Miraculous Wedding Lunch

鸞鳳和鳴脆金豬  
Barbecued Whole Suckling Pig

富貴鵝肝百花球  
Deep-fried Shrimp Mousse with Foie Gras

金湯海皇燴燕液  
Braised Bird’s Nest with Seafood in Pumpkin Soup

福綠金錢鮮鮑片  
Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

清蒸薑葱大海斑  
Steamed Fresh Garoupa with Ginger and Spring Onion

脆皮醬燒龍崗雞  
Roasted Crispy Chicken with Homemade Sauce

金瑤櫻花蝦海鮮炒飯  
Fried Rice with Seafood, Conpoy and Sakura Shrimp

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

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

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

**HK$9,200**
12 persons per table
10% service charges applies
Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal

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Menu Choices

鸞鳳和鳴脆金豬
Barbecued Whole Suckling Pig

Enhancements

- 脆皮琵琶乳豬全體 伴 層餅
  Barbecued Whole Suckling Pig with Layer Cake
  Supplement charge
  HK$100 per table

- 甜蜜脆皮金豬全體
  Barbecued Whole Suckling Pig with Cantaloupe Melon
  HK$150 per table

- 金賺鴻運乳豬全體
  Barbecued Whole Suckling Pig with Marinated Jelly Fish
  HK$180 per table

富貴鵝肝百花球
Deep-fried Shrimp Mousse with Foie Gras

Alternative Selections

- 百花炸蟹鉗
  Deep-fried Crab Claw stuffed with Minced Shrimp

- 荔茸炸釀鳳尾蝦
  Deep-fried Shrimp coated with Mashed Taro

- 碧緑龍鳳舞花姿
  Sautéed Shrimp, Squid and Chicken Fillet with Seasonal Greens

- 松茸菌焦糖核桃碧綠蝦球
  Sautéed Prawn with Matsutake Mushroom, Caramelized Walnut and Seasonal Greens

- 法式焗釀響螺
  Baked Sea Whelk in Shell stuffed with Minced Chicken, Onion and Mushroom

- 竹笙雲腿鮮菜膽
  Braised Chinese Cabbage with Bamboo Pith and Yunnan Ham

- 瑤柱花膠扒有機時蔬
  Braised Fish Maw with Conpoy and Organic Seasonal Greens
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**Enhancements**

- **葡汁芝士焗原隻元貝**
  Baked Scallop in Shell with Cheese, Onion and Mushroom in Portuguese Sauce
  **Supplement charge**
  HK$200 per table

- **原個日本南瓜焗葡汁野菌雞粒**
  Baked Mini Japanese Pumpkin stuffed with Mushroom, Diced Chicken and Onion in Portuguese Sauce
  HK$200 per table

- **蟹皇扒鮮蘆筍**
  Braised Asparagus with Crab Roe
  HK$200 per table

- **碧綠珊瑚蚌蝦仁**
  Sautéed Shrimp and Coral Mussel with Seasonal Greens
  HK$200 per table

- **金沙鳳尾蝦 伴 西蘭花帶子**
  Deep-fried Shrimp in Salty Egg Yolk and Sautéed Scallop with Broccoli
  HK$200 per table

- **X.O.醬蘆筍帶子螺片**
  Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce
  HK$300 per table

- **金甲蝦丸 伴 X.O.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
  HK$380 per table

- **百花玉帶 拼 碧綠響螺片**
  Deep-fried Scallops stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens
  HK$1,900 per table

- **魚籽龍蝦球蒸蛋白**
  Steamed Egg White with Lobster topped with Black Caviar
  HK$2,300 per table

**Golden Abalone with Seafood in Pumpkin Soup**

**Alternative Selections**

- **海鮮瑶柱花膠羹**
  Braised Fish Maw Broth with Dried Seafood and Conpoy

- **姬松茸竹笙燉螺頭**
  Double-boiled Conch Soup with Blaze Mushroom and Bamboo Pith

- **淮杞花膠燉鮮雞**
  Double-boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam
### Enhancements

