

「玉」婚宴套餐 JADE WEDDING PACKAGE

凡惠顧5席或以上(供十位用),可享以下禮遇:

Enjoy the following privileges with a minimum of 5 tables of 10 persons:

- 每位來賓均奉送無酒精迎賓飲品
 Signature welcome mocktails for all guests
- 享用由茶藝師特選中國茗茶大紅柑普洱 (2012年熟普洱拼2017年陳大紅柑皮)
 Enjoy Vintage 2012 Fermented Pu-erh in 2017 Aged Mandarin selected by Tea Master
- 奉送3磅鮮果忌廉蛋糕

A 3-pound fresh fruit cream cake for the reception

 免收自攜餐酒或烈酒開瓶費(每席乙瓶)(額外開瓶費適用於每瓶自攜餐酒為港幣500元,及每瓶 自攜烈酒為港幣1,000元)

Corkage fee will be waived for self-brought wines or spirits (maximum I bottle per table). Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and HK\$1,000 per bottle of self-brought spirits

● 奉送精美請柬(每席12套,並不包括印刷服務)

12 sets of complimentary invitation cards per table (excluding printing services)

• 免費提供精緻嘉賓題名冊乙本

Exquisitely designed guest signature book

• 全場席上及迎賓桌鮮花擺設

Elegant floral centrepieces on reception table and all dining tables

• 免費使用宴會場地內的基本影音設備

Complimentary use of in-house audio-visual equipment

• 免費代客泊車服務 (最多3輛私家車)

Complimentary valet parking service for up to 3 vehicles

免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士,每天早上8時至晚上口時,座位有限,先到 先得

Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to 11:00 p.m. daily, on a first-come, first-served basis

為閣下健康著想,如閣下對任何食物有過敏反應,請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

以上價錢以港幣計算,並另收加一服務費。

Prices are In Hong Kong dollars and subject to a 10% service charge.

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琥珀午宴 AMBER WEDDING LUNCH MENU

鴻運乳豬全體變變變

Roasted Whole Suckling Pig

鮮蟹肉焗釀蟹蓋變圖⑩

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

干貝螺頭菜膽燉竹笙⑧⑩

Double-boiled Conpoy and Sea Whelk Soup with Bamboo Pith and Brassica

蠔皇六頭南非鮑魚扣花膠寥◎◎◎

Braised 6-head South African Abalone and Fish Maw with Oyster Sauce

南乳脆皮吊燒雞ДД

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑汁荷葉飯 🖁 🕲 🕲 🔘

Steamed Rice with Shrimp, Conpoy, Mushroom in Abalone Sauce Wrapped with Lotus Leaf

蓮子鮮百合燉桃膠 @

Double Boiled Lotus Seed, Lily Bulb and Peach Resin Sweet Soup

蓮蓉牡丹酥❷��①、燕窩蛋撻❷��①

Deep-fried Lotus Paste Puff, Baked Egg Tart with Bird's Nest

每席 \$12,888 per table 供十位用 For 10 persons

主 主廚推介 Chef's recommendation 經 經 Vegan

素食 Vegetarian 含麩質 Contains Gluten/Wheat 含木本堅果或花生 Contains Tree Nuts/Peanuts

含奶類產品 Contains Dairy Products 含魚類 Contains Fish 含貝類海鮮 Contains Shellfish 含大豆 Contains Soy

分 Spicy

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藍寶午宴 SAPPHIRE WEDDING LUNCH MENU

鴻運乳豬全體燙⑩⑩ Roasted Whole Suckling Pig

雪嶺紅梅映松露》》①
Seared Lobster on Egg White with Black Truffle Sauce

花膠螺頭燉遼參瀏◎◎

Double-boiled Fish Maw and Sea Whelk Soup with Sea Cucumber

蠔皇四頭南非鮑魚®® Braised 4-head South African Abalone with Oyster Sauce

龍井黑糖茶燻雞® Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮑汁鵝掌撈麵瀏@⑤ Braised Goose Web and Noodle with Abalone Sauce

> 栗子茸西米焗布甸廖廖圇① Baked Sago Pudding with Chestnut Paste

奶皇煎堆仔⑩ৈ®⑥○丶晶瑩桂花糕 Ø Deep-fried Sesame Ball with Egg Custard, Chilled Osmanthus Jelly

