

WEDDING
BUFFET MENU 2024
西式婚宴自助餐 2024

Le MERIDIEN

LE MERIDIEN
HONG KONG, CYBERPORT

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WEDDING BUFFET MENU (I) 西式婚宴自助餐 (一)

COLD SALAD STATION

冷凍沙律吧

Marinated Seaweed and Octopus Salad

中華沙律及八爪魚沙律

Thai Beef and Vegetable Salad

泰式牛肉沙律

Salmon Ceviche with Strawberry and Heirloom Tomato

醃生三文魚片配士多啤梨及蕃茄

Japanese Cucumber and Crab Meat Salad with Fly Fish Roe

日式青瓜蟹籽飛魚籽沙律

Mediterranean Tuna Tartare with Caviar

地中海風吞拿魚他他配魚子醬

Heirloom Tomato, Mozzarella and Basil

蕃茄, 水牛芝士及羅勒葉

GREEN SALAD STATION

蔬菜沙律吧

Romaine Lettuce / Rocket / Butter Lettuce /

Frisee / Lollo Rosa

羅馬生菜 / 火箭菜 / 牛油生菜 / 卷心生菜 /

紅捲生菜

Dressing 醬汁:

Balsamic / Olive Oil / Caesar dressing /

French dressing

意大利油醋汁 / 橄欖油 / 凱撒沙律醬 /

法式沙律醬

Toppings 配料:

Crispy Bacon / Croutons / Parmesan Cheese /

Black Olives / Sun Dried Tomato

煙肉 / 麵包粒 / 巴馬臣芝士 / 黑橄欖 /

油漬番茄

COLD CUTS WITH CONDIMENTS

凍肉拼盤

Prosciutto di Parma / Chorizo Iberico /

Pastrami Beef

巴馬火腿 / 西班牙肉腸 / 煙燻牛肉

JAPANESE SUSHI AND MAKI

日本壽司及卷物

Salmon / Prawn / Tamago / Tofu Bag /

California Roll / Cucumber Maki Roll /

Crabmeat Maki Roll / Pickled Turnip Maki Roll

三文魚 / 大蝦 / 玉子 / 腐皮卷 / 加州卷 /

青瓜卷 / 蟹肉卷 / 醃蘿蔔卷

SOUP

湯

Creamy Seafood Chowder

海鮮周打湯

HOT DISHES

熱盤

Braised Wagyu Beef Cheek with Root Vegetables

in Red Wine Sauce

紅酒燴和牛牛頰肉配芹菜根蓉

Roast Pork loin with Apricots and Macadamia Nuts

燒豬柳配澳大利亞堅果及杏脯醬

Pan-fried Salmon Fillet with Chive Butter Sauce

香煎三文魚配細香蔥牛油汁

Grilled Baby Chicken with Sage and Thyme Jus

燒春雞配香草汁

Sautéed Wild Mushrooms

牛油炒雜菌

Truffle Mashed Potatoes

黑松露薯蓉

DESSERT STATION

甜品

Portuguese Egg Tart

葡式蛋撻

Classic Tiramisu

意大利芝士撻

Mango Mousse Cake

芒果慕絲蛋糕

Crème Brûlée

法式焦糖燉蛋

Fruit Salad with Passionfruit Syrup

鮮果沙律配熱情果糖漿

Velvet Crinkle Cookies

紅絲絨曲奇餅

Pinky Cake Pops

粉紅蛋糕朱古力棒

Raspberry Yuzu Mousse Cake

紅莓柚子慕絲蛋糕

Lemon Tart

檸檬撻

COFFEE OR TEA

咖啡或茶

Freshly Brewed Coffee

現煮咖啡

Tea

熱茶

HKD\$1,088 per person

每位港幣\$1,088

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

The above menus require to be ordered 7 days
in advanced and no discount is applicable
以上套餐須於七日前預訂及所有折扣優惠均
不適用

WEDDING BUFFET MENU (II) 西式婚宴自助餐 (二)

COLD SALAD STATION

冷凍沙律吧

Scallop Tartare with Cauliflower Mousse and Caviar

帶子他他配椰菜花慕絲及魚子醬

Smoked Salmon with Tradition Condiment

煙燻三文魚及配料

Shrimp Cocktail with Avocado and Mango

鮮蝦雞尾酒配牛油果及芒果

Thai Beef and Vegetable Salad

泰式牛肉沙律

Grilled Seasonal Vegetable and Mushroom

香烤時蔬及蘑菇

Heirloom Tomato with Mozzarella and Basil

蕃茄水牛芝士配羅勒葉

GREEN SALAD STATION

蔬菜沙律吧

Romaine Lettuce / Rocket / Butter Lettuce / Frisee / Lollo Rosa

羅馬生菜 / 火箭菜 / 牛油生菜 / 卷心生菜 /

紅捲生菜

Dressing 醬汁:

Balsamic / Olive Oil / Caesar dressing / French dressing

意大利油醋汁 / 橄欖油 / 凱撒沙律醬 /

法式沙律醬

Toppings 配料:

Crispy Bacon / Croutons / Parmesan Cheese / Black Olives / Sun Dried Tomato

煙肉 / 麵包粒 / 巴馬臣芝士 / 黑橄欖 /

油漬番茄

COLD CUTS & CHEESE STATION

凍肉及芝士拼盤

Prosciutto di Parma / Chorizo Iberico / Pastrami Beef / Bayonne Ham

巴馬火腿 / 西班牙肉腸 / 煙燻牛肉 /

巴約納火腿

Comte / Brie / Emmental / Blue Cheese / Camembert

康堤芝士 / 布里芝士 / 埃文達芝士 / 藍芝士 /

金文畢芝士

Toppings 配料:

Grapes / Blood Orange Jam / Cracker / Walnut

提子乾 / 血橙果醬 / 餅乾 / 核桃

GOURMET SEAFOOD CORNER

海鮮吧

Fresh Oyster / Alaskan Crab Leg / Sea Whelks / King Prawns / Mussel

新鮮生蠔 / 阿拉斯加長腳蟹 / 海螺 / 大蝦 /

青口

Dressing 醬汁:

Lemon / Cocktail / Wine Vinegar

檸檬 / 雞尾酒汁 / 白酒醋

SUSHI, MAKI & SASHIMI STATION

日本壽司、卷物及刺身

Salmon / Prawn / Tamago / Tuna / Tofu Bag / California Roll / Cucumber Maki Roll /

Crabmeat Maki Roll / Pickled Turnip Maki Roll

三文魚 / 大蝦 / 玉子 / 吞拿魚 / 腐皮卷 /

加州卷 / 青瓜卷 / 蟹肉卷 / 醃蘿蔔卷

SOUP

湯

Classic Lobster Bisque

龍蝦濃湯

CARVING STATION

烤肉

Roasted Beef Ribeye

(Yorkshire Pudding, Gravy & Pommery Mustard)

燒肉眼牛扒配約克郡布丁, 燒汁及法式芥末籽醬

WEDDING BUFFET MENU (II) 西式婚宴自助餐 (二)

HOT DISHES

熱盤

Pan Seared Cod fish with Sauce Grenobloise
香煎鱈魚配法式牛油汁

King Prawn with Tomato Parsley Salsa
蕃茄香草莎莎醬大蝦

Roasted Baby Lamb Rack with Rosemary Herb Crust
迷迭香香草焗羊架

Singapore Curry Chicken with Steamed Rice
新加坡咖喱雞配白飯

Wild Mushroom Pasta in Black Truffle Cream Sauce
黑松露野菌忌廉汁意粉

Grilled Seasonal Vegetables & New Potato
香烤時蔬及新薯

DESSERT STATION

甜品

Classic Tiramisu
意大利芝士餅

Red Velvet Cake
紅絲絨蛋糕

Mango Pudding
芒果布甸

Coffee Milk Chocolate Mousse Roll
牛奶朱古力咖啡卷

Crème Brûlée
法式焦糖燉蛋

Fruit Salad with Passionfruit Syrup
鮮果沙律配熱情果糖漿

Portuguese Egg Tart
葡式蛋撻

Basque Burnt Cheesecake
巴斯克焦香芝士蛋糕

Apple Miso Tart
蘋果味噌撻

Pinky Cake Pops
粉紅蛋糕朱古力棒

Raspberry Yuzu Mousse Cake
紅莓柚子慕絲蛋糕

Lemon Tart
檸檬撻

COFFEE OR TEA

咖啡或茶

Freshly Brewed Coffee
現煮咖啡

Tea
熱茶

HKD\$1,288 per person
每位港幣\$1,288

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另加一服務費

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WEDDING SET MENU 2024

西式婚宴套餐 2024

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WEDDING SET MENU (I) 西式婚宴套餐 (一)

APPETIZER

前菜

House Smoked Salmon Tartare with Avocado, Mango Coulis and Garden Cress

自家製煙燻三文魚牛油果他配芒果捲及菜苗

OR

Crisp Foie Gras with Pumpkin Cake and Wild Berry Sauce

香炸鵝肝配南瓜餅及野莓醬

SOUP

湯

Lobster Bisque Cappuccino

法式龍蝦湯配鮮奶泡沫

MAIN

主菜

Slow Braised Beef Cheek with Celeriac Purée, Onsen Egg and Black Truffle Sauce

慢煮牛面頰配黑松露溫泉蛋芹菜頭蓉

OR

Pan Roasted French Seabass with Fennel & Barley "Risotto" in Red Wine Sauce

法式紅酒汁烤鱸魚配茴香大麥意大利飯

DESSERT STATION

甜品

Strawberry Chocolate Truffle Cake with Mix Berries

士多啤梨朱古力松露蛋糕配雜莓

PETITE FOURS

一口甜點

A Selection of Homemade Cookies

精選自家製曲奇

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk

現煮咖啡配熱鮮奶

HKD\$988 per person

每位港幣\$988

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WEDDING SET MENU (II) 西式婚宴套餐 (二)

APPETIZER

前菜

Smoked Salmon & Crab Roulade, with
Mango, Pickled Cucumber & Garden Cress
煙燻三文魚蟹肉捲配芒果醃青瓜及菜苗

