

**LEE WOO SING COLLEGE**  
**THE CHINESE UNIVERSITY OF HONG KONG**

Booking No.: \_\_\_\_\_

**Booking Form for Richard M.W. Ho Lounge**

**Important Notes:**

1. Completed form should be sent to the Lee Woo Sing College Office (Fax No.2603 5849) at least 10 days in advance.
2. After the booking is accepted, caterer (LSG Sky Chefs) will be informed of the arrangement. Please contact the caterer immediately at 2603 5568 (Mr. Li) for any subsequent changes of the booking. For cancellation, please contact the caterer at least 3 days before the event.
3. The caterer will contact the applicant one working day before the event and the charges will be based on the number of participants confirmed by then.
4. Under The Smoking (Public Health) (Amendment) Ordinance, the entire University campus (including indoor and outdoor areas) has been designated as NO SMOKING area with effect from January 1, 2007.  
For enquiries, please contact the College Office at 3943 9205 (Mr. Kelvin Tsang).

**Members of Lee Woo Sing College (WS)**       **AAPC Members**       **Others** (Please tick in appropriate box)

<b>Name of Applicant (Hosted by):</b> _____		<b>Post:</b> _____	
<b>Department/Unit:</b> _____		<b>Staff Club No. (if applicable):</b> _____	
<b>Name of Contact Person:</b> _____		<b>Post:</b> _____	
<b>Contact Person Phone no.:</b> _____		<b>Fax no.:</b> _____	
<b>Email:</b> _____			
<b>Date of Function:</b> _____		<b>Time:</b> <input type="checkbox"/> Lunch: 12:00pm-3:00pm	
<b>Name of Function:</b> _____		<input type="checkbox"/> Dinner: 6:00pm-9:00pm	
<b>No. of Participants:</b> _____		<input type="checkbox"/> Other time (Please specify: _____)	
<b>Nature of Function:</b>			
<input type="checkbox"/> Official Meal		<input type="checkbox"/> Official Gathering	
<input type="checkbox"/> Private Gathering		<input type="checkbox"/> LWS Student Society Function	
<input type="checkbox"/> Others: (please specify: _____)			
<b>Location to Book:</b> <input type="checkbox"/> Lounge I (Min. booking: 1 table/10 persons) (Max. capacity.: 1 table for 16 persons)			
(Please specify) <input type="checkbox"/> Lounge II (Min. booking: 2 tables/20 persons) (Max. capacity: 2 or 3 tables for 36 persons)			
<input type="checkbox"/> Whole Lounge (Lounge I&II) (Min. booking: 3 tables/30 persons) (Max. cap.: 3 or 4 tables for 52 persons)			
<b>Please refer to the attached menus:</b>			
<i>(Minimum booking fee is inclusive of food, 10% service charge and venue rental for the first 3 hours, discount price is for Member of LWS/AAPC only.)</i>			
<input type="checkbox"/> Chinese Banquet (Min. booking: 10 persons)	<input type="checkbox"/> Menu A (\$310/\$280)/person	<input type="checkbox"/> Menu B (\$370/\$340)/person	<input type="checkbox"/> Menu C (\$390/\$360)/person
<input type="checkbox"/> Western Cuisine (Min. booking: 10 persons)	<input type="checkbox"/> Menu A (\$310/\$280)/person	<input type="checkbox"/> Menu B (\$350/\$320)/person	<input type="checkbox"/> Menu D (\$480/\$450)/person
<input type="checkbox"/> Buffet (Min. booking: 25 persons for semi buffet; 30 persons for full buffet)	<input type="checkbox"/> Semi Buffet Menu A (\$410/\$380)/person	<input type="checkbox"/> Full Buffet Menu B (\$410/\$380)/person	<input type="checkbox"/> Full Buffet Menu C (\$480/\$450)/person
<input type="checkbox"/> BBQ (Min. booking: 20 persons)	<input type="checkbox"/> BBQ Menu A (\$330/\$300)/person	<input type="checkbox"/> BBQ Menu B (\$380/\$350)/person	<input type="checkbox"/> Self-service BBQ (Members of LWS/ AAPC ONLY) \$2,500 for 20 persons
<b>Other Request:</b> (No extra charges during office hours while staff overtime charges is required for manpower support outside office hour)			
<input type="checkbox"/> Wire mic. and speaker <input type="checkbox"/> AV equipment (60" TV display)			
<b>Signature:</b> _____		<b>Date:</b> _____	

