

Miraculous Wedding Dinner Package A

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

百花炸蟹鉗

Deep-fried Crab Claw 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 Piths

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 Fresh 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 February 28, 2019
or wedding reception to be held in The Ballroom until December 31, 2018***

Miraculous Wedding Dinner Package B

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 Puree 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

鮮果圃

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 August 29, 2019
or wedding reception to be held in The Ballroom until December 31, 2018***

Miraculous Wedding Dinner Package C

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

鮮果圍

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 The Ballroom until February 28, 2019 or wedding reception to be held in Function Room until August 29, 2019

Miraculous Wedding Dinner Package D

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

花膠瑤柱扒有機雙寶蔬
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 Nests Soup with Minced Chicken & Yellow Fungus

蠔皇碧綠花菇扣原隻六頭湯鮑
Braised 6-head Whole Abalone 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

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wedding reception to be held in Function Room until August 29, 2019***