

虎年春茗精選 Spring Dinner Package for the Year of the Tiger

為慶祝虎年的來臨，怡東酒店中菜行政總廚鍾德成師傅特別準備多款賀歲春茗，誠邀您與親友，同事及商務伙伴共慶新春佳節。

To welcome the Year of the tiger, our Executive Chinese Chef Tom Chung is offering a variety of auspicious menus for a joyful Spring Dinner celebration.

<p>凡惠顧 4 至 11 席中式晚宴，即享： For bookings of 4 to 11 tables, you will receive:</p>	<ol style="list-style-type: none"> 1. 一樓咖啡室自助晚餐兩位連飲品 Dinner buffet for two at Café on the 1st with two soft drinks 2. 奉送席前麻雀耍樂及香茗招待 Mahjong tables with Chinese tea served throughout the function 3. 免費供應雜果賓治一杯予每位賓客 A glass of fruit punch for each guest 4. 席上鮮花擺設 Floral arrangement for each table 5. 每席奉送紅酒或白酒一瓶 A bottle of white or red house wine for each table 6. 自攜洋酒可免開瓶 (每席乙瓶) Free corkage for one bottle of self-brought-in spirits per table 7. 酒店免費泊車位兩個 Valet parking spaces at the hotel for two motor vehicles
<p>凡惠顧 12 至 19 席中式晚宴，除可獲以上優惠外，更可獲： For bookings of 12 to 19 tables you will receive all the above privileges plus the following additional benefits:</p>	<ol style="list-style-type: none"> 1. 怡東軒點心禮券港幣\$688 Dim sum lunch coupon in the Yee Tung Heen to the value of HKD 688nett 2. 一樓咖啡室自助晚餐增至四位連飲品 Dinner buffet for four at Café on the 1st with drinks 3. 酒店免費泊車位增至四個 Valet parking spaces at the hotel for four motor vehicles 4. 喜慶橫額 One commemorative banner 5. 飲品折扣優惠 Beverages at discounted prices 6. 以優惠價錢安排占卜/ 古箏表演/ 人像繪畫/ 彩虹書法表演 Choices of Fortune Telling/ Gu Zheng Solo/ Caricature Drawing/ Rainbow Calligraphy arranged at a special rate 7. 財神到賀 God of Fortune to take picture with your guests
<p>凡惠顧 20 席或以上，除可獲以上優惠外，更可獲： For bookings of 20 or more tables you will receive all the above privileges plus the following additional benefits:</p>	<ol style="list-style-type: none"> 1. 海景客房住宿一晚，另奉上生果盤 Overnight stay in a deluxe full harbour view room with a fruit basket 2. 怡東軒點心禮券港幣增至港幣\$888 Dim sum lunch coupon in the Yee Tung Heen to the value of HKD 888nett 3. 免費享用餐前小食 Pre-function snacks 4. TOTT's 晚餐禮券港幣\$500 TOTT's dinner to the value of HKD 500 nett





招財進寶福祿宴 Menu A

鴻運乳豬件 (半隻)

Barbecued suckling pig (half piece)

百花迎春(西蘭花 XO 醬花枝鳳片)

Sautéed sliced chicken and cuttlefish with broccoli in XO sauce

好事常臨(脆炸蠔豉卷)

Deep fried dried oysters

金銀滿屋(瑤柱金菇扒雙蔬)

Braised shredded conpoy and enoki mushrooms with seasonal vegetables

雙翼展翅(竹筍龍鳳燴翅)

Braised shark's fin soup with shredded chicken, shark's skin and bamboo piths

握手言歡(碧綠北菇螺扒)

Braised Chinese mushroom and sliced whelk with vegetables

一帆風順(清蒸大青斑)

Steamed green garoupa

丹鳳朝陽(當紅炸子雞)

Roasted crispy chicken

喜慶豐收(揚州炒飯)

Fried rice in "Yeung Chow" style

人人撈起(叉燒羌蔥撈伊麵)

Braised e-fu noodles with barbecued pork

百年祝福(百合紫米露)

