

百年好合

Chinese Wedding Lunch Set Menu A



Whole Barbecued Suckling Pig
鴻運金豬大紅袍

Deep-fried Prawns coated in Salted Egg Yolk Sauce
with Seaweed in Herbs Marination
香草海苔黃金蝦

Braised Supreme Bird's Nest Soup with Crab Meat
金湯蟹肉燴燕窩

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

Steamed Fresh Giant Garoupa
清蒸沙巴龍躉

Deep-fried Crispy Chicken
當紅脆皮雞

Diced Scallops Fried Rice cooked in Spring Onion Oil
蔥油帶子金稻絲苗

Braised E-Fu Noodles
with Straw Mushrooms and Dried Sole Fish
甫魚鮮菌伊麵

Sweetened Papaya Soup with Silver Fungus and Red Dates
紅棗銀耳萬壽果

Chinese Petit Fours
美滿雙輝映



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



美滿良緣

Chinese Wedding Lunch Set Menu B



Whole Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Prawns and Sliced Cuttlefish
with Caramelized Walnuts

焦糖合桃花姿蝦球

Double-Boiled Chicken Soup
with Conches and Dendrobium

天籽蘭花螺頭燉雞湯

Braised 8-heads Whole Abalone
with 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

Diced Duck Fried Rice with Octopus in Abalone Sauce

鮑汁章魚火鴨燴金稻絲苗

Shrimps and Pork Dumplings in Supreme Soup

上湯水餃

Sweetened Red Bean Cream
with Lotus Seeds and Lily Bulbs

蓮子百合紅豆沙

Chinese Petit Fours

美滿雙輝映



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



與子偕老

Chinese Wedding Dinner Set Menu C



Whole Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Scallops and Coral Clams with Greens in Supreme Sauce

碧綠極品醬爆珊瑚蚌帶子

Deep-fried Prawns with Walnuts and Mango Fruit Mayonnaise

琥珀香芒鮮果蝦球

Braised Greens with Conpoy

金瑤扒時蔬

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

羊肚菌花膠螺頭燉雞

Braised 8-heads Whole Abalone with Chinese Mushrooms and Greens in Oyster Sauce

蠔皇花菇扣原隻八頭鮑魚

Steamed Fresh 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

櫻花蝦黑豚肉炒金稻絲苗

Braised E-Fu Noodles with Mushrooms and Shrimp Roes in Abalone Sauce

鮑汁蝦籽野菌伊麵

Purple Sweeten Soup with Taro Balls and Glutinous Rice

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

Chinese Wedding Dinner Set Menu D



Whole Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Prawns and Coral Clams with 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 Marrow Ring

翡翠玉環瑤柱脯

Braised Bird's Nest Soup with Scallops and Assorted Seafood

海皇帶子燕窩羹

Braised 8-heads Whole Abalone and Goose Web with 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 Crab Roes and Greens

蟹籽海皇翡翠炒金稻絲苗

Braised E-Fu Noodles with Crab Meat

蟹肉乾燒炆伊麵

Sweetened Soup with Lotus Seeds, Lily Bulbs, Longan Pulps and Red Dates

蓮子百合四寶茶

Chinese Petit Fours

美滿雙輝映



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



緣定終生

Chinese Wedding Dinner Set Menu E



Whole Barbecued Suckling Pig

鴻運金豬大紅袍

Sautéed Prawns and Scallops with 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 Whole Conpoy in Marrow Ring with Garlic and Greens

多子玉環瑤柱脯

Doubled-boiled Chicken Soup with Blaze Mushrooms, Conches and Fish Maws

松茸花膠螺頭燉雞

Braised 6-heads Whole Abalone with Mushrooms and 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

Shrimps Dumplings in Supreme Soup

高湯鮮蝦水餃

Sweetened Soup with White Fungus, Red Dates and Lotus Seeds

紅棗銀耳燉雪蓮子

Chinese Petit Fours

美滿雙輝映



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

