

2026 婚宴雞尾酒會套餐 Wedding Cocktail Menu

COLD CANAPÉS 冷盤小食

(Select Four 選四)

Duck Foie Gras Terrine with Port Wine Gelée 鴨肝凍派配甜酒啫喱

Snow Crab, Lychee, Wasabi Sandwich 雪蟹荔枝芥末三文治

Pan-seared Salmon Tataki with Wakame Seaweed and Yuzu Coulis 炙燒三文魚配柚子醬中華沙律

Truffle Brie Tart with Almond Brittle

法式松露芝士撻配杏仁脆

Scallop Tartar with
Cauliflower Puree and Salmon Roe
生拌帶子他他配椰菜花蓉及三文魚籽

Chilled Mussels with Mango, Coconut, Lemongrass Cream 凍青口配芒果椰子香茅忌廉汁

HOT CANAPÉS 熱盤小食

(Select Four 選四)

Crispy Prawn Wonton with Sweet & Sour Sauce 脆炸雲吞配甜酸醬

Pan-fried Crab Meat and Potato Cake with Ginger & Mango Chutney 香煎薯蓉蟹餅配芒果薑醬

Mini BBQ Pork Slider with Kimchi & Kalbi Sauce 韓式迷你豬肉燒烤醬漢堡配泡菜

Crispy Fried Oyster with Wasabi Mayo 脆炸生蠔伴芥末蛋黃醬

Tandoori Chicken with Cucumber Raita 印度天多利雞配青瓜乳酪

Baked Morel Mushroom Vol Au Vent

焗野菌酥皮盒

Mini Quiche Tart with Cottage Cheese and Spinach (V) **** 迷你法式茅屋芝士菠菜蛋批 (素)

SWEET CANAPÉS 甜品小食

(Select Four 選四)

Classic Opera Cake 經典歌劇院蛋糕

Tarte au Citron 檸檬撻

Custard Choux 吉士泡芙

Strawberry Cheesecake 士多啤梨芝士餅

Assorted Macaroons 雜錦馬卡龍

Vegetarian

Minimum order is 2 dozens per selection 每款小食最少訂購2打

每位 HK\$880 per person

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。