

龙凤呈祥(A) Wedding Menu

锦绣福临门 (喜庆精美八小碟)

Delicious eight cold dishes

双星报喜来 (锦绣烧味大拼盘)

Barbecued specialties combination

情深双高飞 (鲜人参炖双喜鸽)

Double boiled pigeon soup with ginseng

美艳吐明珠 (豉汁蒸大连鲜鲍)

Steamed fresh abalone with black bean sauce

温馨添姿彩 (酱爆彩椒玉带明虾球)

Sauteed prawn and scallops with pepper

海皇鱼得水 (清蒸石斑鱼)

Steamed sea grouper with soya sauce

姻缘两情牵 (蜜椒汁香煎牛仔骨)

Pan fried beef short ribs with sweet sauce

玉怀嵌明珠 (鲍汁红腰豆花胶海参)

Braised sea cucumber and fish maw with abalone sauce

金球辉影照 (龙凤四喜丸子)

Braised pork balls in gravy sauce

金凤共和鸣 (一品吊烧鸡)

Hanging roast chicken

翡翠满庭园 (养生野菌田园蔬)

Braised assorted vegetables and mushrooms

丰衣更足食 (金菇鸡丝煨伊面)

Braised E-fu noodle with shredded chicken

鸳鸯戏美点 (美点双辉)

Delicious two kinds of dim sum

百年偕好合 (滋补合时甜汤)

Seasonal sweet soup

缤纷增喜庆 (环球季节水果盘)

Fruit platter

每席 (供十位用) 人民币 3,288 元净价
Charge at RMB 3,288 net per table of ten guests

龙凤呈祥(B) Wedding Menu

锦绣福临门 (喜庆精美八小碟)

Delicious eight cold dishes

东方鸣彩凤 (金牌港式烧鹅)

BBQ goose HK style

丝丝表情怀 (酸辣海鲜烩鱼翅)

Hot and sour soup with shark's fin

心心相互印 (法式芝士焗中虾)

Baked prawn with cheese

温馨添姿彩 (蒜蓉粉丝蒸大连鲜鲍)

Steamed fresh abalone with minced garlic and vermicelli

海皇鱼得水 (清蒸游水大青斑鱼)

Steamed sea grouper with soya sauce

姻缘两情牵 (红酒汁澳洲牛排)

Fried Australian beef steak with red wine sauce

珠光耀华裳 (鲍汁猪手烩海参)

Braised pork feet with sea cucumber

黄金铺满地 (红烧大圆蹄蹄髈)

Braised pig knuckle in brown sauce

金凤共和鸣 (珍味脆皮童子鸡)

Crispy baby chicken

翡翠满庭园 (浓汤浸田园蔬)

Braised seasonal vegetable in broth

丰衣更足食 (龙皇太子炒饭)

Fried rice with seafood

鸳鸯戏美点 (美点双辉)

Delicious two kinds of dim sum

百年偕好合 (红豆沙汤丸)

Red bean paste dumplings

缤纷增喜庆 (环球季节水果盘)

Fruit platter

每席 (供十位用) 人民币3,288元净价

Charge at RMB 3,288 net per table of ten guests

佳偶天成(A) Wedding Menu

锦绣福临门(喜庆精美八小碟)

Delicious eight cold dishes

双星报喜来(鸿运烧味大拼盘)

Barbecued specialties combination

情深双高飞(虫草花石斛炖水鸭)

Double boiled duck soup with cordyceps flowers

美艳吐明珠(香汁芥末虾配馒头卷)

Braised shrimps with curry and steamed bread roll

温馨添姿彩(金银蒜蓉粉丝蒸元贝)

Steamed scallops with garlic and rice noodle

海皇鱼得水(清蒸深海石斑鱼)

Steamed sea grouper with soya sauce

姻缘两情牵(蜜椒汁香煎牛仔骨)

Pan-fried T-bone steak in sweet sauce

玉怀嵌明珠(鲍汁花菇烩海参)

Braised sea cucumber with mushroom

金球辉影照(红烧元宝肉)

Braised pork with soya sauce

金凤共和鸣(南乳吊烧鸡)

Deep-fried crispy chicken

翡翠满庭园(贵妃汤浸田园蔬)

