

百年好合

Chinese Wedding Lunch Set Menu A



Whole Barbecued Suckling Pig
鴻運金豬大紅袍

Deep-fried Prawns in Salted Egg Yolk Sauce
黃金大明蝦

Braised Bird's Nest Soup
with Seafood and Bamboo Pith
海皇竹笙燴燕窩

Braised 8-head 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

Fried Rice with Foie Gras and Greens in Supreme Sauce
極品醬鵝肝翡翠炒香苗

Braised E-Fu Noodles with Yunnan Mushrooms
雲南野菌燴乾燒伊麵

Sweetened Soup
with Snow Fungus, Red Dates, Lily Bulbs and Lotus Seeds
紅棗銀耳百合蓮子茶

Chinese Petit Fours
美滿雙輝映



每席 HK\$ **10,888**
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 Prawn and Sliced Cuttlefish
with Walnuts and Greens

琥珀翡翠花姿片蝦球

Braised Supreme Soup
with Egg White and Assorted Seafood

芙蓉金湯海皇羹

Braised 8-head 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

Hokkien Fried Rice

福建炒飯

Shrimp Dumplings in Supreme Soup

上湯鮮蝦水餃

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\$* **11,888**
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 Wasabi Mayonnaise

琥珀青芥沙律明蝦球

Braised Greens with Conpoy

金瑤扒時蔬

Double-boiled Sea Cucumber Soup with Wild Ganoderma

野生靈芝燉海參

Braised 8-head Whole Abalone with Mushrooms and 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 Greens

田園黑豚肉叉燒炒香苗

Braised E-Fu Noodles with Shrimp Roe and Enoki Mushrooms

蝦子金菇乾燒燴伊麵

Sweetened Almond Cream with Taro

芋圓杏仁茶

Chinese Petit Fours

美滿雙輝映



每席 HK\$ 12,888
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-head 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

Fried Rice with Assorted Seafood, Crab Roe and Greens

蟹籽海皇翡翠炒香苗

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
姬松茸花膠螺頭燉雞

Braised 6-head Whole Abalone and Mushrooms with 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 Australian M5 Wagyu Beef
澳洲M5和牛炒香苗

Shrimp 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\$ 16,888
per table
10-12 位用 persons

