
- Mini Buddha Jumps Over The Wall 迷你佛跳墙*

Bountiful Offspring 早生贵子 (Seafood 海鲜)

- Stir-fried Scallops and Asparagus in Hot Bean Sauce 酱爆芦笋桃红带
- Stir-fried Scallops with Asparagus and Pine Nuts in Black Pepper Sauce 经典黑椒松子炒鲜带
- Stir-fried Scallops with Minced Garlic and Sugar Beans 油泡翡翠玉带
- Fried Scallops with Spicy Sauce and Sugar Beans 辣味碧绿彩椒带
- Poached Herbal Live Prawns 药膳灼活虾
- Poached Live Prawns with Garlic and Superior Stock 上汤金银蒜灼活虾
- Deep-fried Wasabi Mayonnaise Prawns served with Mango Salsa 芥末虾球香芒酱沙沙
- Crispy Mongolian Prawns in 'Pik Fong Tong' Style 避风塘虾球

Abundance 白首偕老 (Fish 鱼)

- Pearl Garoupa 龙虎斑
- Marble Goby 笋壳
- White Patin Fish 白鲩鱼
- Red Snapper 红鲷
- White Cod Fish 白鳧鱼*
- Coral Trout 星斑*

Preparation Style 烹饪煮法

- Hong Kong 港式
- Teochew 潮州式
- Minced Garlic 金银蒜
- Green Ginger Sauce 碧波姜蓉
- Nonya Style Spicy Coriander Sauce 娘惹风味

*Additional charges apply. 附加费。

Togetherness 凤凰于飞 (Meat 肉)

- Signature Herbal Empress Chicken 特制药材皇帝鸡
- Crispy Roasted Chicken in Chef's Signature Sauce 秘汁脆皮烧鸡
- Zhenjiang Pork Ribs 镇江排骨王
- Orange Honey Pork Ribs 宫廷橙香排骨王
- Steamed Tender Duck with Sea Cucumber and Chestnuts 王味栗子海参鸭

Longevity 爱之永恒 (Noodles/Rice 面/饭)

- Ee-Fu Noodles with Yellow Chives and Shimeji Mushrooms 韭王松菇焖伊面
- Glutinous Rice wrapped in Bean Curd Skin 金衣糯米卷
- Steamed Rice with Assorted Preserved Meat in Lotus Leaf 腊味荷叶饭
- Treasures Steamed Rice with Fragrant Chicken and Seafood in Lotus Leaf 南洋海鲜鸡味荷叶饭
- Chilli Crab Meat Sauce served with Fried Golden Mantou 火红辣蟹伴金砖

Sweetness 甜甜蜜蜜 (Dessert 甜品)

- Chilled Cream of Mango with Pomelo and Sago 杨枝甘露
- Chilled Red Dates, Lotus Seeds and Peach Resin 银湖水晶
- Chilled Mango Pudding with Raspberry Sauce 覆盆子酱芒果布丁
- Warm Yam Purée and Gingko Nuts with Pumpkin in Coconut Jus 潮式金银椰芋泥
- Chilled Pumpkin and Lotus Seeds in Coconut Jus 赤道风情

International Lunch Buffet Menu

Appetiser

Prawn and Asian Salad with Assorted Wasabi Mayo Salmon Gravlax with Lime, Capers and Wasabi Sour Cream Calamari, Mussels and Half-shell Scallops with Lime Coriander Dressing
Signature California Rolls
Roasted Wagyu with Olive Tapenade

Salad

Romaine Lettuce with Shaved Parmesan Cheese
Mixed Baby Greens
French Dressing, Balsamic Dressing, Avocado Oil Vinaigrette, Golden Raisins, Olives, Feta Cheese and Croutons

Soup

Tuscany-style Pumpkin Crab Soup

Main

Braised Beef Cheek, True Mash and Sautéed Mushrooms
Slow-baked Salmon, Chardonnay Carrots and Lemon Oil Vinaigrette
Roasted Baby Chicken, Sautéed Asparagus, Zucchini and Natural Jus

Smoked Duck Breast with Black Pepper
Malay Mee Goreng with Prawns and Chicken
Baked Vegetable Gratin
Fried Rice with Chicken Floss

Dessert

Famous Hilton Mini Cheesecake
Mango Pudding with Berries
Mini Apple Crumble with Caramelised Walnuts
Warm Yam Purée with Gingko Nuts
Tiramisu Tartlet
Fresh Fruit Platter

Live Station (Optional)

- Suckling Pig 脆皮乳猪: \$450++ per pig | Approximately 70 pieces
- Peking Duck Crepe 北京鸭卷: \$588++ per hour | Maximum of eight ducks
- Liquid Nitrogen Sakura Meringue 樱花蛋白酥: \$428++ per hour