

結婚晚宴
Chinese Wedding Dinner Menu

鴻運乳豬全體
Barbecued Whole Suckling Pig

金瑤醬碧綠雙蚌仁
Sautéed Fresh Coral Clams with Seasonal Greens in XO Sauce

香脆花枝鳳尾蝦伴糖醋汁
Deep-fried Shrimp and Squid Paste with Home-made Sweet and Sour Sauce

蟹皇竹筍扒翡翠
Braised Seasonal Greens with Crab Roe and Bamboo Pith

宮廷菜膽炖海螺
Double-boiled Sea Conch Soup with Brassica

蠔皇花菇扣鮑片
Braised Abalone Slices with Chinese Mushroom in Oyster Sauce

香蔥頭抽蒸大海斑
Steamed Fresh Garoupa with Home-made Soy Sauce

桂花一品燒雞
Roasted Crispy Chicken with Osmanthus Sauce

金沙海皇炒銀苗
Fried Rice with Seafood and Crab Roe

國金海蝦水餃皇
Pork and Prawn Dumpling in Supreme Soup

珍珠陳皮十勝紅豆沙
Japanese Red Bean Cream with Dried Mandarin Peel

杞子桂花糕 配 腰果酥
Chilled Wolfberries and Osmanthus Pudding and Baked Cashew Nut Puff Pastry

HK\$10,888

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018

Wedding Package A

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花帶子影珊瑚

Sautéed Scallop with Fresh Coral Clam

法國鵝肝焗響螺

Baked Sea Whelk stuffed with Minced Chicken, Onion, Mushroom and Foie Gras

高湯蟹肉扒碧綠

Braised Crabmeat with Seasonal Greens

金瑤雞茸燴燕窩

Braised Bird's Nest Soup with Conpoy and Chicken Purée in Supreme Broth

蠔皇花菇扣鮑片

Braised Abalone Slices with Chinese Mushroom in Oyster Sauce

香蔥頭抽蒸大海斑

Steamed Fresh Garoupa with Home-made Soy Sauce

千里香南乳爐燒雞

Roasted Crispy Chicken served with Fermented Beancurd and Herbs

崧子鮮蝦炒銀苗

Fried Rice with Shrimps and Pine Nuts

國金高湯小籠包

Steamed Minced Pork Dumpling in Supreme Soup

生磨堅果合桃露

Sweetened Walnut Cream served with Pecan Nut

十勝紅豆椰汁糕 拼 蓮蓉酥

Chilled Japanese Red Bean and Coconut Pudding
and Baked Lotus Seed Puree Puff Pastry

HK\$11,888

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018

Wedding Package B

脆皮琵琶乳豬
Barbecued Whole Suckling Pig

黑松露蘆筍帶子炒蝦仁
Sautéed Asparagus with Black Truffle, Scallop and Shrimp

百花炸釀蟹鉗
Deep-fried Crab Claws stuffed with Minced Shrimp

瑤池金影蔬
Braised Seasonal Greens with Conpoy

棗皇竹筍燉螺頭
Double-boiled Conch Soup with Red Date and Bamboo Pith

蠔皇碧綠扣鮑片
Braised Abalone Slices with Seasonal Greens in Oyster Sauce

清蒸紅棗百合頭抽蒸花尾躉
Steamed Giant Garoupa with Lily and Red Date

酒香桂花燒雞
Roasted Crispy Chicken with Osmanthus Sauce

櫻花蝦金腿帶子炒飯
Fried Rice with Scallop, Yunnan Ham and Sakura Shrimp

蔥燒水餃炆伊麵
Braised E-fu Noodles with Stewed Shrimp, Scallions and Pork Dumplings

椰果紅豆露
Sweetened Red Bean Cream with Nata de Coco

杞子桂圓糕 拼 鳳梨芝麻酥
Chilled Longan Pudding with Wolfberries
and Baked Pineapple Pastries topped with Sesame