<table>
<thead>
<tr>
<th>Description</th>
<th>Supplement charge</th>
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</thead>
<tbody>
<tr>
<td>雞茸燴燕窩 (Braised Bird’s Nest Soup with Chicken Purée)</td>
<td>HK$380 per table</td>
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<tr>
<td>野生黃耳雞茸燕窩 (Braised Bird’s Nest Soup with Chicken Purée and Yellow Fungus)</td>
<td>HK$380 per table</td>
</tr>
<tr>
<td>紅燒雲腿菜膽燕窩 (Braised Bird’s Nest Soup with Yunnan Ham and Brassica)</td>
<td>HK$380 per table</td>
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<tr>
<td>紅燒蟹肉燕窩 (Braised Bird’s Nest Soup with Crabmeat)</td>
<td>HK$800 per table</td>
</tr>
<tr>
<td>極品松茸鮑魚燉花膠湯 (Double-boiled Fish Maw Soup with Matsutake Mushroom and Abalone)</td>
<td>HK$900 per table</td>
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### 福綠金錢鮮鮑片

**Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens**

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<tr>
<td>碧綠蠔皇原隻湯鮑扣花菇 (Braised Whole Abalone and Dried Mushroom with Seasonal Greens in Oyster Sauce)</td>
<td>HK$800 per table</td>
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<tr>
<td>蠔皇遼參鵝掌 伴 菜膽 (Braised Sea Cucumber, Goose Web and Brassica in Oyster Sauce)</td>
<td>HK$2,900 per table</td>
</tr>
<tr>
<td>六頭湯鮑刺參 伴 菜膽 (Braised 6-head Whole Abalone with Sea Cucumber and Brassica)</td>
<td>HK$3,300 per table</td>
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### 清蒸薑葱大海斑

**Steamed Fresh Garoupa with Ginger and Spring Onion**

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<tr>
<td>清蒸老虎斑 (Steamed Fresh Tiger Garoupa)</td>
<td>HK$780 per table</td>
</tr>
<tr>
<td>清蒸大東星斑 (Steamed Fresh Spotted Garoupa)</td>
<td>HK$2,200 per table</td>
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Pork and Shrimp Dumplings with Seasonal Greens in Superior Soup

*Alternative Selections*

- 蝦籽野菌炆伊麴
  Braised E-fu Noodles with Assorted Mushrooms topped with Shrimp Roe

- 櫻花蝦豚肉宮廷麴
  Braised Noodles with Pork and Sakura Shrimp

- 高湯鮮蝦雲吞
  Shrimp and Pork Dumplings in Supreme Broth

*Enhancements*

- **補料費**
  Deep-fried Pork and Shrimp Dumplings served with Supreme Soup
  HK$150 per table

- Steamed Minced Pork Dumplings in Superior Broth
  HK$150 per table

Sweetened Red Bean Cream with Nata De Coco

*Alternative Selections*

- 黑糖圓肉紫米露
  Sweetened Glutinous Rice Cream with Longan and Brown Sugar

- 冰花蘆薈燉雪耳
  Double-boiled Aloe Vera and Snow Fungus with Rock Sugar Syrup

- 紅蓮雪耳桂圓燉百合
  Double-boiled Red Date, Lotus Seed, Snow Fungus, Longan and Lily Bulb

*Enhancements*

- **補料費**
  Sweetened Red Bean Cream with Glutinous Rice Dumplings and Nata De Coco
  HK$150 per table

- Sweetened Soup with Glutinous Rice Dumplings, Red Date, Lotus Seed, Lily Bulb and Longan
  HK$150 per table

- Chilled Sago Cream with Mango and Pomelo
  HK$180 per table

- Baked Custard Pudding with Chestnut Mousse and Cointreau
  HK$230 per table

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