

# 星海薈<sup>®</sup>

THE STARVIEW

餐飲 DINING · 宴會 BANQUET



星海薈 (沙田) 21席

安平街1號香港沙田萬怡酒店 (港鐵石門站C出口)

f 星海 星海薈 譽宴 U-Banquet  
@ the.starview\_ubanquet  
www.thestarview.com



訂座熱線: ☎ 2811 9068 ☎ 6468 7955

\* 圖片只供參考



# Aster

紫苑

每席(十二位用) \$6,288

## 脆烤鴻運乳豬

Crispy Roasted Suckling Pig

## 熱情果籠仔大蝦球

Sautéed King Prawns with Passion Fruit Wrapped in Lotus Leaf

## 脆皮鵝肝金華海皇卷

Deep Fried Crispy Roll Stuffed with Goose Liver, Chinese Ham and Seafood

## 蟹肉瑤柱雙翡翠

Braised Dried Conpoy with Shredded Crab Meat and Assorted Vegetables

## 原盅竹笙燉美國焗螺

Double-boiled American Sea Whelk with Bamboo Pith

## 東瀛煎焗南非鮑魚

Baked and Pan-fried South African Abalone

## 清蒸沙巴龍躉

Steamed Sabah Giant Grouper

## 蒜香脆皮燒雞

Roasted Crispy Chicken with Garlic

## 黑毛豬蔥蒜炒絲苗

Fried Rice with Iberico and Shallot

## 鮑汁珍菌炆伊麵

Braised E-Fu Noodles with Mixed Mushroom in Abalone Sauce

## 特式甜點配鮮果

Fruits and Dessert

# Begonia

海棠

每席(十二位用) \$7,288

## 脆烤鴻運乳豬

Crispy Roasted Suckling Pig

## 鮮淮山珊瑚乳鴿脯

Sautéed Pigeon Breast with Chinese Yam and Coral Mussels

## 玉環瑤柱脯

Braised Dried Scallops with Winter Melon

## 茶果子炸釀蟹鉗

Deep-fried Crab Claw

## 原盅日本元貝花膠燉童子雞

Double-boiled Chicken Soup with Japanese Scallops

## 生扣五頭南非鮮鮑

Braised South Africa Abalone (5-heads)

## 清蒸大海星斑

Steamed Sea Garoupa

## 星海脆皮燒雞

Signature Crispy Roasted Chicken

## 海皇蛋白炒絲苗

Fried Rice with Seafood and Egg White

## 瑤柱金菇炆伊麵

Braised E-Fu Noodles with Enoki Mushrooms and Dried Conpoy

## 特式甜點配鮮果

Fruits and Dessert

# Cosmos

秋櫻

每席(十二位用) \$8,288

## 脆烤鴻運乳豬

Crispy Roasted Suckling Pig

## 蜜豆珊瑚蝦球

Sautéed Peas, Prawn Balls and Coral Mussels

## 鮑汁鮮元貝碧玉盅

Steamed Dried Conpoy Stuffed in Melon with Abalone Sauce

## 生拆蟹肉釀蟹蓋

Baked Stuffed Crab Shell with Fresh Crab Meat

## 原盅羊肚菌刺參燉響螺

Double-boiled Sea Cucumber, Conch Soup with Morel

## 生扣五頭南非鮮鮑伴鵝掌

Braised South Africa Abalone (5-heads) with Goose Webs

## 清蒸大海星斑

Steamed Sea Garoupa

## 芝麻脆皮雞

Crispy Chicken with sesame

## 櫻花蝦日本蘿蔔炒絲苗

Fried Rice with Sakura Shrimps and Japanese Daikon

## 野菌肉眼根炆伊麵

Braised E-Fu Noodles with Pork Ribeye with Mushrooms

## 特式甜點配鮮果

Fruits and Dessert

# Daphne

瑞香

每席(十二位用) \$12,888

\*只適用於5席或以下

## 香烤鳳梨麒麟金豬

Roasted Suckling Pig with Pineapple

## 香檳汁焗開邊花龍蝦

Baked Lobster with Champagne Sauce

## 松露乳酪霸皇蟹鉗

Steamed Crab Claws with Truffle, Egg White and Milk

## 鮑魚黑毛豬釀焗響螺

Baked Stuffed Iberico, Abalone with Sea Whelk

## 原個椰青響螺燉翅

Double-boiled Sharks Fin Soup with Sea Conch in Coconut

## 生扣五頭南非鮮鮑伴海參

Braised South Africa Abalone (5-heads) with Sea Cucumber

## 清蒸大海東星斑

Steamed Spotted Garoupa

## 蔥油脆皮雞

Crispy Chicken with Scallion Oil

## 東瀛子母帶子炒絲苗

Fried Rice with Japanese Scallops

## 花膠海參炆伊麵

Braised E-Fu Noodles with Fish Maw and Sea Cucumber

## 特式甜點配鮮果

Fruits and Dessert

內包：茶芥、開瓶費及汽水或啤酒共12罐

多謝10%服務費

\* 只適用於星海薈沙田店 \* 不適用於婚宴宴會 \* 供應數量可致電或到分店查詢 \* 不可與其它優惠同時使用  
\* 如有更改或停用，恕不另行通知 \* 如有任何爭議，星海薈保留最終決定權 \* 收銀系統結帳以小數四捨五入進位計算