> 每席 \$16,888 per table 供十位用 For 10 persons

主 主廚推介 Chef's recommendation Ø 純素 Vegan

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含蛋類 Contains Egg 分 Spicy

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珊瑚宴 CORAL WEDDING MENU

鴻運乳豬全體燙⑩⑩ Roasted Whole Suckling Pig

XO醬鮮露筍炒蝦球®®® Wok-fried Prawns with Asparagus with XO Sauce

> 濃湯花膠雞絲羹®® Maw Soup with Shredded Chicken

Braised Fish Maw Soup with Shredded Chicken

蠔皇六頭南非鮑魚扣金錢優®® Braised 6-head South African Abalone and Black Mushroom with Oyster Sauce

> 清蒸東星斑圏®®® Steamed Spotted Garoupa with Spring Onion

龍井黑糖茶燻雞®® Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮑汁荷葉飯 圏 🕲 🕲 🔘 🔾 Steamed Rice with Shrimp, Conpoy, Mushroom in Abalone Sauce Wrapped with Lotus Leaf

上湯鮮蝦雲吞變⑩①
Shrimp Wontons in Supreme Broth

蓮子鮮百合燉桃膠@ Double Boiled Lotus Seed, Lily Bulb and Peach Resin Sweet Soup

蓮蓉牡丹酥 ® ® ® © 、奶皇煎堆仔 ® ® ® © Deep-fried Lotus Paste Puff, Deep-fried Sesame Ball with Egg Custard

每席 \$14,888 per table 供十位用 For 10 persons

主廚推介 Chef's recommendation

經 純素 Vegan 素食 Vegetarian 含麩質 Contains Gluten/Wheat

含木本堅果或花生 Contains Tree Nuts/Peanuts

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「玉」名菜宴 JADE SIGNATURE WEDDING MENU

鴻運乳豬全體變⑩®

Roasted Whole Suckling Pig

鮮蟹肉焗釀蟹蓋變圖⑩

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

雪嶺紅梅映松露變⑩⑩

Seared Lobster on Egg White with Black Truffle Sauce

多子瑤柱甫劉國屬

Braised Whole Conpoy with Whole Garlic and Vegetables

松茸遼參燉菜膽⑩屢

Double Boiled Matsutake Mushroom and Sea Cucumber with Brassica

蠔皇四頭南非鮑魚 🔊 🚳

Braised 4-head South African Abalone with Oyster Sauce

清蒸東星斑》

Steamed Spotted Garoupa with Spring Onion

龍井黑糖茶燻雞

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮑汁荷葉飯 ⑧ ⑩ ⑩ ⑩

Steamed Rice with Shrimp, Conpoy, Mushroom in Abalone Sauce Wrapped with Lotus Leaf

上湯煎粉果園園園

Deep-fried Shrimp Dumpling in Supreme Broth

雪蓮子五寶茶圓

Sweetened Soup with Dried Longan, Chinese Wolfberry, Dried Lily Bulb, Red Date and Snow Lotus Seed

阿膠棗皇糕圖圖、腰果鳳梨酥圖圖圖

Steamed Chinese Layered Red Date and Ejiao Pudding, Baked Cashew with Pineapple Pastry

每席 \$16,888 per table

供十位用 For 10 persons

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含蛋類 Contains Egg 分 Spicy

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飲品套餐

BEVERAGE PACKAGES

酒店將於宴會3個月前落實並提供精選餐酒的資料

Wine selection will be confirmed three months prior to your wedding date

飲品套餐(一)

PACKAGE A

每席港幣1.800元(供十位用)

HK\$1,800 per table of 10 persons

- 3 小時無限暢飲汽水、鮮橙汁、礦泉水及指定啤酒 Free-flowing soft drinks, fresh orange juice, mineral water and selected beer for 3 hours
- 每席只需另加港幣500元(供十位用)可延長享用以上指定飲品額外 1 小時 Additional hour at HK\$500 per table of 10 persons

飲品套餐(二)

PACKAGE B

每席港幣2,600元(供十位用)

HK\$2,600 per table of 10 persons

- 3 小時無限暢飲精選紅白餐酒、汽水、鮮橙汁、礦泉水及指定啤酒 Free-flowing house red and white wines, soft drinks, fresh orange juice, mineral water and selected beer for 3 hours
- 每席只需另加港幣800元(供十位用)可延長享用以上指定飲品額外 1 小時 Additional hour at **HK\$800** per table of 10 persons

主 主 所 Ehef's recommendation

Ø 純素 Vegan

₩ Vegetarian

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含蛋類 Contains Egg

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分 Spicy

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