



MARCO POLO  
HONGKONG HOTEL  
馬哥孛羅香港酒店

## Annual and Spring Dinner Menu I

### 團年及春茗菜譜 I

#### 風生水起

“Lo Hei” Salmon Sashimi with Fresh Fruit and Chinese Condiment

#### 黑松露醬炒碧綠彩鳳帶子

Stir-fried Sliced Chicken and Scallop with Black Truffle Sauce and Vegetable

#### 牛肝菌螺頭燉水鴨

Double-boiled Duck Soup with Sea Whelk and Porcino Mushroom

Or 或

#### 上湯雞茸燕窩羹

Double-boiled Bird's Nest with Minced Chicken in Superior Soup

#### 蠔皇花菇扣鵝掌

Braised Goose Webs with Mushroom

#### 清蒸沙巴龍躉

Steamed Fresh Garoupa

#### 醬燒琵琶鴨

Roasted Duck

#### 臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meat

#### 鮑汁雙菇炆伊麵

Braised E-fu Noodle with Mushroom and Abalone Sauce

#### 紅豆沙湯丸

Sweetened Red Bean Cream with Lotus Seeds and Dumpling

#### 鮮果拼盤

Seasonal Fresh Fruit Platter

#### 精美甜點

Chinese Petit Fours

HK\$8,388 plus 10% service charge per table of 10-12 persons  
including 3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
每席港幣 8,388 元 供10至12位享用 附設加一服務費  
包括3小時無限量供應汽水、冰凍橙汁及啤酒



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## Annual and Spring Dinner Menu II

### 團年及春茗菜譜 II

鴻運乳豬全體

Barbecued Whole Suckling Pig

桂林炸蝦丸

Golden Fried Shrimp Ball

蒜子玉環瑤柱甫

Braised Whole Conpoy in Marrow with Garlic

碧綠花枝帶子

Sauteed Squid and Scallop with Vegetable

川貝海底椰炖水鴨螺頭

Double-boiled Chuan bei, Sea Coconut with Sea Whelk

Or 或

上湯蟹肉燕窩羹

Double-boiled Bird's Nest with Crab Meat in Superior Soup

蠔皇碧綠鮑片

Braised Sliced Abalone with Vegetable

清蒸沙巴龍躉

Steamed Fresh Garoupa

桂花陳酒焗雞

Baked Chicken with Chinese Wine

臘味粒芥蘭炒香苗

Fried Rice with preserved Meat and Kale

大展鴻圖麵

Braised E-fu Noodle with Crab Meat in Superior Soup

鴛鴦紫米露湯丸

Sweetened Red Glutinous Rice and Red Bean Soup with Dumpling

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

HK\$9,388 plus 10% service charge per table of 10-12 persons  
including 3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
每席港幣 9,388 元 供10至12位享用 附設加一服務費  
包括3小時無限量供應汽水、冰凍橙汁及啤酒



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## Annual and Spring Dinner Menu III

### 團年及春茗菜譜 III

鴻運乳豬全體

Barbecued Whole Suckling Pig

芝士焗釀蟹蓋

Baked Stuffed Crab Shell with Cheese

西芹彩鳳帶子

Sautéed Scallop and Sliced Chicken with Vegetable

上湯焗龍蝦

Baked Lobster in Superior Soup

喜鵲燕窩羹

Double-boiled Bird's Nest soup with Partridge

蠔皇碧綠原隻鮑魚

Braised Whole Abalone with Vegetable

清蒸老虎斑

Steamed Fresh Tiger Garoupa

當紅炸子雞

Golden Fried Crispy Chicken

臘味糯米飯

Stir-fried Glutinous Rice with preserved Meat

鮮茄海鮮燴烏冬

Udon Noodles with Seafood and Fresh Tomato

紅豆沙湯丸

Sweetened Red Bean Cream with Lotus Seeds and Dumpling

鮮果拼盤

Seasonal Fresh Fruit Platter

精美甜點

Chinese Petit Fours

HK\$10,588 plus 10% service charge per table of 10-12 persons  
including 3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
每席港幣 10,588 元 供10至12位享用 附設加一服務費  
包括3小時無限量供應汽水、冰凍橙汁及啤酒



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## Annual and Spring Dinner Menu IV

### 團年及春茗菜譜 IV

#### 錦繡紅袍

Barbecued Whole Suckling Pig

#### 脆奶伴千島蝦球

Deep-fried Fresh Milk with Deep-fried Shrimp Balls in Thousand Island Sauce

#### 如意花開帶子桂花蚌

Stir-fried Sea Clams with Scallop and Vegetable

#### 玉環瑤柱甫

Braised Whole Conpoy in Marrow

#### 黑松露燕窩蟹肉羹

Double-boiled Bird's Nest Soup with Crab Meat and Black Truffle

#### 花菇蠔皇扣原隻鮑魚

Braised Whole Abalone with Mushroom

#### 清蒸海星斑

Steamed Fresh Spotted Garoupa

#### 當紅炸子雞

Golden Fried Crispy Chicken

#### 福建炒飯

Fujian Fried Rice

#### 上湯菜肉餃子

Poached Pork Dumpling in Superior Soup

#### 蓮子百合燉萬壽果

Double-boiled Sweetened Papaya with Lotus Seed and Lily Bulb

#### 鮮果拼盤

Seasonal Fresh Fruit Platter

#### 精美甜點

Chinese Petit Fours

HK\$12,288 plus 10% service charge per table of 10-12 persons  
including 3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
每席港幣 \$12,288 元 供10至12位享用 附設加一服務費  
包括3小時無限量供應汽水、冰凍橙汁及啤酒