



廚師精選

Traditional Chinese Dishes



肘子竹絲雞炖鮑翅

淮杞炖山瑞

川貝花膠炖鷓鴣

八寶炖冬瓜

玉環瑤柱脯

竹筴銀絲卷

脆皮糯米雞

白玉蒲團

香燒琵琶鴿皇

*Double Boiled Chicken and Supreme
Shark's Fin with Ham Soup*

Double Boiled Chinese Herbal Turtle Soup

Double Boiled Fish Maw with Chukar Soup

Winter Melon Soup

Dry Scallops with Chinese Melon

Bamboo Piths Rolls

Stuffed Chicken with Sweet Rice

Winter Melon over Mixed Vegetables Deluxe

B.B.Q. Squab Country Style



歡迎預定。Please order in advance.

Banquet Menu A

Assorted Cold Appetizer

Crystal Prawns with Pine Nuts

Beef Steaks Chinese Style

Seafood Winter Melon Soup

Soy Sauce Chicken

Crab with Ginger and Scallions

Dried Scallops with Seasonal Vegetables

Steamed Fish Filets with Ham and Vegetables

Yang Chow Fried Rice

Dessert

Only valid for two (2) tables maximum on Weekends.

\$338 *(per table of 10 People)*

特選菜譜 A

燒味大拼盤
崧子甜豆蝦球
中式牛仔柳
海鮮冬茸羹
玫瑰豉油雞
薑蔥焗大蟹
瑤柱扒時蔬
玉樹麒麟斑塊
楊州炒飯
是日甜品

週末兩席以上不適用 **每席 \$338** (供10位用)

Banquet Menu B

Salt and Pepper Crab

Deep Fried Prawns with Honey Glazed Walnuts

Scallops and Steak Cubes with Black Pepper Sauce

Braised Seafood Soup with Shark's Fin

Peking Duck with Buns

Deep Fried Crispy Chicken

Veggie Abalone with Greens

Steamed Live Fish

Golden Supreme Fried Rice

Dessert

\$398 *(per table of 10 People)*

特選菜譜 B

精美甜品
金雙蛋炒飯
清蒸游水魚
碧綠齋鮑魚
當紅炸子雞
北京片皮鴨
鮑參翅肚羹
黑椒帶子牛柳
蜜桃明蝦球
椒鹽焗大蟹

每席 \$398 (供10位用)

Banquet Menu C

Special Combination Appetizer

Braised Shark's Fin Soup with Shredded Chicken

Salt and Pepper Crab

Sauteed Steak Cubes and Scallops with X.O. Sauce

Roasted Chicken in Special Sauce

Baked Maine Lobster in Supreme Broth

Black Mushrooms with Mustard Greens

Steamed Live Fish or Baked Black Cod

Longevity Noodle with Abalone Sauce

Dessert

\$498 *(per table of 10 People)*

特選菜譜 C

精美甜品
鮑汁長壽面
香焗 或 清蒸
銀鱈魚 游水魚
花菇扒芥膽
上湯焗龍蝦
馳名一品燒雞
XO牛柳帶子
椒鹽焗大蟹
紅燒雞絲翅
嶺南大拼盤

每席 \$498 (供10位用)

Banquet Menu D

Drunken Squab Combination

Sauteed Geoduck Clam and Shellfish with Chives

Bamboo Piths Rolls

Double Boiled Shark's Fin Soup

Salt and Pepper Crab

Stuffed Chicken with Sweet Rice

Sea Cucumber and Mushrooms with Tender Greens

Steamed Live Fish or Baked Black Cod

Braised E-Fu Noodle with Abalone Sauce with Mushrooms

Dessert

\$638 *(per table of 10 People)*

Advance Order

特選菜譜 D

醉鴿大拼盤

韭皇炒雙脆

竹笙銀絲卷

原盅雞炖鮑翅

椒鹽焗大蟹

脆皮糯米雞

碧綠蝦子北菇刺參

清蒸游水魚

香焗
或
銀鱈魚

鮑汁雙菇炆伊面

紅蓮炖雪蛤

每席 \$638 (供10位用)

敬請預訂

rnglounge.com

Banquet Menu E

Chef's Special Appetizer

Braised Fresh Scallop with Lettuce

Sauteed Geoduck Clam with Chives

Double Boiled Shark's Fin Soup

Braised Abalone with Mustard Green

Steamed Sliced Chicken with Ham and Vegetable

Baked Lobster in Supreme Broth

Steamed Live Fish or Baked Black Cod

Braised E-Fu Noodle with Geoduck and Mushrooms

Double Boiled Ginseng with Lotus seed

\$738 (per table of 10 People)

Advance Order

特選菜譜 E

嶺南大熱拼

生財鮮柱甫

韭皇炒象拔

原盅雞炖翅

蚝皇鮮鮑甫

金華玉樹雞

高湯焗龍蝦

清蒸游水魚

香焗
或
銀鱈魚

象拔蚌炆伊面

花旗參炖紅蓮

每席 \$738 (供10位用)

敬請預訂

rnglounge.com

Banquet Lunch Menu G

Salmon Avocado Egg Roll

Seafood and Bean Curd Soup

Barbecued Pork

Honey Spareribs

Mixed Vegetables Deluxe

Deep Fried Prawns with Honey Glazed Walnuts

Steak Cubes with Macadamia Nuts

Chicken Chow Mein

Vegetable Fried Rice

\$188 *(per table)*

Banquet Lunch Menu H

Live Crab with Salt and Pepper

Mashed Chicken and Sweet Corn Soup

Soy Sauce Chicken

Beef Steak with X.O. Sauce

Prawns with Walnuts in Special Sauce

Three Treasures with Black Bean Sauce

Honey Spareribs

Mixed Vegetables Deluxe

Beef Chow Fun with Black Bean Sauce

Seasonal Fruit Plate

\$268 *(per table)*