



Evergrande  
Cantonese Cuisine

## 婚宴菜单

### Wedding Menu

鸿运金猪 (当红乳猪拼盘)

Roasted Suckling Pork Combination Platter

满堂哈哈 (上汤伊面焗大海虾)

Baked Prawn with Noodles and Cheese

珍品玉液 (养生菌皇炖水鸭)

Stewed Duck with Mushrooms

花开富贵 (XO碧绿花枝爆双蚌)

Fried Scallops in XO Sauce

佳偶天成 (五香卷伴鸡脆骨)

Pork Roll and Crispy Chicken Cartilage

金玉满堂 (荔浦香芋扣肉)

Braised Pork with Taro

金凤贺喜 (红葱头淋走地鸡)

Chicken in Shallot Oil

鱼跃龙门 (美极皇蒸深海斑)

Steamed Grouper

喜结连理 (上汤泡有机田园蔬)

Steeped Vegetables in Broth

五彩满仓 (驰名扬州炒饭)

Yangzhou Fried Rice

杏花绽放 (杏汁鸿运汤圆)

Almond Milk with Sweet Dumplings

比翼鸳鸯 (双喜美点拼)

Chinese Desert

浪漫珍果 (奉送合时果盘)

Seasonal Fresh Fruit Platter

每席 (供十位用) 人民币2,888元, 另收10%服务费  
Charge at RMB 2,888 per table of ten guests  
Subject to 10% surcharges



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## 婚宴菜单

### Wedding Menu

- 锦绣红袍(福禄全体金猪)  
Roasted Whole Suckling Pig  
盛世百花(上汤伊面焗大海虾)  
Baked Shrimps with Noodles in Thickened Soup  
玉液珍品(养生菌皇炖鹧鸪)  
Stewed Partridge with Healthy Mushrooms  
百花争艳(XO碧绿花枝爆双蚌)  
Fried Scallop with Cuttlefish and Vegetables in XO Sauce  
黄金万两(五香卷伴紫菜烙)  
Pork Rolls and Cuttlefish Fried with Nori  
招财进宝(招牌窝烧牛仔骨)  
Fried Veal Ribs in Stone Pot  
喜鹊呈祥(霸王葱头淋鸡)  
Chicken in Shallot Oil  
鱼跃龙门(清蒸游水海上斑)  
Steamed Fresh Grouper  
春意盎然(蚝皇瑶柱扒时蔬)  
Braised Scallop with Vegetables in Oyster Sauce  
携手百年(鸿运莲子百年好合)  
Sweet Red Bean Soup with Lotus Seed and French Lily Bulb  
喜庆满堂(恒大炒饭)  
Yangzhou Fried Rice  
美点双辉(双喜美点拼)  
Chinese Desert  
四季常春(奉送合时果盘)  
Seasonal Fresh Fruit Platter

每席(供十位用)人民币3,288元,另收10%服务费  
Charge at RMB 3,288 per table of ten guests  
Subject to 10% surcharges



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## 婚宴菜单

### Wedding Menu

- 鸿运金猪 ( 鸿运金猪全体 )  
Roasted Whole Suckling Pig  
龙腾四海 ( 芝士伊面焗大海虾 )  
Baked Lobster with Noodles and Cheese  
珠联璧合 ( 五香卷拼黄金球 )  
Pork Rolls and Meat Balls  
夫妻爱巢 ( 雀巢酱爆北极澳带 )  
Fried Scallop in Sauce  
珍品玉液 ( 野山菌炖百灵鸟 )  
Boiled Larks in Fungus Soup  
一掌乾坤 ( 蚝皇花菇玉掌扣海参 )  
Braised Goose Web with Sea Cucumber and Mushrooms in Oyster Sauce  
鱼跃龙门 ( 清蒸海上斑 )  
Steamed Grouper  
彩凤朝阳 ( 玫瑰豉油鸡 )  
Soy Sauce Chicken  
满园春色 ( 贵妃汤浸田园翡翠 )  
Steeped Vegetables in Broth  
五谷丰登 ( 瑶柱海鲜炒饭 )  
Seafood Fried Rice with Scallop  
比翼鸳鸯 ( 鸳鸯美点 )  
Chinese Desert  
携手百年 ( 莲子百合红豆沙 )  
Sweet Red Bean Soup with Lotus Seed and French Lily Bulb  
锦绣珍果 ( 时令鲜果盘 )  
Seasonal Fresh Fruit Platter

每席 ( 供十位用 ) 人民币3,988元, 另收10%服务费  
Charge at RMB 3,988 per table of ten guests  
Subject to 10% surcharges



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## 婚宴菜单

### Wedding Menu

- 鸿运金猪 ( 鸿运琵琶金猪 )  
Roasted Whole Suckling Pig  
盛世百花 ( 花雕灼海节虾 )  
Shrimps Boiled in Shaoxing Wine  
大鹏展翅 ( 养生西域菌响螺炖翅 )  
Stewed Shark Fin with Conches and Healthy Fungus  
雀巢添丁 ( 雀巢果仁鸳鸯丁 )  
Diced Meat Fried with Vegetables and Cashew Nuts  
佳偶天成 ( 紫菜烙拼鹅肝卷 )  
Nori and Foie Gras Rolls  
鲍螺万有 ( 蚝皇北姑扒鲜鲍 )  
Fresh Braised Abalone with Mushrooms in Oyster Sauce  
鱼跃龙门 ( 清蒸双喜斑 )  
Steamed Grouper  
彩凤朝阳 ( 美满鸳鸯鸡 )  
Chicken Set Meal  
白玉翡翠 ( 金菇瑶柱扒鲜蔬 )  
Braised Scallop with Mushrooms and Seasonal Vegetables  
情意绵绵 ( 菌皇焖伊府面 )  
Stewed Efu Noodles with Mushrooms  
杏花绽放 ( 杏汁鸿运汤圆 )  
Almond Milk with Sweet Dumplings  
鸳鸯同心 ( 鸳鸯美点 )  
Chinese Dessert  
浪漫珍果 ( 时令鲜果盘 )  
Seasonal Fresh Fruit Platter

