

Chinese Wedding Set Menu A 中式婚宴菜单 A套

- 满堂吉庆(精美八小碟)
Assorted Cold Dishes
鸳鸯美满(芝士牛油焗龙虾)
Baked Lobster with Cheese and Butter
情意绵绵 (川酱花枝珊瑚蚌)
Sautéed Seafood with Sliced Cuttlefish with Chili
银湖泛舟 (夏果脆瓜牛柳粒)
Sautéed Diced Beef with Crispy Melon and Cashew
终成眷属 (海参干贝海皇羹)
Braised Seafood Soup with Sea-cucumber and Dried Scallops
有余有利 (清蒸老虎斑)
Steamed Tiger Grouper
富贵白头 (松茸珍菌烩海参)
Braised Sea-cucumber with Mushroom and Matsutake
鸾凤和鸣 (姜葱炒膏蟹)
Sautéed Crab with Scallion and Ginger
双伴左右 (川酱蒸大连鲍)
Steamed Da Lian Abalone with Chili
天作之合(蟹柳香菇扒时蔬)
Braised Seasonal Vegetable and Crabmeat and Mushroom
五谷丰收(瑶柱金菇焖伊面)
Fried "E-Fu" Noodles with Dried Scallops and Mushroom
福禄双全 (鸳鸯美点)
2 Varieties of Chinese Dim Sum Combination
早生贵子(哈根达斯冰淇淋)
Haagen-Dazs Ice Cream
敬奉水果(合时生果盆)
Seasonal Fresh Fruits

Chinese Wedding Set Menu B 中式婚宴菜单 B套

- 满堂吉庆 (精美八小碟)
Assorted Cold Dishes
鸳鸯美满(上汤姜葱焗龙虾)
Baked Lobster with Scallion and Ginger in Broth
富贵白头 (碧绿虾子大乌参)
Braised Sea-cucumber with Shrimp Roes and Vegetable
银湖泛舟(黑椒烧汁珍菌牛仔骨)
Deep Fried Spare Ribs with Mushroom with Black Pepper
终成眷属 (鲜人参花胶炖乌鸡)
Stewed Black Chicken Soup with Fresh Ginsengs and Fish Maw
有余有利 (鸡油蒸老虎斑)
Steamed Tiger Grouper with Chicken Oil
鸾凤和鸣 (金蒜蒸大连鲍)
Steamed Da Lian Abalone with Minced Garlic
双伴左右 (干烧膏蟹年糕)
Braised Crab and Chinese Pudding with Chili
共浴爱河 (绉纱元蹄)
Braised Pork Shank
天作之合(灵芝菇扒时蔬)
Braised Seasonal Vegetable with Mushroom
五谷丰收(鸳鸯烩饭)
2 Varieties of Braised Rice
福禄双全 (美点双辉)
2 Varieties of Chinese Dim Sum Combination
早生贵子(哈根达斯冰淇淋)
Haagen-Dazs Ice Cream
敬奉水果(合时生果盆)
Seasonal Fresh Fruits

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