

splendour menu

Appetiser

- 李白锦绣大拼盘 Li Bai's Deluxe Combination Platter (select 3):
- 烧肉 Roast Pork
 - 鲜果虾沙律 Prawn Salad with Fresh Fruit
 - 梅子烟鸭拼海蜇 Smoked Duck with Seasoned Jellyfish
 - 醉鸡片 Drunken Chicken
 - 泰式鲍贝 Pacific Clam with Thai Sauce
 - 迷你八爪鱼拼日式海带 Marinated Mini Octopus with Wakame
 - 荔茸虾 Fried Taro Prawn
 - 日式炸龙虾饼 Lobster Croquette
 - 荔枝虾球 Lychee Prawn Sphere

Soup

- 花胶瑶柱蟹肉羹 Deluxe Seafood Broth (*Fish Maw, Fresh Crabmeat and Conpoy*)
- 瑶柱四宝羹 Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallop
- 人参花胶鸡汤 Double-boiled Chinese Ginseng Chicken Soup with Fish Maw
- 虫草花红枣干贝花菇炖鸡汤 Double-boiled Chicken Soup with Cordyceps, Red Date, Chinese Mushroom and Dried Scallop

Seafood

- 醉虾 Drunken Prawn
- XO 酱彩椒露笋炒虾仁 Sautéed Prawn with Walnut, Asparagus and Capsicum in XO Sauce
- 金沙虾球 / 百香果虾球 Deep-fried Prawn Ball with choice of Salted Egg Yolk Sauce or Passion Fruit Sauce
- 榄菜碧绿带子炒白灵菇 Sautéed Scallop with Asparagus, Bai Ling Mushroom and Preserved Black Olive

Fish

- 港式蒸大星斑 Hong Kong-style Steamed Star Grouper
- 葱蒜蒸或煎比目鱼 Steamed or Pan-fried Halibut with Garlic and Spring Onion Sauce
- 蒸西曹 Steamed Live Sea Bass with:
豉汁 / 清蒸 / 蒜茸蒸
Black Bean Sauce / Light Soya Sauce / Minced Garlic Sauce

Meat

- 淮盐烧鸡 Crispy Roast Chicken with Salt & Pepper
- 蒜香吊烧鸡 Crispy Roast Chicken with Garlic Sauce
- 酱烧琵琶鸭 Roast Pi Pa Duck
- 蔓越莓酱烧排骨 Stewed Pork Rib in Cranberry Sauce

Vegetable

- 蟹肉扒香菇西兰花 Braised Chinese Mushroom with Broccoli and Crabmeat Sauce
- 干贝鲜腐竹扒菠菜 Hong Kong Spinach with Fresh Beancurd Skin and Conpoy
- 干贝灵芝菇扒白菜苗 Stewed Abalone Mushroom with Baby Cabbage and Conpoy

Abalone / Sea Cucumber

 (upgrade suggestion)

The following can be arranged at an additional \$68 per table of 10 persons:

- 鲍鱼花菇扒西兰花 Braised Baby Abalone with Shiitake Mushroom and Broccoli
- 鲍鱼鲜腐竹扒菠菜 Braised Baby Abalone with Fresh Beancurd Skin and Spinach
- 海参灵芝菇扒白菜苗 Braised Sea Cucumber with Abalone Mushroom and Baby Cabbage

Noodle / Rice

- 虾炳伊面 Stewed Ee-Fu Noodle with Prawn
- 辣椒蟹汁拼馒头 Fried Mantou with Chilli Crab Sauce
- 锦绣炒面线 Wok-fried Mian Xian with Chicken
- 飘香荷叶饭 Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

Dessert

- 白果芋泥 Yam Paste with Gingko Nut
- 红枣银耳桃胶糖水 | 芝麻球 Peach Gum with Red Date and Snow Fungus (*boi*) | Sesame Ball
- 杨枝甘露 | 糕点 Chilled Cream of Mango with Pomelo Sago | Crunchy Chocolate Praline Cake / Black Sesame Yuzu Cake / Red Velvet Cake
- 百年好合 | 芝麻球 Hundred Years Together - Lily Bud, Dried Longan, Red Date, Gingko Nut and Lotus Seed in Syrup (*chilled*) | Sesame Ball

