

2026  
中式婚宴午宴菜單 I  
Chinese Wedding Lunch Menu

百年好合

鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

XO醬百合野菌蝦球珊瑚蚌  
Sautéed Prawns and Sea Cucumber Meat with Lily Bulbs in XO Chili Sauce

高湯竹笙燴海皇  
Assorted Seafood Thick Soup with Bamboo Pith

蠔皇原隻八頭南非鮑魚扣鵝掌  
Braised 8-Head South Africa Abalone with Goose Webs in Oyster Sauce

清蒸大海斑  
Steamed Spotted Garoupa

脆皮炸子雞  
Fried Crispy Chicken

帶子黑豚叉燒炒絲苗  
Fried Rice with Scallop and Barbecued Pork

金菇野菌炆伊麵  
Braised E-fu Noodles with Enoki and Wild Mushrooms

桂圓紅棗茶  
Sweetened Soup with Red Dates Longan

良緣美點  
蝶豆花紅豆糕 及 腰果酥  
Petit Fours  
Red Bean and Butterfly Pea Pudding and Baked Chinese Cashew Nut Cookies

每席 HK\$10,388 per table (10-12 位 persons)

Inclusive of 2-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括2小時無限量供應汽水、橙汁及指定啤酒

All prices are subject to 10% service charge and menu items are subject to change without prior notice.

所有價格另加一服務費。菜式如有任何更改，恕不另行通知。

In the event of unforeseeable market price and availability for any of the menu items,

Hotel reserves the right to alter the above menu prices and items.

由於價格變動及貨源關係，本酒店保留修改以上菜單及項目之權利。

2026  
中式婚宴午宴菜單 II  
Chinese Wedding Lunch Menu

永結同心



鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

XO醬碧綠帶子桂花蚌  
Sautéed Scallops and Sea Cucumber Meat with Vegetables in XO Chili Sauce

高湯蟹肉燴海皇  
Assorted Seafood Thick Soup with Crab Meat

蠔皇原隻八頭南非鮑魚扣鵝掌天白花菇  
Braised 8-Head South Africa Abalone and Goose Webs  
with Premium White Shiitake Mushrooms in Oyster Sauce

頭抽薑蔥蒸大海斑  
Steamed Spotted Garoupa with Ginger, Spring Onion and Premium Soy Sauce

脆皮炸子雞  
Fried Crispy Chicken

松露火鴨鮮蝦炒絲苗  
Fried Rice with Prawn, Diced Duck Meat and Truffle Paste

銀芽靈芝菇瑤柱炆伊麵  
Braised E-fu Noodles with Lingzhi Mushroom and Bean Sprouts

陳皮紅豆沙  
Sweetened Red Bean Soup with Tangerine Peels

良緣美點  
玫瑰岩鹽合桃酥 及 荔枝桂花糕  
Petit Fours  
Baked Chinese Walnut Cookies with Pink Salt & Lychee and Osmanthus Jelly

**每席 HK\$11,388 per table (10-12 位 persons)**

Inclusive of 2-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括2小時無限量供應汽水、橙汁及指定啤酒

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2026  
中式婚宴晚宴菜單 I  
Chinese Wedding Dinner Menu

心心相印

鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

碧綠鮮百合野菌花枝珊瑚蚌  
Sautéed Cuttlefish, Sea Cucumber Meat, Fresh Lily Bulbs and Wild Mushrooms

百花炸蟹鉗  
Deep-fried Crab Claws stuffed with Minced Shrimp

瑤柱金菇扒雙蔬  
Braised Seasonal Vegetables with Enoki Mushrooms and Conpoy

竹笙姬松茸燉螺頭  
Double-boiled Sea Whelk Soup with Agaricus Blazei and Bamboo Pith

雲腿汁原隻六頭湯鮑魚伴鵝掌  
Braised 6-Head Abalone with Goose Webs in Yunnan Ham Sauce

清蒸老虎斑  
Steamed Brown Marble Grouper

金牌脆皮吊燒雞  
Roasted Whole Crispy Chicken

XO醬海皇炒絲苗  
Fried Rice with Assorted Seafood in XO Sauce

乾燒鮮菇伊麵  
Braised E-fu Noodles with Mushrooms

遠年陳皮紅豆沙  
Sweetened Red Bean Soup with Aged Tangerine Peels

良緣美點  
椰汁紅豆糕 及 腰果酥  
Petit Fours  
Coconut and Red Bean Puddings and Baked Chinese Cashew Nut Cookies

每席 HK\$12,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括3小時無限量供應汽水、橙汁及指定啤酒