**OFFICE USE ONLY**

Application form received by: \_\_\_\_\_

Approved by: \_\_\_\_\_

Confirmed no. of participants by caterer: \_\_\_\_\_

Booking: Accepted/Rejected

Date: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

LEE WOO SING COLLEGE  
THE CHINESE UNIVERSITY OF HONG KONG

**Richard M.W. Ho Lounge**

**Booking Instruction and General Information**

1. The Lounge I and II are primarily for use by Lee Woo Sing College (College Office, Committee of Overseers, Master, Affiliates, Student Societies, Alumni) and University AAPC members/ CU Colleges/ Departments/ Units.
2. Priority of booking will be given to the Official functions of Lee Woo Sing College, University AAPC members, College affiliates, CU Colleges, Departments and Units.
3. Booking should be made at least 10 days in advance to the LWS College Office.
4. Minimum booking fee is inclusive of food, 10% service charge and venue rental for the first 3 hours (beverages is exclusive). Upon special request, a group less than 10 persons for Chinese Banquet may be considered with an extra 10% service charge.
5. Member of Lee Woo Sing College and University AAPC enjoy a discount of HK\$30 off per head for booking (except self-service BBQ).
6. Booking parties must use catering services by LSG with a minimum meal charge. Minimum charge is for a booking of three hours, additional \$200 for extra hour.
7. Special conditions:  
Booking parties must agree to give way to other parties who have a higher priority in case of an urgent arrangement. The booking parties will be relocated immediately, if possible, to another private location of the same floor for their functions.
8. Parking space up to two cars can be reserved upon request.
9. Basic audio and AV equipment can be provided with no extra charges during office hours while staff overtime charges is required for manpower support outside office hour.

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

中式宴會菜單 A  
Chinese Banquet Menu A

---

開胃小碟

APPETIZERS

(蒜香黃瓜, 宮廷素鵝, 太白醉雞, 桂花紅茄)  
(CUCUMBER WITH GARLIC, MARINATED BEANCURD SHEET,  
MARINATED CHICKEN IN CHINESE YELLOW WINE, TOMATO WITH OSMANTHUS)

招牌小籠包

STEAMED FRESH PORK DUMPLING

碧綠豆腐海鮮羹

BEAN CURD AND SEAFOOD THICK SOUP

金柱貴妃雞

POACHED CHICKEN WITH CONPOY

京烤骨

BRAISED PORK RIBS WITH SPECIAL SAUCE

松子魚塊

CRISPY FISH FILLET WITH PINE NUTS

米湯粗糧泡青蔬

POACHED VEGETABLES, TARO AND PUMPKIN IN RICE SOUP

淮陽五仁炒飯

FRIED RED RICE WITH NUTS & DICED VEGETABLES

宮廷桂花糕

CHINESE OSMANTHUS PUDDING

---

港幣\$310 (10位起) (免茶芥及加一服務費)  
HKD \$310 (min. 10 persons) (inclusive of tea and service charges)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$280 (10位起)  
Members of Lee Woo Sing College, University AAPC Promotion: HKD\$280 (min. 10 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

中式宴會菜單 B  
Chinese Banquet Menu B

---

開胃小碟

APPETIZERS

(陳醋香芹木耳, 蒜香黃瓜, 宮廷素鵝, 太白醉雞, 桂花紅茄, 醬燒茄子)  
(BLACK FUNGUS AND CELERY WITH VINEGAR SAUCE, CUCUMBER WITH GARLIC,  
MARINATED BEANCURD SHEET, MARINATED CHICKEN IN CHINESE YELLOW WINE,  
TOMATO WITH OSMANTHUS, EGGPLANT IN SPECIAL SAUCE)

