

Chinese Wedding Luncheon 2024

金陵乳豬耀紅袍 Barbecued Whole Suckling Pig

琥珀彩霞金不換鮮蝦球 Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnut

蟲草花瑤柱燉雪鳳凰 Double-Boiled Silkie Soup with Conpoy and Cordyceps Militaris

濃鮑汁扣鮑片伴北菇 Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

> 清蒸大海斑 Steamed Fresh Garoupa

金沙脆皮蒜香雞 Roasted Crispy Chicken with Garlic

姜米蛋白瑤柱鮮蝦炒飯 Fried Rice with Shrimp, Conpoy and Egg White

上湯雲腿絲生麵 Noodles with Shredded Yunnan Ham in Supreme Soup

十五年陳皮蓮子百合紅豆沙 Sweetened Red Bean Soup with Lotus Seed Lily Bulbs and Mandarin Peel

> 玫瑰桂花糕 拼 紫薯煎堆仔 Chilled Osmanthus Pudding with Edible Rose and Dumplings Filled With Purple Sweet Potato

> > HK\$9,200

12 guests per table 10% service charges applies









Menu Choices

金陵乳豬耀紅袍 **Barbecued Whole Suckling Pig**

Enhancements

Supplement charge

HK\$130

per table

脆皮琵琶乳豬全體伴層餅 Barbecued Whole Suckling Pig with Layer Cake

金鏈鴻運乳豬全體

HK\$220

per table

Barbecued Whole Suckling Pig with Marinated Jelly Fish

琥珀彩霞金不換鮮蝦球

Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnut

Alternative Selections

碧綠龍鳳舞花姿

Sautéed Shrimps, Squid and Chicken Fillet with Seasonal Greens

松茸菌焦糖核桃碧綠蝦球

Sautéed Prawns with Matsutake Mushroom, Caramelized Walnut and Seasonal Vegetables

瑤柱花膠扒有機時蔬

Braised Fish Maw with Conpoy and Organic Seasonal Greens

碧綠珊瑚蚌蝦仁

Sautéed Shrimp and Coral Mussel with Seasonal Greens

竹笙雲腿津菜膽

Braised Chinese Cabbage with Bamboo Piths and Yunnan Ham





Enhancements

	Supplement charge	
葡汁芝士焗原隻元貝 Baked Scallop In Shell with Cheese, Onion and Mushroom in Portuguese Sauce	НК\$200	per table
XO 醬蘆筍帶子螺片 Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce	НК\$200	per table
黃金芝士焗蟹蓋 Baked Crab Shell Stuffed with Crab Meat and Mushroom in Cheese Sauce	НК\$200	per table
百花炸蟹鉗 Deep-Fried Crab Claw Stuffed with Minced Shrimp	НК\$200	per table
荔茸炸釀鳳尾蝦 Deep-Fried Shrimp Coated with Mashed Taro	НК\$220	per table
蟹皇扒鮮蘆筍 Braised Asparagus with Crab Roes	HK\$380	per table
杏片炸蝦丸 伴 XO 醬碧綠響螺片 Deep-Fried Minced Shrimp Balls Coated with Almond Crisp Sautéed Sliced Sea Whelk with Seasonal Greens in X.O. Sauce	НК\$580	per table
百花玉帶 拼 碧綠龍蝦球 Deep-Fried Scallop Stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens	НК\$1,900	per table
魚籽龍蝦球蒸蛋白 Steamed Lobster with Egg White, Topped with Black Caviar	HK\$2,300	per table

The above menu price is valid for wedding reception to be held during 3 September 2024 to 31 December 2025.

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蟲草花瑤柱燉雪鳳凰

Double-Boiled Silkie Soup with Conpoy and Cordyceps Militaris

Alternative Selections

海味瑤柱花膠羹

Braised Fish Maw Broth with Dried Seafood and Conpoy

姫松茸菜膽燉螺頭

Double-Boiled Conch Soup with Blaze Mushroom and Vegetable

淮杞花膠燉鮮雞

Double-Boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam

Enhancements

	Supplement charge	
菜膽花菇燉花膠 Double-Boiled Fish Maw Soup with Dried Scallops, Mushroom and Vegetable	НК\$600	per table
琥珀芙蓉玉液燴燕窩 Braised Bird's Nest with Crab Meat, Peach Resin and Egg White	HK\$700	per table
	HK\$800	per table
松茸菜膽花菇清燉燕窩		
Double-Boiled Bird's Nest Soup with Matsutake, Shiitake		
Mushrooms and Seasonal Vegetables		
	HK\$900	per table
紅燒蟹肉燕窩		
Braised Bird's Nest Soup with Crab Meat		
	HK\$1,200	per table
鳳凰回巢養生湯		
(花膠,鮑魚,瑤柱,北菇,竹笙)		
Double-Boiled Fish Maw Soup with Abalone, Conpoy, Chinese		







Mushroom and Bamboo Piths



濃鮑汁扣鮑片伴北菇

Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

Enhancements

Supplement charge

碧綠蠔皇原隻湯鮑扣花菇

HK\$600 per table

Braised Whole Abalone with Dried Mushroom and Seasonal

Vegetables in Oyster Sauce

鮑汁四頭湯鮑伴鵝掌

HK\$2,200 per table

Braised 4 Heads Canned Abalone with Goose Webs and

Seasonal Vegetables in Oyster Sauce

六頭湯鮑刺参 伴 菜膽 HK\$3,300 per table

Braised 6-Heads Whole Abalone with Sea Cucumber and Seasonal Vegetables in Oyster Sauce

