

福·宴 MENU

五福臨門拼盤⑧⑧ Assorted Barbecued Meat Platter

琥珀甜蜜蝦球 **@ @ @ ®** Sautéed Prawns with Snap Pea and Caramelised Walnut

百花炸釀蟹鉗 **多 ② ②** Deep-fried Shrimp Paste with Crab Claw

瑤柱扒時蔬®®® Braised Conpoy with Seasonal Vegetables

紅燒海皇燴燕窩®® Braised Bird's Nest Broth with Assorted Seafood

蠔皇八頭鮑魚扣鵝掌運 Braised 8-head Abalone and Goose Web with Oyster Sauce

清蒸老虎斑® >> ® Steamed Tiger Garoupa with Spring Onion

南乳脆皮吊燒雞 ® ® ® Roasted Crispy Chicken with Fermented Red Bean Curd Paste

鮑魚汁鮮菌炆伊麵 ⑧ ⑩ ⑤

Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

雪蓮子桂圓燉銀耳圓

Double-boiled Sweetened Soup with Snow Lotus Seed, Dried Longan and White Fungus

中式美點 ® ® ® ® © 或 賀壽蟠桃 ® ® © © Chinese Petits Fours or Chinese Longevity Buns

每席 \$9,988 per table 供十位用 For 10 persons

2024年11月30日或之前預訂可享八折優惠 Book on or before 30 November 2024 to enjoy a 20% discount

主 主廚推介 Chef's recommendation Ø 純素 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 S 含蛋類 Contains Eg 分 Spice

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。



禄·宴 MENU

鴻運乳豬全體》

Roasted Whole Suckling Pig

翡翠炒帶子蝦球®®® Sautéed Scallop and Prawn with Vegetables

多子瑤柱甫⑧⑩⑤ Braised Whole Conpoy with Garlic and Vegetables

濃湯花膠雞絲羹◎◎ Braised Fish Maw Broth with Shredded Chicken

蠔皇六頭鮑魚扣花膠燙⑩᠖ Braised 6-head Abalone and Fish Maw with Oyster Sauce

黑糖龍井茶燻雞 ⑧ ⑤
Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

瑤柱蛋白海鮮炒飯®®®© Fried Rice with Egg White, Conpoy and Assorted Seafood

陳皮紅豆沙湯圓⑩ Glutinous Rice Dumpling in Sweetened Red Bean Soup with Mandarin Peel

> > 每席 \$15,888 per table 供十位用 For 10 persons

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壽·宴 MENU

鴻運乳豬全體®®® Roasted Whole Suckling Pig

彩芹炒刺參帶子數⑩⑤ nd Sea Cucumber with Celery and Bell Per

Sautéed Scallops and Sea Cucumber with Celery and Bell Pepper

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

鮮蟹肉釀銀盞 ◎ ◎ ◎ ® Braised Stuffed Winter Melon with Crab Meat

高湯火燑雞燉花膠 ⑧ 🔊 Double-boiled Fish Maw Soup with Supreme Yunnan Ham and Chicken

卅二頭日本皇冠吉品鮑魚扣鵝掌變⑩⑤
Braised 32-head Yoshihiama Abalone and Goose Web with Oyster Sauce

清蒸黃皮老虎斑 **多 @ @ ®** Steamed Brown Marbled Garoupa with Spring Onion

脆皮炸子雞®® Deep-fried Crispy Chicken

上湯水餃麵®®®© Noodles with Shrimp Dumplings in Supreme Broth

冰花燉銀耳萬壽果® Double-boiled Snow Fungus with Papaya

> 每席 \$25,888 per table 供十位用 For 10 persons

★ 主廚推介 Chef's recommendation 經 經 Vegan

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含蛋類 Contains Eg 分 Spic

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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 2024 年 11 月 30 日或之前預訂可享半價優惠 Book on or before 30 November 2024 to enjoy a 50% discount

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 I 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 I 小時 Additional hour at **HK\$800** per table of IO persons





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













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