

午市商務套餐

FORUM BUSINESS LUNCH SET MENU

美點三拼

Assorted Dim Sum Trio

富臨蝦餃皇 · 金粟野菌餃 · 潮州粉果

Forum Steamed Shrimp Dumpling with Pork
Steamed Vegetarian Dumpling with Sweet Corns
Teochew Dumpling with Peanut & Chinese Celery

是日老火靚湯

Slow-boiled Soup of The Day

富臨鮑魚扣花菇伴唐生菜 (日本吉品38頭)

Braised Forum Dried Abalone with Shiitake Mushroom and Vegetable
(Japanese Yoshihama 38ppc Abalone)

懷舊葡汁焗響螺

Baked Diced Sea Whelk with Chicken in Portuguese Curry Sauce

豉油皇三蔥煎焗雞

Pan-Fried Chicken with Onion, Spring Onion and Shallot in Soy Sauce

鮑汁花膠絲撈麵線

Braised Flour Vermicelli with Shredded Fish Maw in Abalone Sauce

經典中式糖水

Classic Chinese Sweet Soup

懷舊美點 · 即磨咖啡

Forum Traditional Dessert · Fresh Ground Coffee

HK\$1200 每位
per person

- 此套餐於星期一至五午市時段內供應，公眾假期除外
- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
- This menu is available from Monday to Friday during lunch session, except public holidays
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each

米芝蓮三星套餐

MICHELIN THREE-STAR MENU

避風塘鮮龍蝦多士

Deep-fried Lobster Toast with Garlic and Chili

懷舊碗仔翅

Traditional Shark Fin Soup with Shredded Chicken and Pork

富臨鮑魚扣關東遼參伴唐生菜 (日本吉品38頭)

Braised Forum Dried Abalone with Dried Sea Cucumber and Vegetable
(Japanese Yoshihama 38ppc Abalone)

*另加 HK\$1200 可升級至日本吉品28頭鮑魚

Upgrade to 28ppc Japanese Yoshihama Abalone at an additional price of HK\$1200

官燕蟹肉蒸蛋白伴罈龍魚子

Steamed Egg White with Bird's Nest, Crab Meat, and Caviar

薑酒煎煮東星斑塊

Pan-fried Star Grouper Fillet with Ginger Wine

香草豚肉燒釀雞翼

Roasted Chicken Wing Stuffed with Pork and Fennel Flower

鮑汁花膠絲撈麵線

Braised Flour Vermicelli with Shredded Fish Maw with Abalone Sauce

桂花九年百合燉黃耳雞頭米·懷舊美點

Stewed Euryale Seeds and Yellow Ear Fungus with Aged Lily Bulbs and Osmanthus ·
Forum Traditional Dessert

HK\$2880 每位
per person

· 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
· Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
· Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each

鮑魚龍蝦宴

FORUM DRIED ABALONE & LOBSTER SET MENU

鮮蟹肉竹笙翅

Superior Shark Fin with Crab Meat and Bamboo Fungus Soup

富臨鮑魚扣鵝掌伴唐生菜 (日本吉品28頭)

Braised Forum Dried Abalone with Goose Web and Vegetable (Japanese Yoshihama 28ppc Abalone)

生抽蒸龍蝦

Steamed Lobster with Soy Sauce

富臨脆皮雞

Deep-fried Crispy Chicken

上湯時蔬

Poached Seasonal Vegetable in Supreme Soup

富臨砂鍋炒飯

Forum Fried Rice in Clay Pot

經典中式糖水

Classic Chinese Sweet Soup

懷舊美點

Forum Traditional Dessert

HK\$2760 每位
per person

- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each

豪門夜宴

FORUM DELUXE SET MENU

金輝魚翅

Signature Braised Supreme Shark Fin with Deer Tendon and Fish Maw in Clear Soup

富臨鮑魚扣鵝掌伴唐生菜 (日本吉品26頭)

Braised Forum Dried Abalone with Goose Web and Vegetable (Japanese Yoshihama 26ppc Abalone)

