鑽石晚宴 Diamond Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花蒸釀遼參

Steamed Sea Cucumber Stuffed with Minced Shrimp

柚子明蝦球

Deep-fried Shrimp with Pomelo

羊肚菌蟹肉扒豆苗

Braised Pea Sprout with Crab Meat and Morel Mushroom

海底椰螺頭燉花膠

Double-boiled Fish Maw with Sea Coconut and Sea Whelk

碧綠蠔皇原隻南非湯鮑 (六頭)

Braised Whole Abalone with Vegetables in Oyster Sauce

清蒸大星斑

Steamed Coral Garoupa

醬燒龍崗雞

Crispy Fried Chicken with Barbecued Sauce

鮑汁煙鴨洋薏米炒飯

Fried Rice with Diced Abalone, Smoked Duck Breast and Pearl Barley

牛肝菌姬松茸燒伊麵

Braised E-fu Noodles with Porcini Mushroom and Blaze Mushroom

香芒楊枝甘露

Chilled Mango and Sago Cream with Pomelo

甜蜜美滿

Petits Fours

HKD 17.888

另加一服務費 plus 10% service charge per table

席間3小時供應汽水、橙汁及啤酒

所有菜單及價目如有更改,恕不另行通知 宴會廳設有場地最低消費

如對任何食物過敏,請預早與我們聯絡

優雅午宴 典雅午宴 Graceful Chinese Set Lunch Menu Elegance Chinese Set Lunch Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

杏香百花球

Deep-fried Minced Shrimp Ball with Sliced Almond

蜜豆百合炒蝦仁

Sautéed Shrimp with Honey Bean and Lily Bulb

紅燒花膠竹笙瑤柱羹

Braised Fish Maw in Bamboo Pith and Conpoy Soup

清蒸沙巴躉

Steamed Giant Garoupa

南乳脆皮雞

Crispy Fried Chicken with Red Fermented Bean Curd Sauce

鮮蝦荷葉飯

Fried Rice with Shrimp Wrapped with Lotus Leaves

金菇鮑絲炆伊麵

Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

陳皮紅豆沙

Sweetened Cream of Red Bean with Tangerine Peel

甜蜜美滿

Petits Fours

HKD 8.888

席間2小時供應汽水、橙汁及啤酒

另加一服務費 plus 10% service charge per table

所有菜單及價目如有更改,恕不另行通知 宴會廳設有場地最低消費

如對任何食物過敏,請預早與我們聯絡

鴻運乳豬全體

Barbecued Whole Suckling Pig

XO醬露筍炒帶子

Sautéed Asparagus and Sea Scallop in XO Sauce

花膠燉竹絲雞

Double-boiled Fish Maw with Silky Fowl

蠔皇原隻南非湯鮑 (八頭)

Braised Whole Abalone in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa

當紅炸子雞

Crispy Fried Chicken

櫻花蝦蛋白炒飯

Fried Rice with Sakura Shrimp and Egg White

上湯水餃

Shrimp Dumplings in Supreme Soup

杞子圓肉紅棗茶

Red Date Tea with Longan and Wolfberries

甜蜜美滿

Petits Fours

HKD 9.998另加一服務費 plus 10% service charge per table

席間2小時供應汽水、橙汁及啤酒

所有菜單及價目如有更改,恕不另行通知 All menus and prices are subject to change without prior notice 宴會廳設有場地最低消費 如對任何食物過敏,請預早與我們聯絡

中式婚宴精選優惠2024 Chinese Wedding Package Privileges 2024

		Minimum 15 tables	Minimum 20 tables
新婚之夜或前夕豪華蜜月標準客房住宿 (入住時間為下午二時,退房時間為中午十二時),奉送單次祝酒葡萄汽酒、新鮮水果及雙人Le Café咖啡廳自助早餐 Accommodation in Standard Room on or before the wedding day (check-in at 1400hrs and check-out at 1200hrs) with a bottle of sparkling wine, fresh fruits and breakfast buffet at Le Café for 2 persons for one-time	一晚 1 night	兩晚 2 nights	兩晚 2 nights
免費使用多功能LED幕牆及樓頂LED螢幕 Complimentary use of multi-functional LED wall and ceiling LED display	•	•	•
席間供應汽水、橙汁及啤酒 Unlimited serving of soft drinks, chi ll ed orange juice and house beer 中式午餐: 2小時 Chinese Lunch: 2 hours / 中式晚餐: 3小時 Chinese Dinner: 3 hours	•	•	•
新人英文名字牌匾佈置 Wedding backdrop sign personalized with Bride and Groom's English name	•	•	•
寬敞新娘化妝間 (附設獨立洗手間、保險箱及直身鏡) Bridal dressing room with private washroom, safety box and standing mirror	•	•	•
席上、迎賓桌絲花佈置及全場華麗椅套佈置 Silk floral decoration on each dining table and reception table; Seat covers arrangement	•	•	•
鮮果忌廉蛋糕乙個 Fresh fruit cream cake	5磅 5 pounds	6磅 6 pounds	8磅 8 pounds
敬送席前小食 Pre-dinner snacks	2打 2 dozens	3打 3 dozens	6打 6 dozens
迎賓雜果賓治 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival	•	•	•
祝酒香檳乙支及免收自攜洋酒開瓶費 One bottle of champagne for toasting and complimentary corkage fee for self brought-in spirits or liquor	•	•	•
免費提供視聽器材 Complimentary use of audio equipment	•	•	•
精緻結婚模型蛋糕供新人切餅及拍照使用 Wedding dummy cake for cake-cutting ceremony and photography	•	•	•
精美結婚喜帖連信封 (每席10套,不包括印刷) Wedding invitation card with envelope (10 set per table excluding printing service)	•	•	•
免費泊車位 (視乎供應而定) Complimentary parking space (subject to availability)	•	•	•
免費席前麻雀耍樂及香茗招待 (視乎供應而定) Complimentary mahijong entertainment with Chinese tea served (subject to availability)	•	•	•
席前小食折扣優惠 Special rate for pre-dinner snacks	不適用 Not applicable	9折 10% discount	8折 20% discount
新婚當日於Le Café咖啡廳享用自助午餐可獲75折優惠 25% discount for lunch buffet at Le Café on the wedding day	不適用 Not applicable	•	•
預訂彌月或百日宴晚宴5席或以上可獲9折優惠 10% discount for baby's fu ll moon or hundred days' dinner for a minimum booking of 5 tables	•	•	•
婚宴套餐商戶優惠 Wedding package offers from partner merchants	•	•	•

