

2026 Wedding Set Menu I 西式婚宴套餐

APPETISER 頭盤

Chill Pork Knuckle Jelly with Wild Berries and Dijon Mustard
凍豬手啫喱配野莓及法式芥末醬

OR 或

Citrus Gravlox Salmon Carpaccio with Home Grown Garden Salad and Sour Cream Coulis
醃三文魚薄片配自家種植菜沙律及酸忌廉

SOUP 湯

Lobster Bisque Cappuccino
泡沫龍蝦濃湯

MAIN 主菜

Pan-fried Halibut Fillet with Heirloom Tomatoes and Aromatic Herbs Salsa and Crispy Rosti Potatoes
香煎比目魚配番茄香草醬及香脆瑞士薯

OR 或

Pan-roasted Pork Loin and Suckling Pig with Braised Curry Lentils, Pickled Fennel, Pork Jus
烤豬柳及乳豬配咖喱扁豆及醃茴香伴豬肉汁

DESSERT 甜品

Classic Opera Cake with Seasonal Mixed Berries
經典歌劇院蛋糕配時令雜莓

PETIT FOURS 美滿甜點

A Selection of Cookies and Chocolate
精選曲奇及朱古力

COFFEE OR TEA 咖啡或茶

每位 HK\$988 per person

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

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 Wedding Set Menu II 西式婚宴套餐

APPETISER 頭盤

Crispy Crab Cake with Mango and Ginger Chutney, Coconut Gel, Garden Cress
脆皮蟹餅伴芒果薑酸辣醬配椰子凝膠及水芹

OR 或

Scallop Carpaccio with Oscietra Caviar in Cauliflower Coulis
生帶子片伴奧西特拉鱈魚子醬及椰菜花醬

SOUP 湯

Chicken Consommé with Foie Gras and Truffle Ravioli
鵝肝松露雲吞清雞湯

MAIN 主菜

Confit Norwegian-farmed Salmon Fillet with Green Puree, Sea Urchin and Seaweed Butter Foam
油封挪威養殖三文魚配綠菜蓉及海膽伴海藻牛油泡沫

OR 或

Roasted U.S. Angus Ribeye Beef with Broccolini, Jacket Potato, Beef Jus
烤美國安格斯牛肉眼配西蘭花苗及焗薯伴牛肉汁

DESSERT 甜品

Premium Cheese Cake with Mango & Passion Fruit Confit and Mixed Berries
濃厚芝士蛋糕配芒果熱情果醬及雜莓

PETIT FOURS 美滿甜點

A Selection of Cookies and Chocolate
精選曲奇及朱古力

COFFEE OR TEA 咖啡或茶

每位 HK\$1,088 per person

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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Wedding Set Menu III

西式婚宴套餐

APPETISER 頭盤

French Beef Tartare with Oscietra Caviar, Black Garlic Coulis and Mustard Cress
法式生拌牛肉他他配奧賽嘉魚子醬及黑蒜醬伴芥末菜苗

OR 或

Alaska King Crab and Zucchini Roulade with Lemon Gelée and Salmon Roe
阿拉斯加帝王蟹配西葫蘆捲伴檸檬凍及三文魚子

SOUP 湯

Jerusalem Artichoke Velouté with Shaved Black Truffle
菊芋泡沫湯配黑松露片

MAIN 主菜

Grilled Wugyu Beef Striploin with Caramelized Onion, Potato Ball & Red Pepper Coulis
烤和牛西冷配焦糖洋蔥伴薯仔球及紅椒醬

OR 或

Pan-roasted Chile Seabass with "Fennel Risotto" in Red Wine Sauce
烤智利鱸魚配「茴香燴飯」伴紅酒汁

DESSERT 甜品

Rose Lychee Raspberry Mousse Cake with White Chocolate Ganache
玫瑰荔枝覆盆子慕斯蛋糕配白朱古力忌廉

PETIT FOURS 美滿甜點

A Selection of Cookies and Chocolate
精選曲奇及朱古力

COFFEE OR TEA 咖啡或茶

每位 HK\$1,188 per person

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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