富臨脆皮雞

Deep-fried Crispy Chicken

上湯時蔬

Poached Seasonal Vegetable in Supreme Soup

鮮蝦荷葉飯

Fried Rice with Conpoy, Shrimp, and Duck Wrapped in Lotus Leaf

鮮杏汁燉官燕

Double-boiled Bird's Nest with Hot Almond Cream

懷舊美點

Forum Traditional Dessert

HK\$4380 每位
per person

- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each

素食套餐

FORUM VEGETARIAN SET MENU

淮香豆腐

Deep-fried Bean Curd with Spice Salt

金粟榆耳羹

Sweet Corn and Assorted Fungus Soup

菜膽扣鮑甫

Braised Vegetarian Abalone with Vegetable

香煎素鵝

Pan-fried Vegetarian Bean Curd Sheet Roll

蟲草花扒花菇

Braised Cordyceps Flower with Mushroom

豉油皇焗茄子

Baked Eggplant with Soy Sauce

素珍炒飯

Fried Rice with Mixed Vegetable

經典中式糖水・懷舊美點

Classic Chinese Sweet Soup

Forum Traditional Dessert

HK\$780 每位
per person

- ・加收 10% 服務費・茶每位 30 元・果仁每碟 30 元・富臨秘醬每碟 30 元・開瓶費每瓶 500 元・切餅費每個 300 元
- ・ Plus 10% Service Charge・Tea \$30 for Each Person・Nuts \$30 for Each
- ・ Forum Special Sauce \$30 for Each・Corkage Fee \$500 for Each Bottle・Cakeage Fee \$300 for Each

富臨鮑魚極品宴

FORUM DRIED ABALONE PREMIUM MENU 1

精選三小碟

Appetizer Trio

大澳蝦膏燒腩排・魚子溏心蛋・香煎素鵝

Roasted Spare Ribs with Tai-O Shrimp Paste・Poached Egg with Caviar

Pan-fried Vegetarian Bean Curd Sheet Roll

松茸菇螺頭燉雞湯

Double-boiled Chicken Soup with Sea Conch and Matsutake Mushroom

富臨鮑魚扣鵝掌伴唐生菜 (日本吉品32頭)

Braised Forum Dried Abalone with Goose Web and Vegetable (Japanese Yoshihama 32ppc Abalone)

煎蒸黃皮老虎斑

Pan-fried and Steamed Tiger Grouper

魚子香煎帶子皇

Pan-fried Scallop with Caviar

珊瑚鵪鶉蛋鳳尾蝦

Stir-fried Shelled Prawn and Boiled Pigeon Egg with Crab Meat and Crab Roe Sauce

金華玉樹雞

Steamed Chicken and Yunnan Ham with Chinese Lettuce

富臨鮑汁花膠絲瑤柱燴飯

Braised Rice with Fish Maw and Conpoy in Abalone Sauce

蛋白杏汁湯圓

Hot Almond Cream with Egg White and Glutinous Rice Balls

美點雙輝

Forum Special Assorted Dessert

HK\$27888 每席12位用
per table of 12 persons

需三天前預訂

Please make the order three days in advance

- ・加收 10% 服務費・茶每位 30元・果仁每碟 30元・富臨秘醬每碟 30元・開瓶費每瓶 500元・切餅費每個 300元
- ・ Plus 10% Service Charge・Tea \$30 for Each Person・Nuts \$30 for Each
- ・ Forum Special Sauce \$30 for Each・Corkage Fee \$500 for Each Bottle・Cakeage Fee \$300 for Each

富臨鮑魚殿堂宴

FORUM DRIED ABALONE PREMIUM MENU 2

精選三小碟

Appetizer Trio

鎮江香醋鱔球・福建豬肉卷・椒鹽炸鮮魷

Deep-fried Eel with Black Vinegar · Pork Roll in Fukien Style

Deep-fried Squid with Spicy Salt

竹笙蟹肉大生翅

Braised Shark Fin with Bamboo Fungus & Crab Meat Soup

富臨鮑魚扣鵝掌伴唐生菜 (日本吉品30頭)

Braised Forum Dried Abalone with Goose Web and Vegetable (Japanese Yoshihama 30ppc Abalone)

清蒸黃皮老虎斑

Steamed Tiger Grouper

豉油皇焗龍蝦

Baked Lobster with Soy Sauce

燒汁焗牛尾

Braised Ox-tail

古法鹽焗雞

Baked Chicken in Rock Salt

迷你荷香飯

Fried Rice with Conpoy, Shrimp, and Duck Wrapped in Lotus Leaf

桃膠燉紅蓮

Double-boiled Peach Resin and Red Dates Sweet Soup

美點雙輝

Forum Special Assorted Dessert

HK\$29888 每席12位用
per table of 12 persons

需三天前預訂

Please make the order three days in advance

- ・加收 10% 服務費・茶每位 30元・果仁每碟 30元・富臨秘醬每碟 30元・開瓶費每瓶 500元・切餅費每個 300元
- ・ Plus 10% Service Charge・Tea \$30 for Each Person・Nuts \$30 for Each
- ・ Forum Special Sauce \$30 for Each・Corkage Fee \$500 for Each Bottle・Cakeage Fee \$300 for Each

