

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(鸳鸯牛油大明虾)
2 Varieties of Baked King Prawn
情意绵绵 (翡翠珍菌烩海参)
Braised Sea-cucumber with Mushroom
银湖泛舟 (竹笙瑶柱羹)
Braised Seafood Soup with Bamboo Fungus
终成眷属(古法蒸石斑)
Steamed Grouper with Shredded Pork
and Preserved Vegetable
有余有利(荷叶糯米甲鱼)
Steamed Turtle and Glutinous Rice in Lotus Leaf
富贵白头 (沙姜竹林鸡)
Braised Chicken
鸾凤和鸣(上汤姜葱焗青蟹)
Baked Green Crab with Scallion and Ginger in Broth
双伴左右(日式珍菌西冷牛粒)
Sautéed Diced Beef and Mushroom
天作之合(竹笙香菇扒时蔬)
Braised Seasonal Vegetable with Mushroom and Bamboo Fungus
五谷丰收(日式乌冬面)
Fried "Wu Dong" Noodles Japanese Style
福祿双全(美点双辉)
2 Varieties of Chinese Dim Sum Combination
早生贵子(莲子红豆沙)
Sweetened Bean Paste with Lotus Seeds
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(干烧大明虾)
Braised King Prawn with Chili
富贵白头(清酒杏鲍菇牛柳粒)
Sautéed Diced Beef and Mushroom with Sake
银湖泛舟 (金蒜蒸扇贝皇)
Steamed Shells with Minced Garlic
终成眷属 (金虫草炖老鸭)
Stewed Duck Soup with Herbs
有余有利(火夹石斑鱼)
Steamed Grouper with Sliced Ham and Mushroom
鸾凤和鸣(沙姜竹林鸡)
Braised Chicken
双伴左右(花雕牛油焗青蟹)
Baked Green Crab with Butter and Huatiao
共浴爱河(秘制蹄膀)
Braised Pork Shank
天作之合(竹笙香菇扒菜胆)
Braised Vegetable with Bamboo Fungus and Mushroom
五谷丰收(上海粗炒面)
Fried Noodles "Shanghai" Style
福祿双全(鸳鸯美点)
2 Varieties of Chinese Dim Sum Combination
早生贵子(莲子红豆沙)
Sweetened Bean Paste with Lotus Seeds
敬奉水果(合时生果盆)
Seasonal Fresh Fruits.

At RMB4,688 PER TABLE SUBJECT TO 15% SURCHARGE (10 PERSONS PER TABLE)
每桌人民币4,688元整, 另加收15%服务费(每桌10位)

This menu is not applicable Imperial Hall
此菜单不适用于帝王厅