

Miraculous Chinese Wedding Lunch Menu I

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

法式焗釀響螺

Baked Sea Whelk in Shell Stuffed with Minced Chicken, Onions 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

紅棗百合頭抽蒸花尾躉

Steamed Fresh Giant Garoupa with Red Dates and Lily Bulbs 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 Dates, Lotus Seeds, Lily Bulbs and Dried Longans

杞子桂圓糕 拼 鳳梨芝麻酥

Chilled Longan Pudding with Wolfberries &
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 beers throughout the meal period

Promotional menu for specific promotional period

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

姬松茸竹笙燉螺頭

Double-boiled Conch Soup with Blaze Mushrooms and Bamboo Piths

蠔皇碧綠扣原隻湯鮑

Braised Whole Abalone with Seasonal Greens in Oyster Sauce

古法蒸深海老虎斑

Steamed Fresh Tiger Garoupa with Spring Onions

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 Eggs

櫻花蝦豚肉宮廷麵

Braised Noodles 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 Stuffed with Lotus Seed Paste &

Deep-fried Sesame Dumplings Stuffed with Purple Sweet Potato Paste

HK\$9,888 net

12 guests per table

Inclusive of 10% service charge

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

Promotional menu for specific promotional period