



恒大酒店
HENGDA HOTEL

天津 · TIANJIN

百年好合宴 Wedding Menu

吉庆满堂 (喜庆六小碟)
Six Kinds of Appetisers
福祿鸳鸯 (潮式卤水拼盘)
Marinated meat "Chaozhou" style
红红火火 (白灼大明虾)
Scalded Prawns
两情相悦 (沙律海鲜角)
seafood turnover with salad dressing
金鸡报喜 (脆皮盐焗鸡)
Crispy salt baked chicken
四喜临门 (四喜丸子)
Braised "sixi" pork balls in brown sauce
一团和气 (红烧炖肘子)
pork leg braised in brown sauce
年年有鱼 (清蒸多宝鱼)
Steamed Turbot Fish with Gingers
一心一意 (经典小炒肉)
classic-Style Sautéed Beef Fillet
美满良缘 (姜葱焗肉蟹)
Green Onion Crab
情意绵绵 (黄金粒粒香)
Gold grains of incense
百年好合 (美果西芹炒百合)
stir fried celery with lily
早生贵子 (红枣芋头板栗)
Red dates & taro & chestnut
永浴爱河 (药膳炖老鸭)
old duck with Medicinal food
美好幸福 (广式炒饭)
Fried rice Cooked "Guangzhou" Style
香满人间 (葱香花卷)
steamed roll
万紫千红 (时令水果拼)
Fresh fruit platter

每席 (供十位用) 人民币1,699元净价
Charge at RMB 1,699 net per table of ten guests



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喜结良缘宴 Wedding Menu

- 八方朝贺 (富贵八味碟)
Eight Kinds of Appetisers
天作之合 (港式烧味拼盘)
HK style BBQ combination
红红火火 (白灼大明虾)
Scalded Prawns
黄金满地 (金沙排骨拼海鲜角)
Sands ribs and seafood turnover
喜鹊佳音 (南乳吊烧鸡)
Roast chicken with Fermented bean curd
大富大贵 (四喜丸子)
Braised "sixi" pork balls in brown sauce
一团和气 (东坡肘子)
DongPo stewed pork joint
金玉良缘 (芥兰炒牛仔柳)
Sautéed Chinese Broccoli and cowboy willow
年年有余 (清蒸多宝鱼)
Steamed Turbot Fish with Gingers
美满良缘 (姜葱焗糕蟹)
Green Onion Crab
喜气洋洋 (小炒羊肉)
stir - fry mutton
百年好合 (西芹百合炒腰果)
Fried cashew Sautéed Lily Bulbs and Celery
金枝玉叶 (清炒时蔬)
Sautéed Seasonal Vegetable
永浴爱河 (花生莲藕煲龙骨)
Peanut lotus root with keel
瑞气吉祥 (幸福炒饭)
Fried rice
佳偶同心 (葱香花卷)
steamed roll
万紫千红 (四季水果拼盘)
Fresh fruit platter

每席 (供十位用) 人民币1,899元净价
Charge at RMB 1,899 net per table of ten guests



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HENGDA HOTEL

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佳偶天成宴 Wedding Menu

- 八方聚财(浓情八小碟)
Eight Kinds of Appetisers
天作之合(港式烧味拼盘)
HK style BBQ combination
玉树金钱(腰果河虾仁)
Sautéed cashew with Fresh Beans
红红火火(避风塘海中虾)
typhoon shelter the sea shrimp
一团和气(红烧全肘)
pork leg braised in brown sauce
年年有鱼(清蒸大青斑)
Steamed Grouper with Ginger and Leek
美满良缘(姜葱焗肉蟹)
Green Onion Crab
群罗戏凤(滋补药膳鸡)
Nourishing herbal chicken
乾坤和乐(特色扣肉)
Braised pork
盟结良缘(京酱肉丝)
Sautéed Shredded Pork with Sweet - Bean Sauce
节节甘香(杭椒牛柳)
Sautéed Beef Filet with Green Pepper
四季平安(鸡汁明笋咸肉)
甜甜蜜蜜(板栗香芋扣山药)
chestnut & taro & yam
永浴爱河(榛蘑炖老鸭汤)
old duck with mellea armillaria sporophore
美好年年(扬州炒饭)
Fried rice Cooked "Yangzhou" Style
花好月圆(金银馒头)
Steamed&deep fried
万紫千红(时令水果)
Fresh fruit platter

每席(供十位用)人民币2,299元净价
Charge at RMB 2,299 net per table of ten guests



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HENGDA HOTEL

天津 · TIANJIN

龙凤呈祥宴 Wedding Menu

- 天长地久 (翡翠八味碟)
Eight Kinds of Appetisers
情投意合 (烧味大拼盘)
HK style BBQ combination
百年好合 (美果西芹百合炒虾片)
stir fried celery with lily & shrimp cracker
喜鹊佳音 (当红炸子鸡)
Deep-Fried crispy Chicken
红红火火 (鱼露焗海中虾)
Baked sea shrimp with Fish sauce
一团和气 (家常炖肘子)
pork leg braised in brown sauce
凤凰展彩 (金蒜粉丝蒸扇贝)
Steamed Scallop in Shell gold with Garlic fans
年年有鱼----(清蒸石斑鱼)
Steamed Grouper with Ginger and Leek
美满良缘 (姜葱焗肉蟹)
Green Onion Crab
四喜临门 (四喜丸子)
Braised "sixi" pork balls in brown sauce
天缘巧合 (香芋扣肉)
stewed pork with colocasia
夫唱妇随 (金银蛋娃娃菜)
Poached Season Vegetables
缘定三生 (西湖牛肉羹)
chowder Cooked "west lake" Style
锦绣前程 (扬州炒饭)
Fried rice Cooked "Yangzhou" Style
情投意合 (金银馒头)
Steamed & deep fried
两情相悦 (美点双辉)
Duo tastes Dim Sum combination
万紫千红 (水果拼盘)
Fresh fruit platter

