



西式婚宴菜譜

Western Banquet Menus



WM
HOTEL

自助餐菜譜 *A*

Wedding Buffet Menu

海鮮 Seafood

澳洲青口
Australian Mussel
凍蝦
Chilled Cooked Prawn
鱈場蟹腳
Snow Crab Leg
日式照燒魷魚圈
Teriyaki Squid Ring

頭盤及沙律 Appetizer and Salad

雜菜沙律
Mixed Green Leaves Salad
粟米，青瓜，甜椒，蘑菇
Sweet Corn, Cucumber, Bell Pepper, Mushroom
日本甜薯，車厘茄
Japanese Sweet Potato, Cherry Tomato
胡麻醬雞絲沙律
Shredded Chicken Salad with Sesame Dressing
香草烤新薯沙律
Roasted New Potato Salad with Herbs
鮮果沙律
Fresh Fruit Salad
凱撒沙律
Caesar Salad

日本美食 Japanese Station

雜錦刺身
Assorted Sashimi
雜錦壽司
Assorted Sushi
芝麻八爪魚，辣味螺肉，章魚小丸子，日式芝麻雞翼
Sesame Octopus, Whelk with Chili Sauce,
Japanese Octopus Ball, Japanese Sesame Chicken Wing

湯 Soup

龍蝦湯
Lobster Bisque
配精選麵包及牛油
Served with Selection of Bread Roll and Butter

熱盤 Hot Dish

燒牛柳配紅酒汁
Roasted Beef Tenderloin with Red Wine Sauce
馬來西亞黃咖哩雞
Malaysian Yellow Curry Chicken
XO醬碧綠帶子炒蝦仁
Wok-fried Scallop, Prawn and Vegetables with XO Sauce

香煎鯛魚配香草忌廉汁
Pan-fried Snapper with Herb Cream Sauce
香橙蜜糖燒排骨
BBQ Pork Rib with Orange Honey Sauce
瑤柱扒豆苗
Fried Pea Sprout with Conpoy
辣肉腸黑松露汁燴意大利飯
Risotto with Chorizo and Black Truffle Sauce
照燒日式豚肉烏冬
Sautéed Japanese Udon with Pork in Teriyaki Sauce
意式黑松露煙肉薄餅
Pancetta & Black Truffle Pizza
韓式炸雞
Korean Deep-fried Chicken
吉烈炸蠔
Deep-fried Cutlet Oyster

甜品 Dessert

紐約芝士蛋糕
New York Cheese Cake
意大利芝士蛋糕
Tiramisu
朱古力布朗尼
Chocolate Brownie
抹茶紅豆蛋糕
Matcha and Red Bean Cake
意大利奶凍
Panna Cotta
芒果布甸
Mango Pudding
迷你泡芙
Mini Puff
法式雲呢拿焦糖燉蛋
Vanilla Crème Brûlée
蛋白杏仁茶
Sweetened Almond Cream with Egg White
鮮果拼盤
Fresh Fruit Platter
咖啡及茶
Coffee and Tea

3小時無限量供應汽水、冰凍橙汁、礦泉水及啤酒
3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer

HK\$988
每位 *per person*

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- 有效日期由即日起至2022年6月30日
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自助餐菜譜

Wedding Buffet Menu

海鮮 Seafood

波士頓龍蝦 Boston Lobster
澳洲青口 Australian Mussel
凍蝦 Chilled Cooked Prawn
鱈場蟹腳 Snow Crab Leg

頭盤及沙律 Appetizer and Salad

雜菜沙律 Mixed Green Leaves Salad
粟米，青瓜，甜椒，蘑菇 Sweet Corn, Cucumber, Bell Pepper, Mushroom
日本甜薯，車厘茄 Japanese Sweet Potato, Cherry Tomato
香草烤新薯沙律 Roasted New Potato Salad with Herbs
華都夫沙律 Waldorf Salad
凱撒沙律 Caesar Salad
牛肉意粉沙律配蜜糖芥末汁 Beef Pasta Salad With Honey Mustard Dressing
巴拿馬火腿，菠菜沙律配黑醋汁 Baby Spinach Salad with Parma Ham & Balsamic Dressing