Sweetened purple glutinous rice with lily bulbs

五世祺昌(中西美點)

Assorted petit four

每席十二位用**\$4,688** 元
HK\$4,688 per table of 12 persons

The Excelsior, 281 Gloucester Road, Causeway Bay, Hong Kong. Telephone (852) 2894 8888 Facsimile (852) 2895 6459
E-mail – General enquiry: exhkg-info@mohg.com E-mail – Room reservations: exhkg-reservations@mohg.com www.excelsiorhongkong.com
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金玉滿堂如意宴 Menu B

紅袍加身(大紅乳豬全體)

Barbecued whole suckling pig

玉龍金鳳(西蘭花蝦球雞片)

Sautéed prawns with sliced chicken and broccoli

貨如輪轉(荔茸炸帶子)

Deep fried scallops coated with mashed taro

好市大利(蠔豉大利)

Braised pig tongue and dried oysters with vegetables

鵬程展翅(雞絲瑤柱燴翅)

Braised shark's fin soup with shredded chicken and conpoy

福壽雙全(生菜鮑片)

Braised sliced abalone with vegetables

一帆風順(清蒸大青斑)

Steamed green garoupa

喜鵲迎春(金華玉樹雞)

Steamed chicken with Yunnan ham and vegetables

黃金滿屋(南瓜海鮮炒飯)

Fried rice with seafood and pumpkin

貴子千金(銀芽蝦子炆伊麵)

Braised e-fu noodles with shrimp roe and bean sprouts

鴻福齊天(紅棗燉蓮子)

Sweetened soup with red dates and lotus seeds

東成西就(中西美點)

Assorted petit four

每席十二位用\$5,788 元

HK\$5,788 per table of 12 persons

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大吉大利鴻運宴 Menu C

紅袍加身(大紅乳豬全體)

Barbecued whole suckling pig

子母顯貴(西蘭花螺片帶子)

Sautéed sliced whelks and scallops with broccoli

聲振寰宇(百花炸蟹钳)

Deep fried crab claw stuffed with minced shrimps

生財好事(生菜蠔豉)

Braised dried oysters with vegetables

鴻圖展翅(蟹皇魚翅)

Braised shark's fin soup with crab roe

翡翠珍華(菜胆鵝掌鮑片)

Braised sliced abalone with goose web and vegetables

年年有餘(清蒸大星斑)

Steamed spotted groupa

喜鵲傳音(南乳燒雞)

Roasted crispy chicken with preserved bean curd sauce

五穀登豐(生炒糯米飯)

Fried glutinous rice with assorted preserved meats

全家幸福(上湯水餃麵)

Shrimp dumplings in supreme noodle soup

梨園豪傑(銀耳燉雪梨)

Double boiled pear with snow fungus

五福臨門(中西美點)

Assorted petit four

每席十二位用\$6,588 元
HK\$6,588 per table of 12 persons

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特惠酒水小食價目

- (一) 特惠酒水:
- | | |
|------|-----------------------|
| 汽水 | 每杯港幣\$38 (250 毫升) |
| 凍橙汁 | 每杯港幣\$40 (250 毫升) |
| 啤酒 | 每杯港幣\$40 (250 毫升) |
| 鮮榨橙汁 | 每杯港幣\$48 (250 毫升) |
| 雜果賓治 | 每盤港幣\$1,288 (約 100 杯) |
- ❖ 特價每席港幣\$1,088 包括由宴會開始至完場無限供應汽水, 啤酒及凍橙汁
* 鮮榨橙汁附加費特價每席 HK\$300

- (二) 精選小食:
- | | | | |
|--------|-----------|-------|----------|
| 牛肉炒麵/河 | 每碟港幣\$105 | 蝦球湯麵 | 每碗港幣\$88 |
| 楊州炒飯 | 每碟港幣\$105 | 上湯北菇麵 | 每碗港幣\$68 |
| 星洲炒米 | 每碟港幣\$105 | 蟹肉湯伊麵 | 每碗港幣\$88 |
| 各式三文治 | 每份港幣\$98 | | |