OR

Scallop Carpaccio with Oscietra Caviar in
Cauliflower Coulis
法國奧賽嘉魚子醬鮮帶子片配椰菜花醬

SOUP

湯

Wild Duck Consommé with Mandarin &
Truffle Ravioli
法式野鴨湯配柑橘及松露餛飩

MAIN

主菜

Dutch Turbot en Papillote with Baby
Vegetable in Tomato Lemon Grass Broth
紙包荷蘭比目魚配時令蔬菜及香茅蕃茄湯

OR

Roasted Beef Tenderloin with Vegetable
"Mille-Feuille" with Béarnaise Oyster Sauce
香烤牛柳配蔬菜千層批及鮮蠔賓利士醬

DESSERT STATION

甜品

Red Velvet Cheese Cake with
Raspberries Mousse
紅絲絨芝士蛋糕配紅莓慕絲

PETITE FOURS

一口甜點

Home Made Raspberry and Passionfruit
Truffles
紅莓熱情果松露

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk
現煮咖啡配熱鮮奶

HKD\$1,088 per person
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WEDDING SET MENU (III) 西式婚宴套餐 (三)

AMUSE BOUCHE

開胃小吃

Strawberry Gazpacho with Heirloom Tomato
西班牙凍湯配原種蕃茄

APPETIZER

前菜

French Beef Tartare with Oscietra Caviar,
Black Garlic Coulis and Mustard Cress
法式生牛肉他他配奧賽嘉魚子醬伴黑蒜醬及
芥末苗

OR

Octopus and Langoustine with Crushed
Potato, Parsley Salsa, Chili Oil
八爪魚海螯蝦配辣椒油伴薯蓉及香芹莎莎醬

SOUP

湯

Jerusalem Artichoke Veloute with Shaved
Black Truffle
耶路撒冷亞枝竹配黑松露片

MAIN

主菜

Roasted Challan Duck with Buttered Savoy
Cabbage & Marsala Sauce
香烤法式櫻桃鴨配馬沙拉醬伴牛油野甘藍

OR

Grilled Live French Blue Crystal Prawn and
Seafood Bouillabaisse with Rouille and Garlic
Toast
香烤法國天使藍蝦配辣椒醬伴法式海鮮湯及
蒜香多士

DESSERT STATION

甜品

Yuzu Mousse Cake with Butter Tuile and
Mix Berries
柚子慕絲蛋糕配牛油薄脆及雜莓

PETITE FOURS

一口甜點

Homemade Belgium Chocolates
自家製比利時朱古力

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk
現煮咖啡配熱鮮奶

HKD\$1,188 per person
每位港幣\$1,188

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另加一服務費

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WESTERN WEDDING
COCKTAIL MENU 2024
西式婚宴雞尾酒會套餐 2024

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WESTERN WEDDING COCKTAIL MENU 2024 西式婚宴雞尾酒會套餐 2024

COLD CANAPES

冷盤小食

BEEF TARTARE WITH OSCIETRA CAVIAR, SESAME CONE
法式生牛肉韃靼芝麻威化筒配奧賽嘉魚子醬

**PAN SEARED TUNA TATAKI WITH WAKAME &
YUZU COULIS**

炙燒吞拿魚配柚子醬中華沙律

TRUFFLE BRIE "MILLE FEUILLE" WITH ALMOND BRITTLE

松露芝士千層配杏仁脆

**SCALLOP TARTAR WITH CAULIFLOWER PUREE &
SALMON ROE**

帶子他他配椰菜花蓉及三文魚籽

HOT CANAPES

熱盤小食

**ROASTED DUCK BAO WITH CUCUMBER, GREEN ONION
AND HOISIN SAUCE**

烤鴨胸刈包配青蔥海鮮醬

MUSHROOM & MOZZARELLA ARANCINI

義式芝士野菌炸飯團

**DEEP FRIED COD FISH FILLET MINI BURGER WITH
TARTAR SAUCE**

他他醬炸鱈魚迷你漢堡

MINI QUICHE TART WITH COTTAGE CHEESE & SPINACH

迷你法式茅屋芝士菠菜蛋批

DESSERT

甜品

**BELGIUM CHOCOLATE DIPPED STRAWBERRY WITH
GOLD LEAF**

比利時朱古力伯爵草莓配金箔

PASSION FRUIT MANGO TART WITH RASPBERRY CREAM

熱情果芒果撻配紅桑子忌廉

PINKY LOLLIPOPS CAKE POPS

粉紅蛋糕朱古力棒

CRISPY PUFF WITH VANILLA CREAM

脆皮泡芙配雲呢拿忌廉

BEVERAGE

飲品

**UNLIMITED BEER, SOFT DRINK AND FRESH ORANGE JUICE
PER PERSON FOR 2 HOURS**

兩小時無限添飲精選啤酒、汽水及鮮橙汁

HK\$1,060 PER PERSON

每位港幣\$1,060

Each guest can enjoy one piece per each canape

每位賓客可享每款小食一件

All prices are in HKD and subject to 10% service charge

所有價格均以港幣計算，並需加收10%服務費