

# 百年好合

中式午宴餐單  
*Chinese Wedding Lunch Set Menu A*



Whole Roasted Barbecued Suckling Pig  
鴻運金豬大紅袍

Deep-fried Prawns coated  
in Salted Egg Yolk Sauce with Herbs Seaweed  
香草海苔金莎蝦

Braised Supreme Soup with Crab Roe & Egg White  
金湯玉液蟹黃羹

Braised 8-heads Whole Abalone  
with Seasonal Greens in Oyster Sauce  
蠔皇翡翠原隻八頭鮑魚

Steamed Giant Garoupa  
清蒸沙巴龍躉

Deep-fried Crispy Chicken  
當紅脆皮雞

Fried Rice with Yunnan Ham with Diced Scallops  
雲腿元貝炒金稻絲苗

Braised E-Fu Noodles  
with Straw Mushrooms and Dried Halibut  
甫魚鮮菌炆伊麵

Almond Sweet Soup with Taro Balls  
芋圓杏仁茶

Chinese Petit Fours  
美滿雙輝映



每席 *HK\$* **11,888**  
*per table*  
10-12 位用 *persons*





# 美滿良緣

中式午宴餐單

Chinese Wedding Lunch Set Menu B



Whole Roasted Barbecued Suckling Pig  
鴻運金豬大紅袍

Sautéed Prawns and Scallops  
with Lily Bulb and Seasonal Greens  
碧綠百合帶子蝦球

Braised Bird's Nest with Crab Meat and Roe  
in Pumpkin Broth  
金湯蟹黃燴燕窩

Braised 8-heads Whole Abalone  
with Seasonal Greens in Oyster Sauce  
蠔皇翡翠原隻八頭鮑魚

Steamed Tiger Garoupa  
清蒸老虎斑

Deep-fried Crispy Chicken  
當紅脆皮雞

Fried Rice with Diced Roasted Duck and Octopus  
in Abalone Sauce  
鮑汁章魚火鴨燴飯

Shrimps and Pork Dumplings in Supreme Broth  
上湯水餃

Red Date and Dried Longan Sweet Soup with Eggs  
紅棗桂圓桑寄生蛋茶

Chinese Petit Fours  
美滿雙輝映



每席 *HK\$* **12,888**  
*per table*  
10-12 位用 *persons*





# 與子偕老

中式晚宴餐單

Chinese Wedding Dinner Set Menu C



Whole Roasted Barbecued Suckling Pig  
鴻運金豬大紅袍

Sautéed Scallops and Coral Clams with Seasonal Greens in Supreme Paste  
碧綠極品醬爆珊瑚蚌帶子

Deep-fried Prawns with Cashew nuts served with Mango Pomelo Sauce  
楊枝甘露琥珀腰果蝦球

Braised Seasonal Greens with Shredded Conpoy  
金瑤扒時蔬

Double-boiled Whole Coconut Chicken Soup with Morel Mushrooms and Conches  
椰皇羊肚菌響螺燉雞湯

Braised 8-heads Whole Abalone with Chinese Mushrooms  
and Seasonal Greens in Oyster Sauce  
蠔皇花菇扣原隻八頭鮑魚

Steamed Giant Garoupa  
清蒸沙巴龍躉

Deep-fried Crispy Chicken  
當紅脆皮雞

Fried Rice with Barbecued Pork and Sakura Ebi  
櫻花蝦豚肉炒絲苗

Braised E-Fu Noodles with Crab Meat and Wild Mushrooms  
蟹肉野菌乾燒伊麵

Black Glutinous Rice Sweet Soup with Taro Balls  
芋圓紫米露

Chinese Petit Fours  
美滿雙輝映



每席 HK\$ 13,888  
per table  
10-12 位用 persons





# 終成眷屬

中式晚宴餐單

Chinese Wedding Dinner Set Menu D



Whole Roasted Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Prawns and Coral Clams with Seasonal Greens

碧綠珊瑚蚌炒蝦球

Deep-fried Crab Claw coated with Shrimp Mousse

酥炸黃金蟹鉗

Braised Whole Conpoy stuffed in Turnip Ring

銀環白玉瑤柱脯

Braised Bird's Nest Soup with Scallops and Crab Roe

蟹黃帶子燕窩羹

Braised 8-heads Whole Abalone and Goose Web with Seasonal Greens in Oyster Sauce

蠔皇翡翠原隻八頭鮑魚扣鵝掌

Steamed Tiger Garoupa

清蒸老虎斑

Deep-fried Crispy Chicken

當紅脆皮雞

Assorted Seafood Fried Rice with Foie Gras in XO Sauce

XO醬鵝肝海皇炒絲苗

Shrimps and Pork Dumplings in Supreme Broth

上湯水餃

Walnuts Sweet Soup with Lotus Seeds & Lily Bulbs

蓮子百年合桃露

Chinese Petit Fours

美滿雙輝映



每席 HK\$ **14,888**  
per table  
10-12 位用 persons





# 緣定終生

中式晚宴餐單

Chinese Wedding Dinner Set Menu E



Whole Roasted Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Prawns and Scallops with Seasonal Greens in Black Truffle Sauce

黑松露醬翡翠帶子蝦球

Baked Crab Shell stuffed with Crab Meat

酥炸焗釀蟹蓋

Braised Marrow Ring stuffed and Garlic with Whole Conpoy

多子玉環瑤柱脯

Double-boiled Chicken Soup with Matsutake Mushrooms, Conches and Fish Maws

松茸花膠螺頭燉雞

Braised 6-heads Whole Abalone with Mushrooms and Seasonal Greens in Oyster Sauce

蠔皇花菇扣原隻六頭鮑魚

Steamed Spotted Garoupa

清蒸東星斑

Deep-fried Crispy Chicken

當紅脆皮雞

Fried Rice with Diced Australian Wagyu Beef

澳洲和牛粒炒金稻絲苗

Braised E-fu Noodle with Sea Cucumber and Morel Mushrooms in Abalone Sauce

鮑汁羊肚菌海參炆伊麵

Almond Sweet Soup with Amber Peach Gum

琥珀桃膠杏仁露

Chinese Petit Fours

美滿雙輝映



每席 HK\$ **15,888**  
per table  
10-12 位用 persons

