

「玉」婚宴套餐 JADE WEDDING PACKAGE

凡惠顧滿5席、可享以下優惠:

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

- 每位賓客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 Puerh 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,及每瓶自攜烈酒港幣1,000元)

Corkage fee will be waived for self-brought wines or spirits (maximum 1 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)
- 免費提供精緻嘉賓提名冊乙本

Exquisitely designed guest signature book

• 全場席上及迎賓桌鮮花擺設

Elegant floral centerpieces 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11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。

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琥珀午宴 AMBER WEDDING LUNCH MENU

鴻運乳豬全體

Roasted Whole Suckling Pig

鮮蟹肉焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

干貝螺頭菜膽燉竹竿

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

蠔皇六頭南非鮑魚扣花膠

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

南乳脆皮吊燒雞

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑汁荷葉飯

Steamed Rice with Shrimp, Conpoy and 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、燕窩酥皮蛋撻

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

每席 \$12,888 per table

供十位用 For IO persons



藍寶午宴 SAPPHIRE WEDDING LUNCH MENU

鴻運乳豬全體 Roasted Whole Suckling Pig

雪嶺紅梅映松露

Seared Lobster on Egg White with Black Truffle Sauce

花膠螺頭燉遼參

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

鮑汁鵝堂撈麵

Stewed Noodles with Goose Web in Abalone Sauce

西米栗蓉焗布甸

Baked Sago Pudding with Chestnut Paste

奶皇煎堆仔、晶瑩桂花糕

Deep-fried Sesame Ball with Egg Custard, Chilled Osmanthus Jelly

每席\$16,888 per table

供十位用 For IO persons



珊瑚宴 CORAL WEDDING MENU

鴻運乳豬全體 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

Braised Fish Maw Soup with Shredded Chicken

蠔旱六頭南非鮑魚扣金錢

Braised 6-Head South African Abalone with Shiitake Mushroom in 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

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

上湯鮮蝦雲吞

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

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「玉」名菜宴 JADE SIGNATURE WEDDING MENU

鴻運乳豬全體 Roasted Whole Suckling Pig

鮮蟹肉焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

雪嶺紅梅映松露

Seared Lobster on Egg White with Black Truffle Sauce

多子瑤柱甫

Braised Whole Conpoy with Whole Garlics and Vegetables

松茸遼參燉菜膽

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

黑糖龍井茶燻雞

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮑汁荷葉飯

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

上湯煎粉果

Deep-Fried Shrimp Dumplings served with Supreme Broth

雪蓮子五寶茶

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

阿膠棗皇糕. 腰果鳳梨酥

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

每席\$16,888 per table

供十位用 For IO persons

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