lavish menu

Appetiser

- 李白锦绣大拼盘 Li Bai's Deluxe Combination Platter (select 3):
- 乳猪 Suckling Pig
 - 醉鸡片 Drunken Chicken
 - 梅子烟鸭拼海蜇 Smoked Duck with Seasoned Jellyfish
 - 鲜果龙虾沙律 Lobster Salad with Fresh Fruit
 - 泰式鲍贝 Pacific Clam with Thai Sauce
 - 迷你八爪鱼拼日式海带 Marinated Mini Octopus with Wakame
 - 荔枝虾球 Lychee Prawn Sphere
 - 日式炸龙虾饼 Lobster Croquette
 - 荔茸带子 Deep-fried Scallop with Taro

Soup

- 雪耳鸡茸燕窝羹 Thick Soup of Bird's Nest with Minced Chicken and White Fungus
- 瑶柱四宝羹 Thick Soup of Abalone, Sea Cucumber, Fish Maw and Dried Scallop
- 虫草花海参花菇炖鸡汤 Double-boiled Chicken Soup with Cordyceps, Sea Cucumber and Chinese Mushroom
- 羊肚菌花胶炖鸡汤 Double-boiled Chicken Soup with Morel Mushroom and Fish Maw

Seafood

- 醉虾 Drunken Prawn
- XO 酱彩椒露笋炒虾仁 Sautéed Prawn with Walnut, Asparagus and Capsicum in XO Sauce
- 黑松露金虾 / 百香果虾球 Salted Egg Prawn with choice of Black Truffle Sauce or Passion Fruit Sauce
- 荷塘彩椒炒带子 Sautéed Fresh Scallop with Snow Pea, Lotus Root and Capsicum

Fish

- 港式蒸大星斑 Hong Kong-style Steamed Star Grouper
- 蜜汁烤鳕鱼 Honey-glazed Baked Cod
- 蒸笋壳 Steamed Live Marble Goby with:
豉汁 / 清蒸 / 蒜茸蒸
Black Bean Sauce / Light Soya Sauce / Minced Garlic Sauce

Meat

- 淮盐烧鸡 Crispy Roast Chicken with Salt & Pepper
- 蒜香吊烧鸡 Crispy Roast Chicken with Garlic Sauce
- 药材大补鸭 Steamed Herbal Duck
- 酱烧琵琶鸭 Roast Pi Pa Duck
- 蔓越莓酱烧排骨 Stewed Pork Rib in Cranberry Sauce

Vegetable

- 鲍鱼花菇扒西兰花 Braised Baby Abalone with Shiitake Mushroom and Broccoli
- 鲍鱼灵芝菇扒菠菜 Braised Baby Abalone with Lingzhi Mushroom and Hong Kong Spinach
- 鲍鱼鲜腐竹扒白菜苗 Braised Baby Abalone with Fresh Beancurd Skin and Baby Cabbage
- 海参灵芝菇扒西兰花 Braised Sea Cucumber with Abalone Mushroom and Broccoli

Noodle / Rice

- 蟹肉焖伊面 Stewed Ee-Fu Noodle with Crabmeat
- 辣椒蟹汁拼馒头 Fried Mantou with Chilli Crab Sauce
- 红烧扣肉包 Braised Pork Belly with Steamed Bun
- 韭黄草菇鲜虾鱼茸面 Fish Noodle with Prawn, Straw Mushroom and Yellow Chive
- 飘香荷叶饭 Steamed Fragrant Fried Rice with Diced Chicken, Shrimp, Chinese Mushroom and Conpoy wrapped in Lotus Leaf

Dessert

- 白果金瓜芋泥 Pumpkin Yam Paste with Gingko Nut
- 水梨蜜糖木耳炖燕窝 Double-boiled Bird's Nest with Hosui Pear, White Fungus and Honey (chilled or hot)
- 红枣银耳桃胶糖水 | 芝麻球 Peach Gum with Red Date and Snow Fungus (hot) | Sesame Ball
- 杨枝甘露 | 糕点 Chilled Cream of Mango with Pomelo Sago | Crunchy Chocolate Praline Cake / Black Sesame Yuzu Cake / Red Velvet Cake
- 百年好合 | 芝麻球 Hundred Years Together - Lily Bud, Dried Longan, Red Date, Gingko Nut and Lotus Seed in Syrup (chilled) | Sesame Ball