每席 ( 供十位用 ) 人民币4,988元, 另收10%服务费  
Charge at RMB 4,988 per table of ten guests  
Subject to 10% surcharges



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## 婚宴菜单

### Wedding Menu

- 金猪迎宾 ( 鸿运金猪全体 )  
Roasted Whole Suckling Pig  
盛世龙王 ( 芝士牛油焗龙虾 )  
Baked Fresh Lobster with Cheese and Butter  
大鹏展翅 ( 菜胆鸡炖翅 )  
Stewed Shark Fin with Chicken and Vegetables  
金玉满堂 ( 彩巢如意响螺炒玉带 )  
Fried Scallop with Conches and Vegetables  
百花齐盛 ( 鲜果沙律黄金球 )  
Cuttlefish Balls with Fruit Salad  
掌上明珠 ( 花菇鹅掌扣海参 )  
Stewed Sea Cucumber with Goose Web and Mushrooms  
鱼跃龙门 ( 清蒸大海斑 )  
Steamed Grouper  
彩凤朝阳 ( 脆皮吊烧鸡 )  
Roasted Crispy Chicken  
喜结连理 ( 倩影金蔬 )  
Assorted Seasonal Vegetables  
五彩满仓 ( 富豪海鲜炒饭 )  
Seafood Fried Rice  
踏雪寻芳 ( 椰香香芋雪蛤 )  
Boiled Chinese Forest Frog with Taro in Coconut Sweet Soup  
鸳鸯同心 ( 鸳鸯美点 )  
Chinese Dessert  
挚爱珍果 ( 时令鲜果盘 )  
Seasonal Fresh Fruit Platter

每席 ( 供十位用 ) 人民币5,988元, 另收10%服务费  
Charge at RMB 5,988 per table of ten guests  
Subject to 10% surcharges



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## 婚宴菜单

### Wedding Menu

- 鸿运金猪 ( 鸿运金猪全体 )  
Roasted Whole Suckling Pig  
盛世龙王 ( 芝士牛油焗龙虾 )  
Baked Fresh Lobster with Cheese and Butter  
大鹏展翅 ( 养生菌老鸡炖翅 )  
Stewed Shark Fin with Chicken and Healthy Mushrooms  
翡翠白玉 ( 雀巢XO酱爆双蚌 )  
Fried Scallops in XO Sauce  
五帝齐祝 ( 五香卷拼脆皮牛肋条 )  
Crispy Veal Ribs and Meat Rolls  
喜报好日 ( 蚝皇北菇扒海参 )  
Stewed Sea Cucumber with Mushrooms in Oyster Sauce  
鱼跃龙门 ( 清蒸印尼东星斑 )  
Steamed Indonesian Grouper  
彩凤朝阳 ( 当红脆皮鸡 )  
Roasted Crispy Chicken  
翡翠珍珠 ( 泉水浸田园鲜蔬 )  
Steeped Fresh Vegetables in Spring Water  
并蒂花开 ( 粤式海鲜炒香苗 )  
Cantonese-style Fried Rice with Seafood  
彩燕回巢 ( 果皇雪蛤糖水 )  
Chinese Forest Frog and Fine Fruits in Sweet Soup  
比翼鸳鸯 ( 鸳鸯美点 )  
Chinese Dessert  
皇家珍果 ( 时令鲜果盘 )  
Seasonal Fresh Fruit Platter

每席 ( 供十位用 ) 人民币6,988元, 另收10%服务费  
Charge at RMB 6,988 per table of ten guests  
Subject to 10% surcharges





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## 百年好合宴 Wedding Menu

- 金猪贺喜 ( 鸿运金猪全体 )  
Roasted Whole Suckling Pig  
飞龙乘云 ( 日式乌冬烩龙虾 )  
Japanese Udon with Stewed Lobster  
金翅鸿福 ( 菜胆火腩炖翅 )  
Vegetables with Stewed Shark Fin  
锦绣前程 ( 锦绣海参响螺片 )  
Sea Cucumber and Conch Fried with Green Bean  
芙蓉并蒂 ( 五香卷拼牛肋条 )  
Crispy Veal Ribs and Meat Rolls  
盘满钵满 ( 蚝皇鹅掌扒鲜鲍 )  
Stewed Abalone with Goose Palms in Oyster Sauce  
紫气东来 ( 清蒸印尼东星斑 )  
Steamed Indonesian Grouper  
彩凤报喜 ( 香酥芝麻鸡 )  
Sweet Crispy Sesame Chicken  
青枝绿叶 ( 北虫草浸有机蔬 )  
Steeped Fresh Vegetables in Caterpillar Fungus  
风生水起 ( 法国鹅肝和牛粒炒饭 )  
Top Beef Fried Rice with Fresh Foie Gras  
彩燕回巢 ( 养颜莲子雪蛤糖水 )  
Chinese Forest Frog and Lotus Seed in Sweet Soup  
比翼鸳鸯 ( 鸳鸯美点 )  
Chinese Dessert  
皇家珍果 ( 时令鲜果盘 )  
Seasonal Fresh Fruit Platter

每席 ( 供十位用 ) 人民币7,688元, 另收10%服务费  
Charge at RMB 6,988 per table of ten guests  
Subject to 10% surcharges