

Chinese Wedding Set Menu A 中式婚宴菜单 A套

- 满堂吉庆(风味八小碟)
Assorted Cold Dishes
鸳鸯美满(芝士牛油焗龙虾)
Baked Red Lobster with Cheese and Butter
情意绵绵(川酱五彩花枝鲍贝)
Sautéed Sliced Cuttlefish and Pacific Clam With Chili Sauce
银湖泛舟(翡翠珍菌烩海参)
Braised Sea-cucumber with Mushroom
终成眷属(虫草花花胶炖乳鸽)
Stewed Pigeon Soup with Herbs and Fish Maw
有余有利(云腿小葱蒸石斑鱼)
Steamed Grouper and Sliced Ham with Scallion
富贵白头(上汤姜葱炒青蟹)
Sautéed Green Crab with Scallion and Ginger in Broth
鸾凤和鸣(沙姜竹林鸡)
Braised Prok Shank
双伴左右(金蒜蒸鲜鲍)
Steamed Fresh Abalone with Minced Garlic
天作之合(竹笙香菇扒菜胆)
Braised Vegetable and Bamboo Fungu and Mushroom
五谷丰收(日式乌冬面)
Japanese "Wu Dong" Noodles Japanese Style
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(风味八小碟)
Assorted Cold Dishes
鸳鸯美满(上汤姜葱焗龙虾)
Baked Red Lobster with Scallion and Ginger in Broth
富贵白头(黑椒烧汁珍菌牛柳粒)
Sautéed Diced Beef and Mushroom with Black Pepper
银湖泛舟(碧绿虾子大乌参)
Braised Sea-cucumber with Shrimp Roes
终成眷属(花胶火踵炖土鸡)
Stewed Chicken Soup with Ham and Fish Maw
有余有利(鸡油蒸石斑鱼)
Steamed 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(糯米焗青蟹)
Baked Green Crab with Glutinous Rice
共浴爱河(金牌烤鸭)
Braised Pork Shank with Brown Sauce
天作之合(双菇扒菜胆)
Braised Vegetable with Mushroom
五谷丰收(银芽三丝炒乌冬面)
Fried "Wu Dong" Noodles with Bean Sprouts
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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