MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

WINTER SOLSTICE SET DINNER
冬至團圓晚宴

Chinese Starter Platter
五福臨門

(Spicy Celtuce / Cherry Tomato / Pickled Radish /
Deep-fried Peanut with Shredded Taro and Syrup / Black Fungus in Aged Vinegar)
(麻辣貢菜／櫻桃小茄／金枕蘿衣／金絲珠豆／陳醋雲耳)

Double-boiled Giant Garoupa Bone Soup with Gastrodia
天麻燉龍躉骨

Baked Crab Shell with Black Truffle Sauce
黑松露醬焗蟹蓋

Braised Whole Abalone with Assorted Delicacies
鮑羅萬有

(Eight-head Fresh Abalone / Fish Maw / Conch / Goose Web)
(八頭鮮鮑／花膠／響螺／鵝掌)

Traditional Style Steamed Garoupa Fillet with Dried Tangerine Peel
古法陳皮蒸龍躉球

Flambé Prosperity Chicken
火焰富貴雞

Poached Seasonal Vegetable with Bean Curd and Ginkgo
銀杏腐竹泡時蔬

Stir-fried Glutinous Rice with Chinese Preserved Meat
生炒臘味糯米飯

Double-boiled Glutinous Rice Dumpling with Lotus Seed, Lily Bulb, and Red Date
團團圓圓

(棗皇燉蓮子百合湯圓)