日本美食 Japanese Station

雜錦刺身 Assorted Sashimi
雜錦壽司 Assorted Sushi
芝麻八爪魚，辣味螺肉 Sesame Octopus, Whelk with Chili Sauce
野菜天婦羅 Vegetable Tempura
日式串燒 Assorted Skewer in Japanese Style

湯 Soup

清燉蟲草花雪耳雞湯 Double-boiled Chicken Soup with Cordyceps Flower and Snow Fungus
蘑菇忌廉湯 Mushroom Cream Soup
配精選麵包及牛油 Served with Selection of Bread Roll and Butter

熱盤 Hot Dish

紅燒乳豬 Barbecued Whole Suckling Pig

XO醬碧綠帶子炒蝦仁 Wok-fried Scallop, Prawn and Vegetables with XO Sauce
香草燒雞 Roasted Chicken with Herbs
焗鱈魚配香檳忌廉汁 Baked Atlantic Cod Fish with Champagne Cream Sauce
香煎龍脷魚柳配香草牛油汁 Pan-fried Sole Fillet with Herb Butter Sauce
紅酒燴牛尾 Braised OX Tail with Red Wine Sauce
瑤柱扒豆苗 Fried Pea Sprout with Conpoy
薑米蛋白蟹肉炒飯 Fried Rice with Egg White and Crab Meat
金菇瑤柱炆麵 Braised Noodle with Enoki Mushroom and Conpoy

燒烤車 Carving Station

燒安格斯西冷牛扒 Roasted Angus Sirloin Beef with Gravy
洋蔥炒馬鈴薯 Sautéed Slice of Potato Lyonnaise
西蘭花炒雞油菇 Sautéed Broccoli and Chantelle Mushroom

甜品 Dessert

藍莓芝士蛋糕 Blueberry Cheese Cake
意大利芝士蛋糕 Tiramisu
黑森林蛋糕 Black Forest Cake
抹茶紅豆蛋糕 Matcha and Red Bean Cake
柚子慕絲蛋糕 Yuzu Mousse Cake
芒果布甸 Mango Pudding
法式雲呢拿焦糖燉蛋 Vanilla Crème Brûlée
椰汁紫米露湯圓 Coconut Cream with Purple Glutinous Rice and Sesame Dumpling
鮮果拼盤 Fresh Fruit Platter
雪糕 Ice Cream
咖啡及茶 Coffee and Tea

3小時無限量供應汽水、冰凍橙汁、礦泉水及啤酒
3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer

HK\$ **1188**
每位 per person

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西式婚宴菜譜A

Wedding Set Menu

凱撒沙律配虎蝦
Caesar Salad with Tiger Prawns

香草牛油焗田螺
Baked Snails with Herb Butter Sauce
with Mashed Potato

龍蝦湯
Lobster Bisque

主菜 Main Dish

香煎日本A5和牛肉眼扒 (60g)
Pan-fried Japan A5 Wagyu Beef Rib Eye (60g)
with Seasonal Vegetables and
Chanterelle Mushroom

或 Or

焗鱈魚配香檳忌廉汁
Baked Atlantic Cod Fish with
Champagne Cream Sauce
with Baby Carrot and Brussel Sprout

雜錦芝士拼盆
Assorted Cheese Platter with
Walnut and Dried Fruit

朱古力蜜梨蛋糕配香草汁
Chocolate and Pear Charlotte with Vanilla Sauce

即磨咖啡或茶
Fresh Brewed Coffee or Tea

HK\$ 888
每位 per person

西式婚宴菜譜B

Wedding Set Menu

龍蝦沙律
Lobster Salad

清酒煮鮑魚
Boiled Abalone in Japanese Style

忌廉野菌湯
Cream of Wild Mushroom

烤法國走地雞配羊肚菌汁
Roasted Bresse Chicken with
Morel Mushroom Sauce

香煎鴨肝
Pan-fried Duck Liver
with Port Wine Sauce

青檸雪葩
Lime Sorbet

主菜 Main Dish

美國無骨牛肋排
Roasted U.S. Prime Rib
with Sautéed Potato and Seasonal Vegetables

或 Or

炭燒伊比利亞豬鞍配照燒汁長通粉
Char-grilled Iberian Pork Chop served
with Penne Pasta in Teriyaki Sauce