Boiled seasonal vegetables in superior sauce

丰衣更足食(金沙烟肉炒饭)

Fried rice with pork and salted egg yolk

鸳鸯戏美点(美点双辉)

Delicious two kinds of dim sum

百年偕好合(滋补合时甜汤)

Seasonal sweet soup

缤纷增喜庆(环球季节水果盘)

Fruit platter

每席(供十位用)人民币 3,588 元净价
Charge at RMB 3,588 net per table of ten guests

佳偶天成(B) Wedding Menu

锦绣福临门 (喜庆精美八小碟)

Delicious eight cold dishes

东方鸣彩凤 (金牌港式烧鹅)

Roasted goose in Hong Kong-style

丝丝表情怀 (红烧三丝鱼翅羹)

Braised shark fin in soup

心心相互印 (琥珀碧绿明虾球)

Fried shrimp balls with walnuts

温馨添姿彩 (蒜蓉粉丝蒸大连鲜鲍)

Steamed fresh abalone with garlic and rice noodle

海皇鱼得水 (清蒸游水大青斑鱼)

Steamed sea grouper with soya sauce

姻缘两情牵 (黑椒牛仔骨)

Pan-fried T-bone steak in black pepper sauce

珠光耀华裳 (大肘扒海参)

Braised upper part of a leg of pork and sea cucumber

黄金铺满地 (龙凤四喜丸)

Braised pork balls in gravy sauce

金凤共和鸣 (玫瑰鸳鸯鸡)

Boiled chicken in rose sauce

翡翠满庭园 (浓汤浸田园蔬)

Sautéed vegetables in superior sauce

丰衣更足食 (莲子荷叶饭)

Braised rice in lotus leaf

鸳鸯戏美点 (美点双辉)

Delicious two kinds of dim sum

百年偕好合 (红豆沙汤丸)

Red bean paste dumplings

缤纷增喜庆 (环球季节水果盘)

Fruit platter

每席 (供十位用) 人民币 3,588 元净价
Charge at RMB 3,588 net per table of ten guests

比翼双飞(A) Wedding Menu

锦绣福临门(喜庆精美八小碟)

Delicious eight cold dishes

珠光耀华裳(琵琶乳猪拼盘)

Chinese roasted sucking pig platter

丝丝表情怀(红烧双喜竹笙鸡丝翅)

Braised shark fin and bamboo fungus in soup

团圆又美满(酱烧大圆蹄)

Braised upper part of a leg of pork in soya sauce

海皇鱼得水(清蒸游水桂花鱼)

Steamed mandarin fish with soya sauce

姻缘两情牵(马来酱蒸大连鲜鲍)

Steamed fresh abalone with Malai sauce

金球辉影照(鲜果如意百花虾球)

Fried shrimp balls with fresh fruit

海宝聚瑶池(鲍汁腰豆烩海参)

Braised sea cucumber with red kidney beans in abalone sauce

喜鹊聚新巢(雀巢美果锦绣丁)

Fried chicken with fresh fruit

金凤共和鸣(玫瑰豉油鸡)

Boiled chicken in rose soya sauce

翡翠满庭园(杞子竹笙扒田园蔬)

Fried vegetables with bamboo fungus and medlar

丰衣更足食(鲍汁干烧伊面)

Braised noodles with abalone sauce

鸳鸯戏美点(美点双辉)

Delicious two kinds of dim sum

百年偕好合(蓝色珍珠露)

Blue tapioca pudding

缤纷增喜庆(环球季节水果盘)

Fruit platter

每席(供十位用)人民币 3,888 元净价

Charge at RMB 3,888 net per table of ten guests

比翼双飞(A) Wedding Menu

锦绣福临门(喜庆精美八小碟)

Delicious eight cold dishes

珠光耀华裳(锦绣乳猪大拼盘)

Chinese roasted sucking pig platter

情深双高飞(虫草花响螺炖生态水鸭)

Double boiled duck soup with cordyceps flowers

东方映鎏金(金沙汁焗大虾)

Baked prawn in salted egg yolk sauce

海皇鱼得水(清蒸游水海石斑)