招牌小籠包

STEAMED FRESH PORK DUMPLING

肘子炖菜膽

DOUBLE-BOILED CHINESE CABBAGE WITH YUNNAN HAM

碧綠花莖片蝦仁

SAUTEED SHRIMPS AND CUTTLEFISH & VEGETABLES

四川樟茶鴨

SMOKED MARINATED DUCK

松子桂魚

CRISPY MANDARIN FISH WITH PINE NUTS

濃湯鮮茄泡青蔬

POACHED VEGETABLES WITH TOMATO IN PRESUME SOUP

瑤柱菜粒蛋白炒飯

FRIED RICE WITH DICED VEGETABLE, EGG WHITE AND CONPOY

宮廷桂花糕

CHINESE PLUM PUDDING

合時鮮果碟

FRESH FRUIT PLATE

---

港幣\$370 (10位起) (免茶芥及加一服務費)

HKD \$370 (min. 10 persons) (inclusive of tea and service charges)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$340 (10位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$340 (min. 10 persons)

香港中文大學和聲書院一文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

中式宴會菜單 C  
Chinese Banquet Menu C

---

開胃小碟

APPETIZERS

(鎮江肴肉, 蒜香黃瓜, 宮廷素鵝, 燻蛋, 桂花紅茄, 醬燒茄子)  
(PORK JELLY IN ZHENJIANG STYLE, CUCUMBER WITH GARLIC,  
MARINATED BEANCURD SHEET, SMOKED EGG, TOMATO WITH OSMANTHUS,  
EGGPLANT IN SPECIAL SAUCE)

招牌小籠包

STEAMED FRESH PORK DUMPLING

滋補燉響螺湯

DOUBLED-BOILED CONCH AND RED DATE SOUP

芹香夏果炒牛肉

SAUTEED BEEF WITH CELERY AND MACADAMIA

蜜豆雜菌炒蝦球

SAUTEED PRAWN WITH HONEY PEAS AND ASSORTED MUSHROOMS

蒜香蔥油雞

CHICKEN WITH GARLIC AND SCALLION

清蒸大海斑

STEAMED FRESH GRAOUPA

白玉伴時蔬

PAOCHED VEGETABLES WITH WINTER MELON

櫻花蝦海鮮炒飯

FRIED RICE WITH DRIED SHRIMPS AND SEAFOOD

桂花酒釀小丸子

MINI RICE BALLS IN OSMANTHUS WITH WINE FLAVORED SWEET SOUP

合時鮮果碟

FRESH FRUIT PLATE

---

港幣\$390 (10位起) (免茶芥及加一服務費)

HKD \$390 (min. 10 persons) (inclusive of tea and service charges)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$360 (10位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$360 (min. 10 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

中式宴會菜單 D  
Chinese Banquet Menu D

---

開胃小碟

APPETIZERS

(鎮江肴肉, 蒜香黃瓜, 醉香鴨脷, 燻蛋, 桂花紅茄, 麻香海蜇頭)  
(PORK JELLY IN ZHENJIANG STYLE, CUCUMBER WITH GARLIC,  
MARINATED DUCK TONGUE IN CHINESE YELLOW WINE, SMOKED EGG,  
TOMATO WITH OSMANTHUS, JELLY FISH WITH SESAME FLAVOR)

招牌小籠包

STEAMED FRESH PORK DUMPLING

蟲草花淮杞燉響螺

DOUBLED-BOILED CONCH, CORDYCEPS AND CHINESE YAM SOUP

黑椒蒜片炒牛柳粒

SAUTEED DICED BEEF WITH BLACK PEPPER AND GARLIC

蜜豆雜菌炒蝦球

SAUTEED PRAWN WITH HONEY PEAS AND ASSORTED MUSHROOMS

濃香茶燻雞

TEA SMOKED CHICKEN

清蒸沙巴龍躉

STEAMED FRESH SABAH GRAOUPA

白玉金菇時蔬

BRAISED GREEN VEGETABLES WITH ENOKI MUSHROOMS AND WINTER MELON

一品砂鍋飯

BRAISED RICE WITH DICED SCOLLOPS, CHICKEN, CONPOY AND MUSHROOMS IN  
CASSEROLE

荳沙鍋餅

SWEET AZUKI BEAN PASTE PANCAKE

合時鮮果碟

FRESH FRUIT PLATE

---

港幣\$480 (10位起) (免茶芥及加一服務費)

