

## 午市行政套餐

### Executive Lunch Set

Special price \$42<sup>++</sup> per person

厨师推介点心三拼

FLM Chef's Choice  
Dim Sum Trio

极品酱碧绿龙趸球

Sliced Giant Garoupa with  
Seasonal Green and XO Sauce

瑶柱黄金砖

Braised Homemade Egg Tofu  
with Dried Scallop

蚝仔冬菜肉碎泡饭

Poached Rice in  
Oyster Pork Mince Soup

杨枝甘露

Chilled Mango Cream  
with Pomelo and Sago

## 午市商务套餐

### Business Lunch Set

Special price \$65<sup>++</sup> per person

厨师推介点心三拼

FLM Chef's Choice  
Dim Sum Trio

云吞骨胶原汤

Collagen Soup with Wonton

蒜香烧汁牛柳粒

Diced Beef Fillet with  
Garlic and BBQ Sauce

鲍鱼花菇扒时蔬

Abalone and  
Shitake Mushroom  
with Seasonal Green

金丝海鲜炒饭

Seafood Fried Rice  
with Golden Egg Thread

红莲桃胶 (冷)

Peach Resin Dessert (chilled)

## 四至六人套餐A

### 4-6 Persons Set A

4 Persons Special Price \$228<sup>++</sup>

6 Persons Special Price \$338<sup>++</sup>

竹笙海味鱼鳔羹 (位上)

Fish Maw Soup wit  
Sea Treasures and  
Bamboo Fungus  
(individual serve)

黑椒猪软骨

Pork Cartilage with  
Black Pepper Sauce

荷香笼仔蒸虾

Steamed Prawn on Lotus Leaf

鲍鱼花菇扒时蔬

Abalone and  
Shitake Mushroom  
with Seasonal Green

柴鱼樱花虾焖伊府面  
Braised Ee Fu Noodle  
with Bonito Flake  
and Sakura Shrimp

杨枝甘露 (位上)

Chilled Mango Cream  
with Pomelo and Sago  
(individual serve)

## 四至六人套餐B

### 4-6 Persons Set B

4 Persons Special Price \$298<sup>++</sup>

6 Persons Special Price \$438<sup>++</sup>

福臨門精选前菜三拼

FLM Appetizers Trio Platter

花胶骨胶原汤 (位上)

Collagen Soup with  
Sun Dried Fish Maw  
(individual serve)

金箔脆虾球

Deshelled Prawn  
with Golden Corn Flake

鲍鱼花菇扒时蔬

Abalone and Shitake Mushroom  
with Seasonal Green

蒜香烧汁牛柳粒

Diced Beef Fillet with  
Garlic and BBQ Sauce

极品酱脆米海鲜炒饭

Seafood Fried Rice with  
XO Sauce and Rice Crisp

红莲桃胶 (冷)

Peach Resin Dessert (chilled)

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## 十人套餐A

### 10 Persons Set A

Special Price \$628\*\*

片皮烤鸭

Peking Duck

竹笙海味鱼鳔羹 (位上)

Fish Maw Soup with  
Sea Treasures and Bamboo Fungus  
(individual serve)

花雕上汤灼虾

Poached Prawn in  
Superior Chinese Wine Broth

油浸石斑

Crispy Garoupa with  
Premium Soy Sauce

蒜香烧汁牛柳粒

Diced Beef Fillet with  
Garlic and BBQ Sauce

碧绿瑶柱黄金砖

Braised Homemade Tofu with  
Dried Scallop and Seasonal Green

银芽鸭丝焖伊面

Braised Ee Fu Noodle with  
Duck Meat and Bean Sprout

杨枝甘露

Chilled Mango Cream with  
Pomelo and Sago

## 十人套餐B

### 10 Persons Set B

Special Price \$798\*\*

片皮烤鸭

Peking Duck

花胶骨胶原汤 (位上)

Collagen Soup with  
Sun Dried Fish Maw  
(individual serve)

油浸石斑

Crispy Garoupa with  
Premium Soy Sauce

鲍鱼海参扒时蔬

Abalone and Sea Cucumber  
with Seasonal Green

金箔脆虾球

Deshelled Prawn  
with Golden Corn Flake

鸭松生菜盏

Stir-Fried Duck Mince in Lettuce Wrap

肉丝炒面

Crispy Noodle with Shredded Pork

红莲桃胶 (冷)

Peach Resin Dessert (chilled)

## 十人套餐C

### 10 Persons Set C

Special Price \$968\*\*

龙虾沙律拼盘

Lobster Salad and Appetizers Platter

精品佛跳墙 (位上)

Buddha Jumps Over Wall (individual serve)

极品酱粉丝虾球煲

Deshelled Prawn with XO Sauce  
and Glass Noodle in Clay Pot

油浸笋壳

Crispy Marble Goby  
with Premium Soy Sauce

蜜味风沙鸡

Feng Sha Chicken  
with Honey Soy Glaze

鲍鱼花菇扒时蔬

Abalone and Shitake Mushroom  
with Seasonal Green

极品酱脆米海鲜炒饭

Seafood Fried Rice with  
XO Sauce and Rice Crisp

莲子陈皮红豆沙

Red Bean Soup with  
Aged Mandarin Peel  
and Lotus Seed

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