或 Or

香煎龍脷魚柳配香芒甜椒沙沙
Pan-fried Sole Fillet with Pumpkin,
Mango and Red Pepper Salsa

法式蘋果批配香草汁
Baked French Apple Pie with Vanilla Sauce

即磨咖啡或茶
Fresh Brewed Coffee or Tea

HK\$ 1188
每位 per person

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中式婚宴菜譜

Chinese Banquet Menus



WM
HOTEL

天作之合

Chinese Wedding Lunch

Set Menu A

鸞鳳和鳴 金豬全體西班牙燒乳豬
Whole Barbecued Suckling Pig
in Spanish Style

情投意合 百花釀花膠
Braised Fish Maw stuffed with Nixed Shrimp

互敬互愛 酸辣燕窩羹
Hot and Sour Soup with Bird's Nest

海誓山盟 清蒸東星斑
Steamed Fresh Spotted Garoupa in Soy Sauce

喜結良緣 羅漢竹笙石榴球
Steamed Bamboo Pitches and Mixed Vegetable Wrap

鳳凰于飛 金蒜風沙雞
Roasted Chicken with Deep Fried Garlic

早生貴子 鮮蟹肉荷葉籠仔蒸飯
Steamed Rice with Crabmeat wrapped
in Lotus Leave

永結同心 鮮肉生煎包
Pan-fried Pork Dumpling

美滿家園 薑汁雙皮奶
Double-boiled Milk mixed with Ginger

良緣鴛鴦美點
Chinese Petit Fours

每席 HK\$ **8888**
per table
10-12 位用 persons

鸞鳳和鳴

Chinese Wedding Lunch

Set Menu B

珠聯璧合 大紅乳豬全體
Whole Barbecued Suckling Pig

相親相愛 夏威夷果仁翡翠蝦仁珊瑚蚌
Wok-fried Prawn and Coral Clam with
Hawaiian Macadamia Nuts and Seasonal Greens

紅葉詩題 紅燒竹笙雞茸燕窩羹
Braised Bird's Nest with Bamboo Fungus
and Minced Chicken Soup

燕爾新婚 碧綠花菇扣鮑圓
Braised Abalone with Chinese Mushroom and
Seasonal Greens

情比海深 頭抽蔥油蒸海斑
Steamed Garoupa with Spring Onion
in Savory Soy Sauce

鴛鴦比翼 生燒南乳脆皮雞
Roasted Crispy Chicken with Fermented Red Bean Curd

于飛之樂 青口意大利燴飯
Stewed Risotto with Mussel

花開並蒂 高湯菜遠鮮蝦水餃
Shrimp Dumpling with Seasonal Greens in Superior Soup

甜蜜佳緣 蓮子紅豆沙湯丸
Sweetened Red Bean Cream with Lotus Seed
and Sesame Dumpling

良緣鴛鴦美點
Chinese Petit Fours

每席 HK\$ **9888**
per table
10-12 位用 persons

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濃情蜜意

Chinese Wedding Dinner
Set Menu C珠聯璧合 大紅乳豬全體
Whole Barbecued Suckling Pig有影皆雙 碧綠甜桃炒龍蝦球
Stir-fried Lobster and Caramel Walnut
with Seasonal Greens永浴愛河 濃湯雞絲燴海珍
Braised Dried Seafood Soup with
Shredded Chicken天生一對 翡翠鮮鮑甫扣花菇
Braised Sliced Abalone with Chinese Mushroom
and Seasonal Greens愛海無邊 清蒸老虎斑
Steamed Fresh Tiger Garoupa in Soy Sauce比翼高飛 脆皮龍崗雞
Roasted Crispy Chicken美滿家園 富貴五福炒香苗
Fried Rice with Shrimp, Barbecued Pork, Crab Meat,
Conpoy and Mushroom天長地久 鮮菇伊比利亞黑豚肉醬拌麵
Stewed Noodle with Iberico Pork and
Straw Mushroom永結同心 蛋白生磨杏仁茶
Sweetened Almond Cream with Egg White幸福滿載 鮮果拼盤
Seasonal Fruit Platter每席 HK\$ 11,888
per table
10-12 位用 persons