HKD \$480 (min. 10 persons) (inclusive of tea and service charges)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$450 (10位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$450 (min. 10 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

西餐 A  
WESTERN CUISINE MENU A

---

前菜 STARTERS

牛油果煙三文魚凱撒沙律

AVOCADO AND SMOKED SALMON CAESAR SALAD

餐湯 SOUP

野菌忌廉湯

CREAM OF WILD MUSHROOM SOUP

主菜 MAIN COURSE

法式香橙烤鴨腿伴野菌意大利飯

GRILLED DUCK CONFIT WITH ORANGE SAUCE

SERVED WITH MUSHROOM RISOTTO

OR

燒釀西梅豬柳伴香草焗薯蓉

BAKED PORK LON STUFFED WITH PRUNE SAUCE

SERVED WITH MASHED POTATO

甜品 DESSERTS

紐約芝士餅配時令水果

NEW YORK CHEESE CAKE WITH FRESH FRUIT

飲品 BEVERAGES

咖啡及茶

COFFEE & TEA

---

每位港幣\$310 (10位起) (免收加一服務費)

HKD \$310 (min. 10 persons) (inclusive of 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$280 (10位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$280 (min. 10 persons)

香港中文大學和聲書院一文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

西餐 B  
WESTERN CUISINE MENU B

---

前菜 STARTERS

泰式鮮蝦木瓜沙律

POACHED SHRIMPS ON PAPAYA SALAD  
SERVED WITH LIME AND MINT DRESSING

餐湯 SOUP

周打海鮮湯

CREAM SEAFOOD CHOWDER SOUP

主菜 MAIN COURSE

香煎牛柳伴燒汁伴香草焗薯蓉

BEEF TENDERLOIN WITH GRAVY  
SERVED WITH HERBS MASHED POTATO

OR

香煎帶子大蝦伴香草扁意粉

LINGUINE TOSSED IN PESTO WITH SCALLOPS AND PRAWNS

甜品 DESSERTS

諾曼第蘋果撻配時令水果

NORMANDY APPLE TART WITH FRESH FRUIT

飲品 BEVERAGES

咖啡及茶

COFFEE & TEA

---

每位港幣\$350 (10位起) (免收加一服務費)

HKD \$350 (min. 10 persons) (inclusive of 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$320 (10位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$320 (min. 10 persons)



香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

半自助餐  
SEMI BUFFET MENU

---

前菜 STARTERS

刁草煙三文魚  
SMOKED SALMON WITH DILL

凍肉拼盤  
DELI COLD CUT PLATTER

紫薯藜麥提子沙律  
QUINOA, PURPLE SWEET POTATO AND GRAPE SALAD

凱撒沙律  
CAESAR SALAD

羅宋湯  
BORSCHT SOUP

法式牛角包, 法包, 牛油卷  
HOME - MADE BREAD STATION  
CROISSANT, BAGUETTE AND BUTTER SOFT ROLL

主菜 MAIN COURSE

香煎大蝦伴紅菜頭意大利飯  
PAN-FRIED PRAWNS ON BEETROOT RISOTTO AND GREEN VEGETABLE

OR

烤羊扒伴暖尼高斯沙律  
GRILLED LAMB STEAK SERVED ON WARM NIÇ OISE SALAD

甜品 DESSERTS

鮮果盆  
FRESHLY SLICED SEASONAL FRUIT

法式甜點  
FRENCH PASTRY PLATTER

中式糕點  
CHINESE DESSERT PLATE

飲品 BEVERAGES

果汁及汽水  
JUICE & SOFT DRINK

咖啡及茶  
COFFEE & TEA

---

每位港幣\$410 (25位起) (免收加一服務費)  
HKD \$410 (min. 25 persons) (inclusive of 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$380 (25位起)  
Members of Lee Woo Sing College, University AAPC Promotion: HKD\$380 (min. 25 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

自助餐 B  
FULL BUFFET MENU B

---

**前菜 STARTERS**

煙三文魚及凍肉拼盤  
SMOKED SALMON & DELI COLD CUT PLATTER

中華素冷麵  
SOBA NOODLE WITH MIXED GREEN & PICKLE IN VINAIGRETTE DRESSING “CHINESE STYLE”