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2026

## 中式婚宴晚宴菜單 II

### Chinese Wedding Dinner Menu

#### 佳偶天成



鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

XO醬碧綠帶子桂花蚌  
Sautéed Scallops, Sea Cucumber Meat and Vegetables in XO Sauce

百花鳳尾蝦  
Deep-fried Prawn stuffed with Minced Shrimp

蟹肉竹笙扒雙蔬  
Braised Seasonal Vegetables with Crab Meat and Bamboo Pith

鮮人參花膠燉竹絲雞  
Double-boiled Silkie with Fresh Ginseng and Fish Maw

蠔皇原隻六頭湯鮑魚伴鵝掌  
Braised 6-Head Abalone with Goose Webs in Oyster Sauce

頭抽蔥油蒸老虎斑  
Steamed Brown Marble Garoupa with Spring Onion and Premium Soy Sauce

金蒜脆皮雞  
Fried Crispy Chicken with Golden Garlic

金瑤鮮蝦炒絲苗  
Fried Rice with Conpoy and Shrimp

蝦籽鮑螺海參燴伊麵  
Braised E-fu Noodles with Sea Cucumber, Abalone and Shrimp Roe

遠年陳皮紅豆沙湯圓  
Sweetened Red Bean Soup with Aged Tangerine Peels with Glutinous Rice Balls

良緣美點  
玫瑰岩鹽合桃酥 及 荔枝桂花糕  
Petit Fours  
Baked Chinese Walnut Cookies with Pink Salt  
Lychee and Osmanthus Jelly

**每席 HK\$14,888 per table (10-12 位 persons)**

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括3小時無限量供應汽水、橙汁及指定啤酒

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2026  
中式婚宴晚宴菜單 III  
Chinese Wedding Dinner Menu

天賜良緣



鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

碧綠彩椒帶子珊瑚蚌  
Sautéed Scallops, Sea Cucumber Meat with Mixed Bell Peppers

酥炸鵝肝百花球  
Deep-fried Minced Shrimp Ball stuffed with Minced Foie Gras

玉環瑤柱甫  
Braised Hairy Gourd stuffed with Conpoy

姬松茸螺頭燉海參  
Double-boiled Sea Whelk Soup with Agaricus Blazei and Sea Cucumber

雲腿汁原隻六頭湯鮑魚扣花膠鵝掌  
Braised 6-Head Abalone and Goose Webs with Fish Maw in Yunnan Ham Sauce

頭抽蔥油蒸海星斑  
Steamed Brown Marbled Garoupa with First Draw Soy Sauce and Scallion Oil

南乳吊燒雞  
Roasted Whole Chicken with Fermented Red Bean Curd Paste

飄香荷葉飯  
Fried Rice with Assorted Seafood wrapped in Lotus Leaf

上湯菜遠鮮蝦雲吞  
Shrimp and Pork Dumplings with Seasonal Vegetables in Superior Soup

黃金珍珠露  
Sweetened Pumpkin Soup with Coconut Milk and Sago

良緣美點  
玫瑰岩鹽合桃酥 及 椰香十勝紅豆糕  
Petit Fours  
Baked Chinese Walnut Cookies with Pink Salt  
Coconut and Hokkaido Tokachi Red Bean Puddings

每席 HK\$16,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括3小時無限量供應汽水、橙汁及指定啤酒

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2026  
中式婚宴晚宴菜單 IV  
Chinese Wedding Dinner Menu

終成眷屬



鸞鳳和鳴金豬全體  
Barbecued Whole Suckling Pig

醬燒牛肚菌帶子桂花蚌  
Braised Morel Mushrooms with Scallops and Sea Cucumber Meat in Brown Sauce

百花鵝肝鳳尾蝦  
Deep-fried Prawn Stuffed with minced Foie Gras and Minced Shrimp

百子發財玉環瑤柱甫  
Braised Hairy Gourd stuffed, Fat Choy, Conpoy and Garlic in Superior Broth

天白花菇螺頭燉花膠  
Double-boiled Fish Maw Soup with Sea Whelk  
and Premium White Shiitake Mushrooms

雲腿汁六頭南非湯鮑魚扣關西刺參鵝掌  
Braised 6-Head South Africa Abalone with Kansai Sea Cucumber  
and Goose Webs in Yunnan Ham Sauce

清蒸東星斑  
Steamed Leopard Coral Garoupa

松露脆皮炸子雞  
Fried Crispy Chicken with Truffle Paste

火鴨海皇燴絲苗  
Braised Assorted Seafood Rice with Diced Duck Meat

紫菜高湯水餃  
Shrimp and Pork Dumplings in Seaweed Soup

南北杏紅棗燉萬壽果  
Double-boiled Papaya Sweetened Soup with Snow Fungus, Red Date and Almond

良緣美點  
香芒糯米卷 及 蝴蝶酥  
Petit Fours  
Chilled Mango Glutinous Roll and Palmier

每席 HK\$18,888 per table (10-12 位 persons)

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers  
包括3小時無限量供應汽水、橙汁及指定啤酒

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