

中式婚宴晚宴菜譜 (二) Chinese Wedding Dinner Menu I







鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig

碧綠鮮百合野菌花枝蚌仁

Cuttlefish, Laurel Clam and Fresh Lily Bulbs with Vegetables

百花炸蟹鉗

Deep-fried Crab Claws

瑤柱扒雙蔬

Braised Seasonal Vegetables with Conpoy

竹笙姬松茸燉螺頭

Double-boiled Sea Whelk Soup with Blaze Mushroom and Bamboo Pith

雲腿汁原隻六頭湯鮑魚伴鵝掌

Braised 6-Head Abalone with Goose Webs in Yunnan Ham Sauce

清蒸老虎斑

Steamed Brown Marble Garoupa

金牌脆皮吊燒雞

Roasted Whole Crispy Chicken

XO醬海皇炒絲苗

Fried Rice with Assorted Seafood in XO Sauce

金菇野菌燴伊府麵

Braised E-fu Noodles with Assorted Mushroom

遠年陳皮紅豆沙

Sweentened Red Bean Soup with Aged Tangerine Peels

美點影雙輝

椰汁紅豆糕、腰果酥 Duo Dessert Delight Coconut and Red Bean Puddings, Baked Chinese Cashew Nut Cookies

每席 HK\$12,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers 包括3小時無限量供應汽水、橙汁及指定啤酒



All prices are subjected to 10% service charge 另加一服務費

In the event of unforeseeable market price and availability for any any of the menu items, Hotel reserves the right to alter the above menu prices and items 由於價格變動及貨源關係,本酒店保留修改以上菜單及項目之權利





中式婚宴晚宴菜譜 (二) Chinese Wedding Dinner Menu II



佳偶天成





鸞鳳和鳴金豬全體

Barbecued Whole Suckling Pig

XO醬碧綠帶子珊瑚蚌

Sautéed Scallops, Sea Clam and Vegetables in XO Sauce

百花鳳尾蝦

Deep-fried Shrimp Stuffed with Minced Shrimp

蟹肉扒雙蔬

Braised Seasonal Vegetables with Crab Meat

鮮人參花膠燉竹絲雞

Double-boiled Silkie with Fish Maw and Fresh Ginseng

蠔皇原隻六頭湯鮑魚伴鵝掌

Braised 6-Head Abalone with Goose Webs in Oyster Sauce

頭抽蔥油蒸老虎斑

Steamed Brown Marble Garoupa with Spring Onion and Superior Soy Sauce

青蔥油脆皮雞

Roasted Whole Crispy Chicken with Scallion Oil

金瑤鮮蝦炒絲苗

Fried Rice with Conpoy and Shrimp

上湯鮮蝦雲吞

Shrimp Dumplings in Superior Soup

遠年陳皮紅豆沙湯圓

Sweetened Red Bean Soup with Aged Tangerine Peels with Glutinous Rice Balls

美點影雙輝

玫瑰岩鹽合桃酥、荔枝桂花糕

Duo Dessert Delight

Baked Chinese Walnut Cookies with Pink Salt, Lychee and Osmanthus Jelly

每席 HK\$14,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers 包括3小時無限量供應汽水、橙汁及指定啤酒



All prices are subjected to 10% service charge 另加一服務費

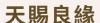
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中式婚宴晚宴菜譜 (三) Chinese Wedding Dinner Menu III







鸞鳳和鳴金豬全體 Barbecued Whole Suckling Pig

碧綠彩椒帶子桂花蚌

Sautéed Scallops, Sea Cucumber Meat, Capsicum and Vegetables

酥炸鵝肝百花球

Deep-fried Mincd Shrimp with Foie Gras

玉環瑤柱甫

Braised Winter Melon stuffed with Conpoy in Superior Broth

姬松茸螺頭燉海參

Double-boiled Sea Cucumber Soup with Blaze Mushroom and Sea Conch

雲腿汁原隻六頭湯鮑魚扣花膠鵝掌

Braised 6-Head Abalone and Goose Webs with Fish Maw in Yunnan Ham Sauce

頭抽蔥油蒸海星斑

Steamed Sustainable Garoupa with Spring Onion and Premium Soy Sauce

南乳吊燒雞

Roasted Whole Chicken with Preserved Bean Curd Paste

飄香荷葉飯

Fried Rice wrapped in Lotus Leaf

野菌金菇燴伊麵

Braised E-fu Noodles with Assorted Mushroom and Golden Mushroom

椰香黃金露

Pumpkin and Coconut Sweet Soup

良緣美點

玫瑰岩鹽合桃酥、椰香十勝紅豆糕

Precious Love Dessert Delight Baked Chinese Walnut Cookies with Pink Salt, Coconut and Hokkaido Tokachi Red Bean Puddings

每席 HK\$16,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers 包括3小時無限量供應汽水、橙汁及指定啤酒



All prices are subjected to 10% service charge 另加一服務費

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中式婚宴晚宴菜譜 (四) Chinese Wedding Dinner Menu IV









鸞鳳和鳴金豬全體

Barbecued Whole Suckling Pig

醬燒摩利菌珍寶帶子

Roasted Morchella Mushroom with Scallops

百花鵝肝鳳尾蝦

Deep-fried Shrimp Stuffed with Foie Gras and Minced Shrimp

百子發財玉環瑤柱甫

Braised Winter Melon stuffed, Nostoc with Conpoy and Garlic in Superior Broth

天白花菇螺頭燉花膠

Double-boiled Fish Maw Soup with Sea Conch and Premium White Shiitake Mushrooms

腿汁六頭南非湯鮑魚扣關西刺參鵝掌

Braised 6-Head South Africa Abalone with Kansai Sea Cucumber and Goose Webs in Yunnan Ham Sauce

清蒸東星斑

Steamed Leopard Coral Garoupa

松露青蔥脆皮雞

Crispy Chicken with Truffle Sauce and Spring Onion

火鴨海皇燴絲苗

Braised Assorted Seafood Rice with Roasted Duck

菜遠鮮蝦雲吞

Shrimp Dumplings with Vegetables

雪耳棗皇燉萬壽果

Double-boiled Papaya with Red Date and Lotus Seed

良緣美點

香芒糯米糍、紅棗糕

Precious Love Dessert Delight Chilled Mango Mochi with Cream, Steamed Red Date Puddings

每席 HK\$18,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers 包括3小時無限量供應汽水、橙汁及指定啤酒



All prices are subjected to 10% service charge 另加一服務費

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