金玉良緣

Chinese Wedding Dinner
Set Menu D珠聯璧合 大紅乳豬全體
Whole Barbecued Suckling Pig才子佳人 香酥釀蟹蓋
Deep-fried Crab Meat and Onion in Crab Shell山盟海誓 黑松露醬碧綠炒帶子
Sautéed Scallop with Seasonal Greens
in Black Truffle Sauce鵲橋情深 蟲草花金瑤棗燉花膠
Double-boiled Fish Maw Soup
with Giant Date and Cordyceps Flower心心相印 鮮鮑魚遼參扣玉帶
Braised Abalone and Sea Cucumber
with Seasonal Greens魚水相諧 清蒸東星斑
Steamed Fresh Spotted Garoupa in Soy Sauce同心同德 竹笙上素石榴球
Deep-fried Bamboo Fungus and Mixed Vegetable Wrap琴瑟和鳴 砵酒焗子雞
Baked Chicken marinated with Port Wine富貴榮華 金瑤富貴炒香苗
Fried Rice with Conpoy and Egg White同偕白髮 上湯水餃生麵
Egg Noodles with Shrimp Dumpling in Supreme Soup百年好合 紅棗蓮子燉鮮百合
Double-boiled Fresh Lily Bulb, Red Date and Lotus Seed美滿良緣 草莓酥配杏仁奶凍
Strawberry Mousse Pastry with Almond Panna Cotta每席 HK\$ 13,888
per table
10-12 位用 persons

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成雙成對

Chinese Wedding Dinner
Set Menu E

珠聯璧合 大紅乳豬全體
Whole Barbecued Suckling Pig

鳳翥龍翔 清蒸開邊龍蝦
Steamed Fresh Lobster with Spring Onion
in Soy Sauce

神仙眷屬 迷你佛跳牆
Double-boiled Chicken Soup with Abalone, Fish Maw,
Superior Bird's Nest and Dried Seafood

和樂魚水 清蒸海東昇斑
Steamed Fresh Spotted Garoupa in Soy Sauce

情投意合 葡汁焗四蔬
Baked Mixed Vegetable with Portuguese Sauce

龍鳳呈祥 脆皮百花雞
Deep-fried Crispy Chicken

花開富貴 日式松茸窩飯
Clay Pot Rice with Matsutake Mushroom
in Japanese Style

相敬如賓 海鮮錦繡雲吞
Deep-fried Wonton in Sweet and Sour Sauce

玉樹瓊枝 楊枝金露
Chilled Sago Cream with Mango and Pomelo

花好月圓 手工合桃酥配宮庭桂花糕
Homemade Walnut Cookie and
Royal Osmanthus Jelly

每席 HK\$ **16,888**
per table
10-12 位用 persons

山盟海誓

Chinese Wedding Dinner
Set Menu F

珠聯璧合 大紅乳豬全體
Whole Barbecued Suckling Pig

天作之合 川汁露筍黃耳炒帶子
Sautéed Scallop with Asparagus
and Yellow Fungus in Sichuan Style

佳偶天成 長白山雪雁燉蟲草花雪耳
Double-boiled Snow Goose with Cordyceps Flower
and Snow Fungus

郎才女貌 蠔皇原隻湯鮑扣遼參
Braised Whole Abalone and Sea Cucumber
in Oyster Sauce

情比海深 清蒸海東昇斑
Steamed Fresh Spotted Garoupa in Soy Sauce

新婚愉快 鹽香黃油雞
Crispy Chicken with Salt and Spice

海枯石爛 薑米蛋白蟹肉炒飯
Fried Rice with Egg White and Crab Meat

乾坤定奏 上湯雲腿絲生麵
Noodles with Sliced Yunnan Ham in Supreme Soup

好夢圓圓 合桃露湯丸
Sweetened Walnut Soup with Sesame Dumpling

甜甜蜜蜜 焗蘋果金寶配香草雪糕
Baked Apple Crumble with Vanilla Ice cream

每席 HK\$ **18,888**
per table
10-12 位用 persons

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