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天津 · TIANJIN

比翼双飞宴 Wedding Menu

- 喜庆满堂 (玲珑八美碟)
Eight Kinds of Appetisers
天作之合 (港式烧味拼盘)
HK style BBQ combination
浓情爱意 (上汤伊面大明虾)
Baked lobster with E-fu noodle in superior broth
珠联璧合 (沙律海鲜角拼蒜香骨)
seafood turnover with salad dressing and Garlic bone
心心相印 (蒜苔酱爆墨鱼仔)
Fried cuttlefish with Garlic moss
四喜临门 (四喜丸子)
Braised "sixi" pork balls in brown sauce
一团和气 (红烧全肘)
pork leg braised in brown sauce
凤凰于飞 (当红炸子鸡)
Deep-Fried crispy Chicken
佳偶天成 (蒜蓉粉丝蒸鲜鲍)
Garlic fans steaming fresh abalone
年年有余 (清蒸海中斑)
Steamed Grouper topped with julienne chive & ginger
喜气洋洋 (小炒东山羊)
stir fried Goat Meat
良辰美景 (西芹炒百合)
stir fried celery with lily
喜鹊迎巢 (花旗参炖乌鸡)
Stewed Farmerhouse Chicken with ginseng
瑞气吉祥 (养生八宝饭)
Eight delicacies rice
两情相悦 (黄金大饼)
Golden cake
金钻佳人 (白米饭)
boiled milled rice
万紫千红 (时令水果拼)
Fresh fruit platter

每席 (供十位用) 人民币 2,999 元净价
Charge at RMB 2,999 net per table of ten guests



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天津 · TIANJIN

白头偕老宴 Wedding Menu

- 八方贺喜 (幸福八小碟)
Eight Kinds of Appetisers
鸿运当头 (鸿运烧味拼盘)
HK style BBQ combination
天缘巧合 (大汉烤羊排)
Roasted lamb chop "Herder" style
红红火火 (油焖大虾)
Braised prawns
玉龙呈祥 (味皇酱京葱爆海参)
Sautéed Sea Cucumber with Scallion
喜鹊佳音 (当红脆皮鸡)
Deep-Fried Crispy Chicken
百子添丁 (鲜虾配手卷)
Spring Rolls Stuffed with Shrimps
四喜临门 (四喜丸子)
Braised "sixi" pork balls in brown sauce
年年有余 (清蒸海石斑)
Steamed Grouper with Ginger and Leek
百年好合 (西芹百合炒腰果)
Fried cashew Sautéed Lily Bulbs and Celery
瑶池碧玉 (上汤时蔬)
Blanched seasonal vegetable in superior broth
早生贵子 (红枣芋头栗子)
Red dates & taro & chestnut
琴瑟合鸣 (养生老鸡汤)
chicken soup
锦绣前程 (王子炒饭)
Fried rice with assorted seafood
比翼双飞 (美点双辉)
Duo tastes Dim Sum combination
甜甜蜜蜜 (黄金大饼)
Golden cake
万紫千红 (四季水果拼盘)
Fresh fruit platter

每席 (供十位用) 人民币3,299元净价
Charge at RMB 3,299 net per table of ten guests



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天津 · TIANJIN

喜结连理宴 Wedding Menu

- 八方贺喜 (精美八小碟)
Eight Kinds of Appetisers
龙腾虎跃 (鸿运烧味拼盘)
HK style BBQ combination
天缘巧合 (大汉烤羊排)
Roasted lamb chop "Herder" style
喜鹊佳音 (当红脆皮鸡)
Deep-Fried Crispy Chicken
地配一双 (鲍汁花菇扣花胶)
Stewed Fish Maw with Braised mushrooms in abalone sauce
天作之合 (味皇酱京葱爆海参)
Sautéed Sea Cucumber with Scallion
永结同心 (上汤伊面焗珍宝蟹)
Baked Dungeness crab with E-fu noodle in superior broth
年年有余 (清蒸大青斑)
Steamed Fresh Green Garoopa
喜事连连 (特色扣肉)
Braised pork
四喜临门 (四喜丸子)
Braised "sixi" pork balls in brown sauce
合家团圆 (鲜百合炒野生菌)
Stir fried wild mushroom with fresh lily
风调雨顺 (清炒时蔬)
Sautéed Seasonal Vegetable
早生贵子 (红枣芋头栗子)
Red dates & taro & chestnut
凤凰双飞 (养生珍菌炖双鸽汤)
Double boiled 2 pigeons with Mushroom
开心快乐 (皇子炒饭)
Fried rice
成双成对 (美点双辉)
Duo tastes Dim Sum combination
四季平安 (水果拼盘)
Fresh fruit platter

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