

百年好合

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 Seaweed in Herbs Marination
香草海苔金莎蝦

Braised Supreme Soup with Crab Meat & Egg White
金湯玉液蟹肉羹

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
雲腿元貝金稻絲苗

Braised E-Fu Noodles
with Straw Mushrooms and Dried Sole Fish
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

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
in Supreme Broth

金湯蟹王燴燕窩

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

Braised Roasted Duck Fried Rice with Octopus
in Abalone Sauce

鮑汁章魚火鴨燴飯

Shrimps and Pork Dumplings in Supreme Soup

上湯水餃

Red Date Longan Sweetened Soup with Egg

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

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 Cashew nuts, in Mango & Pomelo

楊枝甘露琥珀腰果蝦球

Braised Greens with 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 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

櫻花蝦黑豚肉炒絲苗

Braised Crab Meat E-Fu Noodles with Wild Mushrooms

蟹黃野菌乾燒伊麵

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 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 Marrow Ring

銀環白玉瑤柱脯

Braised Bird's Nest Soup with Scallops and Crab Meat

蟹黃帶子燕窩羹

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 Foie Gras in XO Sauce

XO鵝肝海皇炒絲苗

Shrimps and Pork Dumplings in Supreme Broth

上湯水餃

Sweetened Walnuts 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

Chinese Wedding Dinner Set Menu E



Whole 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 Whole Conpoy in Marrow Ring with Garlic and Seasonal 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

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

鮑汁羊肚菌海參炆伊麵

Sweetened Almond Soup with Amber Peach Gums

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