HK\$12,888 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018

Wedding Package C

鸞鳳和鳴脆金豬
Barbecued Whole Suckling Pig

窩貼明蝦 拼 如意玉帶子
Pan-fried Shrimp Toast and Sautéed Scallop with Elm Fungus

卡邦尼汁焗釀蟹蓋
Baked Crab Shell Stuffed with Minced Chicken, Onion
and Mushroom in Carbonara Sauce

玉環瑤柱甫
Braised Whole Conpoy in Marrow Rings

紅燒雞蓉燕窩羹
Braised Bird's Nest Soup with Chicken Purée in Supreme Broth

蠔皇花菇扣鮑甫
Braised Abalone Slices with Chinese Mushroom in Oyster Sauce

清蒸老虎斑
Steamed Fresh Tiger Garoupa

脆皮炸子雞
Roasted Crispy Chicken

芙蓉海鮮炒飯
Fried Rice with Assorted Seafood and Egg White

野菌燒炆伊麵
Braised E-fu Noodles with Assorted Mushrooms

四寶甜湯丸
Sweetened Soup with Glutinous Rice Dumplings,
Red Date, Lotus Seed, Lily Bulb and Longan

合桃酥 拼 奶皇香芒卷
Baked Walnut Pastry and Chilled Mango Custard Roll

鮮果圍
Fresh Fruit Platter

HK\$13,888 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018

Wedding Package D

脆皮琵琶乳豬
Barbecued Whole Suckling Pig

蝦籽蘆筍鴿甫鮮帶子
Sautéed Asparagus with Sliced Pigeon and Scallop Topped with Shrimp Roe

黃金芝士焗蟹蓋
Baked Crab Shell stuffed with Crabmeat and Mushrooms in Cheese Sauce

蟹皇竹筍津菜膽
Braised Brassica with Bamboo Pith and Crab Roe

紅燒蟹肉燴燕窩
Braised Bird's Nest Soup with Crabmeat

蠔皇花菇扣鮑甫
Braised Abalone Slices with Black Mushrooms in Oyster Sauce

清蒸東星斑
Steamed Fresh Spotted Garoupa

當紅炸子雞
Deep-Fried Crispy Chicken

鮑汁瑤柱雞粒燴銀苗
Braised Rice with Chicken and Conpoy in Abalone Sauce

菜遠上湯水餃
Pork and Shrimp Dumplings with Seasonal Greens in Superior Soup

陳皮紅豆珍珠露
Sweetened Red Bean Soup with Sago and Dried Mandarin Peel

腰果酥 拼 棗皇糕
Baked Cashew Nut Pastry with Steamed Red Date Pudding

鮮果圃
Fresh Fruit Platter

HK\$14,888 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer
throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018

Wedding Package E

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

鮮蟹肉白汁焗金盅

Baked Mini Pumpkin stuffed with Crabmeat, Onion and Mushrooms with Cream Sauce

瑤柱花膠扒有機雙寶蔬

Braised Fish Maw with Conpoy and Two Types of Organic Seasonal Greens

翠綠帶子炒鴿甫

Sautéed Scallop and Pigeon Slices with Seasonal Vegetables

高湯黃耳雞茸燕窩羹

Braised Bird's Nest Soup with Minced Chicken & Yellow Fungus

蠔皇碧綠花菇扣原隻澳洲湯鮑 (六頭)

Braised Australian Whole Abalone (6-heads) with Black Mushrooms and Seasonal Greens

清蒸東星斑

Steamed Fresh Spotted Garoupa

脆皮金沙炸子雞

Deep-fried Crispy Chicken with Golden Garlic Flake

金沙蓬萊米

Steamed Taiwanese Rice with Diced Pork in Lotus Leaf

上湯脆皮粉果

Home-made Crispy Pork Dumplings in Supreme Soup

蓮子珍珠合桃露

Home-made Sweetened Walnut Soup with Lotus Seeds

杞子桂花糕 拼 奶皇金寶酥

Chilled Wolfberries and Osmanthus Pudding with Baked Egg Custard Puff Pastry

鮮果圍

Fresh Fruit Platter

HK\$15,888 net

12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer throughout the dinner

Applicable for wedding reception to be held in Function Room until September 9, 2018