所有優惠如有更改,恕不另行通知 All privileges are subject to change without prior notice

翡翠晚宴 Jade Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

黃金百花蟹棗

Deep-fried Minced Crab Ball Stuffed with Shrimp Paste

XO醬炒花姿蝦仁

Sautéed Sliced Cuttlefish and Shrimp in XO Sauce

蟹子竹笙扒時蔬

Braised Vegetables with Crab Roe and Bamboo Pith

紅燒花膠海參羹

Braised Fish Maw and Sea Cucumber Soup

碧綠原隻南非湯鮑扣北菇 (八頭)

Braised Whole Abalone with Mushroom in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa

當紅炸子雞

Crispy Fried Chicken

瑤柱櫻花蝦炒飯

Fried Rice with Conpoy and Sakura Shrimp

蝦子雙菇炆伊麵

Braised E-fu Noodles with Shrimp Roe and Assorted Mushrooms

蓮子百合紅豆沙湯丸

Sweetened Cream of Red Bean with Lotus Seed, Lily Bulb and Dumplings

甜蜜美滿

Petits Fours

HKD 11,888

另加一服務費 plus 10% service charge per table

每度10-12位計 per table of 10-12 person

席間3小時供應汽水、橙汁及啤酒

所有菜單及價目如有更改,恕不另行通知 All menus and prices are subject to change without prior notice

宴會廳設有場地最低消費

如對任何食物過敏,請預早與我們聯絡 Please inform us for any food allergy in advance

明珠晚宴 Pearl Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花炸釀蟹鉗伴日本胡麻醬田園沙律

Deep-fried Crab Claws with Shrimp Paste served with Green Salad in Sesame Sauce

XO醬彩虹花姿帶子

Sautéed Scallop with Sliced Cuttlefish, Pepper in XO Sauce

錦繡白玉盒

Braised Shimeji Mushroom, Porcini Mushroom, Brown Fungus and Wolfberries Stuffed in White Radish Ring

羊肚菌螺頭燉竹絲雞

Double-boiled Silky Fowl with Morel Mushroom and Sea Whelk

碧綠原隻南非湯鮑扣鵝掌 (八頭)

Braised Whole Abalone with Goose Web in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa

脆皮芝麻雞

Crispy Fried Chicken with Sesame

生炒臘味糯米飯

Stir-fried Glutinous Rice with Assorted Preserved Meats

高湯菜肉雲吞

Pork and Vegetable Dumplings in Supreme Soup

銀耳杞子圓肉燉桃膠

Double-boiled Peach Resin with White Fungus, Wolfberries and Longan

甜蜜美滿

Petits Fours

HKD 13,888

另加一服務費 plus 10% service charge per table

母席 10-12位制 per table of 10-12 person

席間3小時供應汽水、橙汁及啤酒

所有菜單及價目如有更改,恕不另行通知

宴會廳設有場地最低消費 m food and beverage charges is applied on our v

如對任何食物過敏,請預早與我們聯絡 Please inform us for any food allerey in advance

琥珀晚宴 Amber Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花鳳尾蝦

Deep-fried Tiger Shrimp Coated with Shrimp Paste

翡翠松露炒帶子

Sautéed Scallop with Asparagus and Truffle Sauce

黃耳姬松茸扒豆苗

Braised Pea Sprout with Yellow Fungus and Blaze Mushroom

花膠杞子燉珍珠肉

Double-boiled Pearl Clam with Fish Maw and Wolfberries

原隻南非湯鮑扣海參 (六頭)

Braised Whole Abalone with Sea Cucumber in Oyster Sauce

清蒸大星斑

Steamed Coral Garoupa

黑松露脆皮雞

Crispy Fried Chicken with Truffle Sauce

鮑魚雞粒炆飯

Braised Rice with Abalone and Diced Chicken

上湯鮮蝦水餃

Shrimp Dumplings in Supreme Soup

雪耳紅蓮萬壽果

Double-boiled Papaya with Snow Fungus, Red Date and Lotus Seed

甜蜜美滿

Petits Fours

HKD 15,888

另加一服務費 plus 10% service charge per table

每度10-12位計 per table of 10-12 perso

席間3小時供應汽水、橙汁及啤酒

所有菜單及價目如有更改,恕不另行通知 All menus and prices are subject to change without prior

宴會廳設有場地最低消費
Minimum food and beverage charges is applied on our venue

如對任何食物過敏,請預早與我們聯絡