- (三) 精美生果盆: 每席港幣\$180(供 12 位用)

所有價目均加一收費

怡東酒店春茗精選特惠由 2010 年 1 月 1 日起至 3 月 31 日止。
查詢詳情及預訂, 請致電 2837 6918 或 2839 6953, 與我們宴會部聯絡。

Special prices for beverage and snacks

- 1) Special Beverage Package :
- | | |
|----------------------|---|
| Soft drinks | HK\$38 per glass (250ml) |
| Chilled orange juice | HK\$40 per glass (250ml) |
| Beer | HK\$40 per glass (250ml) |
| Fresh orange juice | HK\$48 per glass (250ml) |
| Fruit punch | HK\$1,288 per bowl (approx 100 glasses) |

- ❖ HK\$1,088 per table including unlimited soft drinks, beer and chilled orange juice throughout the function.
* Fresh orange juice with a supplement of HK\$300 per table of 12 persons

- 2) Choice of Light Snacks :
- | | |
|--|--------------------|
| Fried noodles with sliced beef | HK\$105 per plate |
| Fried rice "Yeung Chow " style | HK\$105 per plate |
| Fried Singapore noodles | HK\$105 per plate |
| Noodles with prawns in supreme soup | HK\$88 per bowl |
| Noodles with mushrooms in supreme soup | HK\$68 per bowl |
| E-Fu noodles with crabmeat in supreme soup | HK\$88 per bowl |
| Selection of sandwiches | HK\$98 per portion |

- 3) Fresh Fruit Platter: HK\$180 per table of 12 persons

All prices are subject to 10% service charge

The Excelsior's Spring Dinner Package is valid from 1 January to 31 March, 2010.
For details and reservations, please contact our Banquet Office at 2837 6918 or 2837 6953.

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香港怡東酒店 中菜行政總廚 鍾德成

累積多年中華廚藝經驗的中菜行政總廚鍾德成師傅，過去多年來曾在香港及中國效力於多間著名機構，不斷為怡東軒帶來精采的新口味。而鍾師傅的精湛廚藝及對中菜的熱誠，是他為怡東軒所創製多款特色味美的廣東菜之成功要訣。

自 1993 年開業以來，怡東軒一直提供獨特地道的廣東菜及美味特式的點心，並屢獲國際性的讚賞。餐廳的菜譜包括許多大廚的名菜，而海鮮及時令菜式尤其受到食客歡迎。怡東軒更榮獲 2009 年度香港及澳門米芝蓮指南評審推介為「超值之選」。此外，多款招牌菜亦榮獲由香港旅遊發展局主辦之香港美食之殊榮，更連續十二年（1997-2009）被 **Hong Kong Tatler** 列入香港最佳食府的名冊內。



Tom Chung Chinese Executive Chef The Excelsior, Hong Kong

With extensive culinary experience gained from reputable establishments in the region, Chinese Executive Chef Tom Chung brings exciting new flavours to Yee Tung Heen. Throughout his career Chef Tom Chung has worked in notable organisations in China and Hong Kong. Chef Tom Chung's finesse and passion in the culinary arts are key to creating his refreshing and flavoursome Cantonese cuisine at Yee Tung Heen.

Since its opening in 1993, Yee Tung Heen has gained international acclaim for its distinctive, authentic Cantonese cuisine and delicious dim sum specialities. The menu boasts a wide, exciting and constantly changing selection of culinary delights that include numerous signature dishes. Especially popular are the seafood and seasonal dishes which earned the restaurant the **Michelin Guide 2009** for Hong Kong and Macau Bib Gourmand award, which is given to those restaurants that offer a 'high quality dining experience at an affordable price'. In addition, the restaurant received several accolades in the "Best of the Best Culinary Award" organised by the **Hong Kong Tourism Board** and has been selected as one of Hong Kong's Best Restaurants by **Hong Kong Tatler** for 12 consecutive years (1997 to 2009).

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