富臨鮑魚至尊宴

FORUM DRIED ABALONE PREMIUM MENU 3

精選三小碟

Appetizer Trio

西班牙火腿・柚子琵琶蝦・鵝肝燒珍菌

Iberico Ham · Deep-fried Prawn with Minced Shrimp
Stir-fried Mushroom with Foie Gras

紅燒大鮑翅

Braised Supreme Shark Fin in Rich Brown Sauce

富臨鮑魚扣鵝掌伴唐生菜 (日本吉品28頭)

Braised Forum Dried Abalone with Goose Web and Vegetable (Japanese Yoshihama 28ppc Abalone)

清蒸東星斑

Steamed Star Grouper

竹笙官燕卷

Braised Bamboo Fungus Roll Stuffed with Bird's Nest

瑤柱焗釀蟹蓋

Baked Conpoy and Crab Meat in Crab Shell

富臨脆皮雞

Deep-fried Crispy Chicken

富臨砂鍋炒飯

Forum Fried Rice in Clay Pot

原燉王亭之糖水

Dried Longan, Red Dates, Lotus Seed and Lily Bulb Sweet Soup

美點雙輝

Forum Special Assorted Dessert

HK\$42888 每席12位用
per table of 12 persons

需三天前預訂

Please make the order three days in advance

- ・加收 10% 服務費・茶每位 30元・果仁每碟 30元・富臨秘醬每碟 30元・開瓶費每瓶 500元・切餅費每個 300元
- ・ Plus 10% Service Charge・Tea \$30 for Each Person・Nuts \$30 for Each
- ・ Forum Special Sauce \$30 for Each・Corkage Fee \$500 for Each Bottle・Cakeage Fee \$300 for Each

王亭之一品食單

WANG TING ZHI TASTING MENU 1

二叔爵士湯

Double-boiled Chicken Soup with Sea Conch and Melon

生炒黃龍卷

Stir-fried Yellow Croaker Wrapped with Sliced Yunnan Ham

富臨乾鮑甫 (日本吉品30頭)

Braised Forum Dried Abalone with Mushroom (Japanese Yoshihama 30 ppc Abalone)

火腩扣鵝掌

Roasted Pork Belly with Goose Web

巧手柴把雞

Steamed Sliced Chicken Wrapped with Yunnan Ham, Carrot and Mushroom

正鼎湖上素

Poached Bamboo Fungus and Assorted Mushroom

膽固醇炒飯

Fried Rice with Conpoy, Crab Meat and Dried Liver Sausage

官燕磨磨乳

Hot Almond Cream with Bird's Nest

黃金煎堆

Crispy Dumpling

HK\$14500 半席6位用
per table of 6 persons

HK\$29000 每席12位用
per table of 12 persons

需三天前預訂

Please make the order three days in advance

- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each

王亭之品味食單 WANG TING ZHI TASTING MENU 2

蒜子瑤柱甫

Braised Whole Conpoy with Garlic

脆炸素鰻魚

Deep-fried Mushroom with Black Vinegar

腿汁紅燒翅

Braised Shark Fin in Rich Brown Sauce

XO醬炒銀杏

Wok-fried Ginkgo with Home-made XO Sauce

富臨鮑魚扣鵝掌 (日本吉品38頭)

Braised Forum Dried Abalone with Goose Web (Japanese Yoshihama 38 ppc Abalone)

富臨海上鮮

Forum Pan-fried and Steamed Star Grouper

上湯燴菜膽

Poached Seasonal Vegetable in Supreme Soup

豆瓣醬芥蘭

Wok-fried Chinese Kale with Thick Broad-bean Sauce

富臨鮑汁花膠絲瑤柱燴飯

Braised Rice with Fish Maw and Conpoy in Abalone Sauce

原燉王亭之糖水

Dried Longan, Red Dates, Lotus Seed and Lily Bulb Sweet Soup

黃金煎堆

Crispy Dumpling

HK\$14000 半席6位用
per table of 6 persons

HK\$28000 每席12位用
per table of 12 persons

需三天前預訂

Please make the order three days in advance

- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 切餅費每個 300元
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Cakeage Fee \$300 for Each