Steamed sea grouper with soya sauce

玉树挂金钱(XO酱虾干爆海参)

Braised sea cucumber in XO sauce

凤凰展彩堂(金银蒜粉丝蒸大连鲜鲍)

Steamed fresh abalone with garlic and rice noodle

姻缘两情牵(黑椒汁澳洲牛仔骨)

Pan-fried T-bone steak in black pepper sauce

黄金铺满地(元宝红烧肉)

Braised streaky meat in soya sauce

金凤共和鸣(金沙黄金鸡)

Deep-fried chicken with salted egg yolk

翡翠满庭园(高汤云腿田园蔬)

Sautéed vegetables in superior sauce

丰衣更足食(飘香荷叶饭)

Braised rice in lotus leaf

鸳鸯戏美点(美点双辉)

Delicious two kinds of dim sum

百年偕好合(滋补合时甜汤)

Seasonal sweet soup

缤纷增喜庆(环球季节水果盘)

Fruit platter

每席(供十位用)人民币 3,888 元净价
Charge at RMB 3,888 net per table of ten guests

天长地久(A) Wedding Menu

锦绣福临门(喜庆精美八小碟)

Delicious eight cold dishes

双星报喜来(锦绣烧味大拼盘)

Barbecued specialties combination

紫气舞金龙(上汤伊面焗龙虾)

Baked Australia lobster with noodles

情深双高飞(羊肚菌山珍汤)

Toadstool morel soup

海皇鱼得水(清蒸游水笋壳鱼)

Steamed sea grouper with soya sauce

凤凰展彩堂(金银蒜粉丝蒸元贝)

Steamed scallops with garlic and rice noodles

姻缘两情牵(烧汁果仁牛仔粒)

Fried snow beef with nuts

玉树挂金钱(鲍汁翡翠花菇烩海参)

Braised sea cucumber with mushroom and vegetables in abalone sauce

合家万事兴(浓香酱烧大圆蹄)

Braised upper part of a leg of pork in soya sauce

金凤共和鸣(金沙脆皮蒜香鸡)

Deep-fried chicken with garlic and salted egg yolk

翡翠满庭园(金腿蟹肉娃娃菜)

Sautéed baby cabbage with crab meat in superior sauce

丰衣更足食(海皇太子炒饭)

Fried rice with seafood

鸳鸯戏美点(美点双辉)

Delicious two kinds of dim sum

团圆又美满(红豆沙播沙汤丸)

Red bean paste dumplings

缤纷增喜庆(环球季节水果盘)

Fruit platter

每席(供十位用)人民币 4,288 元净价

Charge at RMB 4,288 net per table of ten guests

天长地久(A) Wedding Menu

锦绣福临门(喜庆精美八小碟)

Delicious eight cold dishes

珠光耀华裳(金陵片皮乳猪拼盘)

Chinese roasted sucking pig platter

紫气舞金龙(金银蒜粉丝蒸龙虾)

Steamed lobster with garlic and rice noodle

丝丝表情怀(红烧鲍参翅肚羹)

Shark's fin soup with shredded abalone

海皇鱼得水(清蒸游水大青斑)

Steamed sea grouper with soya sauce

姻缘两情牵(黑椒汁进口牛非肋)

Pan-fried steak in black pepper sauce

海宝聚瑶池(鲍汁红腰豆烩海参)

Braised sea cucumber with red kidney beans in abalone sauce

团圆又美满(江南全家福)

Braised meat balls and pigskin in superior sauce

金凤共和鸣(野生松蘑炖柴鸡)

Stewed chicken with wild mushroom

玉怀嵌明珠(老山东大骨烩地鲜)

Braised potatoes in chop soup

翡翠满庭园(贵妃汤浸田园蔬)

Sautéed vegetables in superior sauce

丰衣更足食(香菇肉酱烩伊面)

Baked noodles with mushroom and meat sauce

鸳鸯戏美点(美点双辉)

Delicious two kinds of dim sum

团圆又美满(红豆沙播沙汤丸)

Red bean paste dumplings

缤纷增喜庆(环球季节水果盘)

Fruit platter

每席(供十位用)人民币 4,288 元净价
Charge at RMB 4,288 net per table of ten guests