南瓜芝士松子沙律  
PUMPKIN AND FETA CHEESE SALAD

地中海式長通粉沙律  
PENNE PASTA WITH MEDITERRANEAN VEGETABLES SALAD

**熱盆 HOT DISHES**

特色燒味  
CHINESE BARBEQUE

燒豬柳伴蔗糖蘋果汁  
ROAST PORK LOIN WITH APPLE SAUCE

法式魚卷伴檸檬牛油汁  
SOLE FILLET ROLL WITH LEMON BUTTER SAUCE

清炒時蔬  
SAUTÉED SEASONAL VEGETABLES

烤香草洋蔥薯仔  
ROAST POTATOES WITH HERBS & ONION

**甜品 DESSERTS**

鮮果盆  
FRESHLY SLICED SEASONAL FRUIT

法式甜點  
FRENCH PASTRY PLATTER

中式糕點  
CHINESE DESSERT PLATE

**飲品 BEVERAGES**

果汁及汽水  
JUICE & SOFT DRINK

咖啡及茶  
COFFEE & TEA

---

每位港幣\$410 (30位起) (免收加一服務費)  
HKD \$410 (min. 30 persons) (inclusive of 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$380 (30位起)  
Members of Lee Woo Sing College, University AAPC Promotion: HKD\$380 (min. 30 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

自助餐 C  
FULL BUFFET MENU C

---

**前菜 STARTERS**

煙三文魚卷

PREMIUM SMOKED SALMON WITH CONDIMENTS

泰式海鮮沙律

SEAFOOD SALAD WITH SWEET & SOUR DRESSING "THAI STYLE"

藜麥雜豆沙律

QUINOA AND ASSORTED BEANS SALAD

德國式薯仔沙律

GERMAN POTATO SALAD

水晶蝦餃皇, 鮮蝦燒賣

STEAMED SHRIMP DUMPLING AND PORK & SHRIMP DUMPLING

**熱盆 HOT DISHES**

特色燒味

CHINESE BARBEQUE

西冷牛扒伴燒汁

ROAST SIRLOIN OF BEEF WITH GRAVY

照燒雞扒

TERIYAKI CHICKEN STEAK

蒜香炒時蔬

SEASONAL VEGETABLES WITH GARLIC

焗忌廉薯片

POTATOES A LA CREAM BAKED IN OVEN

**甜品 DESSERTS**

鮮果盆

FRESHLY SLICED SEASONAL FRUIT

法式甜點

FRENCH PASTRY PLATTER

檸檬及朱古力批

LEMON & CHOCOLATE TARTLET

**飲品 BEVERAGES**

果汁及汽水

JUICE & SOFT DRINK

咖啡及茶

COFFEE & TEA

---

每位港幣\$480 (30位起) (免收加一服務費)

HKD \$480 (min. 30 persons) (inclusive of 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$450 (30位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$450 (min. 30 persons)

燒烤套餐 A  
BBQ Menu A

---

田園雜菜沙律 (120g)  
GARDEN SALAD (120g)

燒檸汁魚扒 (160g)  
FILLET OF FISH WITH LEMON SAUCE (160g)

美國黑椒牛扒 (150g)  
US BEEF STEAK (150g)

蜜味雞中翼 (2 件)  
CHICKEN WINGS (MID-JOINT) (2 pcs)

香草豬扒 (160g)  
PORK CHOP WITH HERBS (160g)

墨魚丸 拼牛丸 (各 4 粒)  
SQUID BALL & BEEF BALL (4 pcs each)

香菇素菜串 (2 串)  
MUSHROOM & VEGETABLES SKEWER (2 pcs)

牛油粟米條 (1 件)  
CORN OF COB (1 pc)

法式蒜蓉包 (2 件)  
GARLIC BREAD (2 pcs)

鮮果盆  
FRESH FRUIT PLATTER

罐裝汽水及礦泉水 (各 1)  
CANNED SOFT DRINK & MINERAL WATER (1 each)

