

2024 Miraculous Chinese Wedding Lunch Menu I

鸞鳳和鳴脆金豬
Barbecued Whole Suckling Pig

法式焗釀嚮螺
Baked Sea Whelk in Shell Stuffed with Minced Chicken, Onion and Mushrooms

蟹皇金湯海皇羹
Braised Pumpkin Soup with Seafood and Crab Roe

碧綠蠔皇扣鮑片
Braised Sliced Abalone with Seasonal Greens in Oyster Sauce

清蒸紅棗百合頭抽蒸花尾躉
Steamed Fresh Giant Garoupa with Red Date and Lily Bulb in Home-made Soy Sauce

金沙脆皮蒜香燒雞
Roasted Crispy Chicken with Golden Garlic

崧子鮮蝦炒銀苗
Fried Rice with Shrimps and Pine Nuts

野菌瑤柱炆伊麵
Braised E-fu Noodles with Shredded Conpoy and Assorted Mushrooms

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

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

HK\$8,288 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

Applicable for wedding reception at both The Ballroom & Function Rooms from now to October 31, 2024

2024 Miraculous Chinese Wedding Lunch Menu II

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

百花松露炸蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Paste and Black Truffle Paste

姬松茸竹筍燉螺頭

Double-boiled Conch Soup with Blaze Mushrooms and Bamboo Piths

蠔皇碧綠扣原隻湯鮑魚

Braised Whole Abalone with Seasonal Greens in Oyster Sauce

古法蒸深海老虎斑

Steamed Fresh Tiger Garoupa with Spring Onion

桂花酒香燒雞

Roasted Crispy Chicken Marinated with Osmanthus wine

黃金鱈魚蛋炒飯

Fried Rice with Cod Fish and Egg

櫻花蝦豚肉宮廷麵

Braised Noodle with Sakura Shrimps and Pork

薑汁蛋白燉鮮奶

Double-boiled Fresh Milk and Egg White in Ginger Juice

蓮蓉芝麻酥 拼 紫薯煎堆仔

Baked Sesame Pastry with Lotus Seed Paste and
Deep-fried Dumplings with Purple Sweet Potato

HK\$9,888 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

Applicable for wedding reception at both The Ballroom & Function Rooms from now to October 31, 2024