

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