---

每位港幣\$330 (20 位起) (包括廚師及服務員餐飲服務及 10% 服務費)  
HKD \$330 (min. 20 persons) (inclusive of catering service of chef, waiter, and 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$300 (20 位起)  
Members of Lee Woo Sing College, University AAPC Promotion: HKD\$300 (min. 20 persons)

燒烤套餐 B  
BBQ Menu B

---

凱撒沙律沙律 (120g)

CAESAR SALAD (120g)

蒜蓉虎蝦 (2 件)

GARLIC TIGER PRAWN (2pcs)

美國香蒜牛扒 (150g)

US BEEF STEAK (150g)

蜜味雞中翼 (2 件)

CHICKEN WINGS (MID-JOINT) (2pcs)

蜜汁叉燒扒 (160g)

BBQ PORK (160g)

墨魚丸 (4 粒) 及 雞肉腸 (2 件)

SQUID BALL (4pcs) & CHICKEN SAUSAGE (2pcs)

香菇素菜串 (2 串)

MUSHROOM & VEGETABLES SKEWER (2pcs)

蒜茸燒原條茄子 (1 件)

WHOLE EGGPLANT WITH GARLIC (1pc)

烤鮮菠蘿 (2 件)

FRESH PINEAPPLE (2pcs)

法式蒜蓉包 (2 件)

GARLIC BREAD (2pcs)

鮮果盆

FRESH FRUIT PLATTER

罐裝汽水及礦泉水 (各 1)

CANNED SOFT DRINK & MINERAL WATER (1 each)

---

每位港幣\$380 (20 位起) (包括廚師及服務員餐飲服務及 10%服務費)

HKD \$380 (min. 20 persons) (inclusive of catering service of chef, waiter, and 10% service charge)

和聲書院成員及大學行政與計劃委員會成員優惠: 港幣\$350 (20 位起)

Members of Lee Woo Sing College, University AAPC Promotion: HKD\$350 (min. 20 persons)

香港中文大學和聲書院—文匯軒  
Richard M.W. Ho Lounge, CUHK Lee Woo Sing College

自助燒烤  
Self-service BBQ  
(Members of Lee Woo Sing College and University AAPC only)

---

原味雞肉腸 Chicken Sausages	2 packs
脆皮芝士腸 Cheese Sausages	2 lbs
墨魚丸 Squid Ball	1 lb
牛丸 Beef Ball	1 lb
貢丸 Mushroom Meat Ball	1 lb
炸魚蛋 Fried Fish Ball	1 lb
蒜茸牛油金菇雜菌 Mixed Mushroom with Garlic Butter	4 packs
牛油粟米條 Corn on the Cob	5 pieces
甜薯 Sweet Potato	3 lbs
蒜茸燒原條茄子 Eggplant with Garlic	2 pieces
雞中翼 (香蒜 / 麻辣 / 黑椒 / 香茅) (請選兩種款式) Chicken Wing (Garlic / Spicy / Black Pepper / Lemongrass) (choose 1 favour)	4 lbs
秘制火雞腎 Turkey Kidney	0.5 lbs
孜然豬脾仔 Baby Pork Leg	2 lbs
蜜味叉燒 Pork Spare Ribs with BBQ Sauce	1 lb
豬扒 (香茅 / 黑椒 / 洋葱) (請選一種款式) Pork Chop (Lemongrass / Black Pepper / Onion) (choose 1 favour)	1 lb
雞扒 (芥茉 / 蒜蓉) (請選一種款式) Chicken Steak (Mustard / Garlic) (choose 1 favour)	2 lbs
黑椒西冷牛扒 Beef Sirloin With Black Pepper	2 lbs
秋刀魚 Saury Fish	6 pieces
生命白方包 White Bread	2 packs
礦泉水 Mineral water	20 bottles
其他：蜜糖 (1 瓶)、餐具及手套 (20 套)、抹手紙及垃圾袋 (1 套) Others: Honey (1 bottle), disposable tableware & gloves (20 sets), Hand towel (paper) & garbage bag (1 pack)	

---

港幣\$2,500 (20 位) 及 港幣\$500 按金  
HKD\$2,500 (20 persons) plus a HKD\$500 refundable deposit