清蒸大海斑

Steamed Fresh Garoupa

Enhancements

Supplement charge HK\$680 清蒸老虎斑 per table

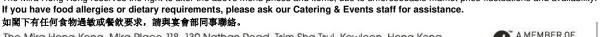
Steamed Fresh Tiger Garoupa

鳳脂蒸海黃皮老虎斑 HK\$1,200 per table

Steamed Tiger Garoupa with Spring Onions and Chicken Oil

清蒸大東星斑

Steamed Fresh Spotted Garoupa HK\$1,800 per table



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金沙脆皮蒜香雞 Roasted Crispy Chicken with Garlic

Alternative Selections

一品脆燒龍崗雞 Roasted Crispy Chicken

乳香吊燒黃油雞 Deep-Fried Crispy Chicken with Preserved Red Bean Curd Paste

桂花一品吊燒雞 Crispy Chicken with Osmanthus Honey Sauce

薑米蛋白瑤柱鮮蝦炒飯

Fried Rice with Ginger, Shrimp, Conpoy and Egg White

Alternative Selections

蟹籽海皇翠玉絲苗飯 Fried Rice with Seafood, ,Crab Roe and Vegetable

欖菜龍皇翠王蛋白絲苗 Fried Rice with Seafood, Egg White and Preserved Vegetables

瑤柱鮑汁鱆魚雞粒炆絲苗 Braised Rice with Diced Octopus, Diced Chicken, Mushrooms and Conpoy In Abalone Sauce

Enhancements

蜜餞黑豚叉燒鮮蝦蔥花絲苗 Fried Rice with Diced Barbecued Kurobuta Pork, Shrimp and Spring Onion	Suppleme HK\$220	per table
瑤柱鮑汁龍皇雞粒燴絲苗 Braised Rice with Seafood , Chicken, Conpoy and Vegetables in Abalone Sauce	НК\$280	per table
西施蟹肉帶子燴香苗 Braised Rice with Crab Meat, Scallop, Tomato and Egg White	НК\$380	per table

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上湯雲腿絲生麵

Noodles with Shredded Yunnan Ham in Superior Soup

Alternative Selections

金菇瑤柱炆伊府麵

Braised E-Fu Noodles with Enoki Mushrooms and Shredded Conpoy

甫魚鮮菇炆伊府麵

Braised E Fu Noodles with Straw Mushroom and Dried Sole

鮑汁蝦籽野菌炆伊府麵

Braised E-Fu Noodle with Mushroom and Shrimp Roe in **Abalone Sauce**

Enhancements

Supplement charge 上湯鮮蝦菜肉雲吞 HK\$220 per table

Fresh Prawn and Cabbage Dumplings in Superior Soup

HK\$380 上湯煎鮮蝦粉果 per table

Deep-Fried Shrimp Dumplings Served with Superior Soup







十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Soup With Lotus Seed Lily Bulbs And Mandarin Peel

Alternative Selections

椰香紫米露湯圓

Sweetened Purple Glutinous Rice With Coconut Cream And Sesame Dumplings,

紅棗蓮子桂圓茶

Sweetened Red Dates Tea With Dried Longan And Lotus Seed

冰花紅棗蓮子燉雪耳

Double-boiled Red Dates Soup With Lotus Seeds And Snow Fungus

Enhancements

	Supplement charge	
椰香紅豆沙珍珠露	HK\$180	per table
Sweetened Red Bean Soup And Sago With Coconut Cream		
生磨合桃露湯丸	HK\$180	per table
Sweetened Walnut Soup With Sesame Dumplings		
珍珠楊枝甘露		
られる人 ロ 路 Chilled Mango Sago Cream With Pomelo	HK\$220	per table
紅棗雪耳燉萬壽果		
Double-Boiled Sweetened Papaya Soup with Silver Fungus Red Dates	HK\$280	per table
Dates		









玫瑰桂花糕拼 紫薯煎堆仔 Chilled Osmanthus Pudding with Edible Rose Deep-fried Dumplings with Purple Sweet Potato

Alternative Selections

椰汁紅豆糕 拼 腰果酥 Chilled Red Bean Pudding with Coconut Milk Baked Cashew Nut Pastry

香芋奶皇千層糕 拼 合桃酥

Steamed Thousand-Layer Cakes with Custard and Mashed Taro Baked Walnut Pastry

棗皇糕 拼 蓮蓉酥 Steamed Red Date Pudding Baked Lotus Seed Puree Puff Pastry

Enhancements

		Supplement charge	
腰果酥 拼 法式忌廉杏仁餅 Baked Cashew Nut Pastry and "From Paris" (Iconic French Almond Cookies filled with Assorted Flavor of Light Cream)	НК\$100	per table	
蓮蓉芝麻酥 拼 熱情果杏仁白朱古力 Baked Sesame Pastry with Lotus Seed Paste and "Passion" (Passion Fruits Mousse on Almond Tart and 40% White Chocolate)	НК\$100	per table	
奶皇煎堆仔 拼 意大利芝士餅 Deep-fried Custard Dumpling and "Tiramisu" (Mascarpone Cream with Lady Fingers Sponge and Shot of Espresso)	НК\$100	per table	
香芋奶皇千層糕 拼 伯爵朱古力凍餅 Steamed Thousand-Layer Cakes with Custard and Mashed Taro and "Tea Time" (Earl Grey Chocolate Cream on Chocolate Shell and Fizzy Chocolate Nuggets)	НК\$100	per table	
風栗芝麻酥 拼 紐約藍莓芝士餅 Baked Sesame Pastry with Chestnut Paste and "Mira Cheese Cake" (Creamy New York Cheese Cake and Wild Blueberry made in a Mira way)	НК\$100	per table	
香芒軟糕 拼 燕窩蛋撻 Chilled Mango Pudding Baked Mini Egg Tarts with Bird's Nest	НК\$250	per table	

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