

## 西式午餐婚宴精選菜譜 A

### Wedding Lunch Buffet Menu A

#### 頭盤及沙律 APPETIZER AND SALAD

翡翠螺、青口、凍蝦  
Sea Whelk, Mussels and Poached Shrimp on Ice  
日式刺身及配料  
Assorted Japanese Sashimi with Condiments  
煙三文魚及配料  
Smoked Salmon with Condiments  
精選凍肉拼盤及配料  
Cold Cut Platter with Condiments  
蕃茄水牛芝士配紫蘇葉  
Tomato and Buffalo Mozzarella with Fresh Basil  
藜麥南瓜羽衣甘藍沙律  
Quinoa, Pumpkin and Kale Salad  
巴馬火腿薯仔沙律  
Parma Ham and Potato Salad  
凱撒沙律  
Caesar Salad

#### 健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭  
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot  
千島汁、凱撒汁、意大利酸醋汁  
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing  
麵包粒、巴馬臣芝士、煙肉粒  
Garlic Croutons, Parmesan Cheese and Bacon Bit

#### 湯 SOUP

蕃茄紫蘇湯  
Tomato and Basil Soup  
各式麵包  
Assorted Bread and Rolls

#### 燒肉車 CARVING

燒西冷牛扒配紅酒燒汁  
Roasted Beef Sirloin with Red Wine Reduction

#### 熱盤 HOT

香煎盲鱒魚配水瓜柳忌廉汁  
Pan-seared Barramundi Fillet with Caper Cream Sauce  
錦綉腰果炒蝦仁  
Sautéed Shrimp with Bell Pepper and Cashew Nuts  
清蒸鱸魚  
Steamed Whole Seabass with Soya Sauce  
中式燒味拼盤  
Chinese Barbecued Platter  
燒四川香辣豬小腿  
Roasted Baby Pork Shank with Sichuan Spices  
扒牛腩配甜酒汁  
Grilled Ox-tongue with Madeira Sauce  
燒羊腩配薄荷乳酪  
Roasted Lamb Leg with Mint Yogurt  
印式咖喱雞  
Indian Chicken Curry  
杞子上湯雞  
Simmered Chicken in Supreme Broth and Wolfberries  
蒜香燒日式茄子配柚子豉油  
Roasted Eggplant with Yuzu Soya  
雜菌炒時蔬  
Stir-fried Assorted Mushrooms and Seasonal Vegetables  
咖喱雞錦炒飯  
Seafood Curry Fried Rice

#### 甜品 DESSERT

雲呢拿奶凍  
Vanilla Panna Cotta  
士多啤梨芝士餅  
Strawberry Cheese Cake  
迷你甜品杯  
Mini Dessert Cup  
雲呢拿泡芙  
Vanilla Puff  
蓮子百合紅豆沙  
Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb  
焦糖蛋糕  
Caramel Mousse Cake  
時令鮮果盤  
Seasonal Fruit Platter  
Mövenpick雪糕  
Mövenpick Ice-cream  
即裝班戟及配料  
Pop Cake with Condiments  
(蜜糖、朱古力醬、士多啤梨醬及忌廉)  
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HKD **838**

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

席間2小時供應汽水、橙汁及啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

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  
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  
Please inform us for any food allergy in advance

## 西式午餐婚宴精選菜譜 B

### Wedding Lunch Buffet Menu B

#### 頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、翡翠螺、青口、凍蝦  
Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice  
日式刺身及配料  
Assorted Japanese Sashimi with Condiments  
煙三文魚及配料  
Smoked Salmon with Condiments  
精選凍肉拼盤及配料  
Cold Cut Platter with Condiments  
車厘茄水牛芝士配紫蘇葉  
Cherry Tomato and Bocconcini with Fresh Basil  
泰式青木瓜大蝦沙律  
Thai Green Papaya Prawn Salad  
巴馬火腿薯仔沙律  
Parma Ham and Potato Salad  
凱撒沙律  
Caesar Salad

#### 健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭  
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot  
千島汁、凱撒汁、意大利酸醋汁  
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing  
麵包粒、巴馬臣芝士、煙肉粒  
Garlic Croutons, Parmesan Cheese and Bacon Bit

#### 湯 SOUP

香葱周打海鮮忌廉湯  
Seafood Chowder with Cream Cracker  
各式麵包  
Assorted Bread and Rolls

#### 燒肉車 CARVING

燒肉眼牛扒配砵酒汁  
Roasted Beef Rib Eye with Port Wine Reduction

#### 熱盤 HOT

烤焗三文魚配橄欖蕃茄醬  
Grilled Salmon with Sauce Vierge  
蜜豆炒蝦仁帶子  
Sautéed Shrimp and Scallop with Honey Bean  
清蒸沙巴躉  
Steamed Giant Garoupa  
中式燒味拼盤  
Chinese Barbecued Platter  
燒四川香辣豬小腿  
Roasted Baby Pork Shank with Sichuan Spices  
印式咖喱牛肉  
Indian Beef Curry  
燒羊腩配露絲瑪莉汁  
Roasted Marinated Rack of Lamb with Rosemary Reduction  
蔥油貴妃雞  
Poached Chicken with Shallot and Spring Onion  
烤焗千層茄子  
Eggplant Parmigiana  
黑蒜炒蘆筍及西蘭花  
Sautéed Asparagus, Broccoli and Black Garlic  
黑松露蛋白蝦仁炒飯  
Fried Rice with Shrimp and Egg White in Truffle Paste

#### 甜品 DESSERT

雲呢拿奶凍  
Vanilla Panna Cotta  
士多啤梨芝士餅  
Strawberry Cheese Cake  
迷你甜品杯  
Mini Dessert Cup  
雲呢拿泡芙  
Vanilla Puff  
蓮子百合紅豆沙  
Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb  
焦糖蛋糕  
Caramel Mousse Cake  
時令鮮果盤  
Seasonal Fruit Platter  
Mövenpick雪糕  
Mövenpick Ice-cream  
即裝班戟及配料  
Pop Cake with Condiments  
(蜜糖、朱古力醬、士多啤梨醬及忌廉)  
(Honey, Chocolate Sauce, Strawberry Sauce & Whipped Cream)

HKD **938**

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

席間2小時供應汽水、橙汁及啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

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## 西式婚宴精選優惠 2025

### Western Wedding Package Privileges 2025

	預訂100人或以上 / Minimum 100 persons	預訂150人或以上 / Minimum 150 persons	預訂200人或以上 / Minimum 200 persons
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, chilled orange juice and house beer 自助午餐: 2小時 Lunch Buffet: 2 hours / 自助晚餐: 3小時 Dinner Buffet: 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	●	●	●
席上絲花擺設及安排全場華麗椅套 Silk floral decoration on all dining tables & seat covers set up	●	●	●
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-function snacks	不適用 Not applicable	3打 3 dozens	6打 6 dozens
迎賓雜果實洽 (每位乙杯) A glass of welcome fruit punch for each guest upon arrival	●	●	●
祝酒香檳乙支 One bottle of champagne for toasting	●	●	●
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 mahjong entertainment with Chinese tea served (subject to availability)	●	●	●
席前小食折扣優惠 Special rate for pre-function snacks	9折 10% discount	9折 10% discount	9折 10% discount
宴會當日於 Le Café 咖啡廳享用自助午餐折扣優惠 (需預訂) Special rate for lunch buffet at Le Café on the wedding day (advance reservation)	65折 35% discount	65折 35% discount	65折 35% discount
預訂彌月或百日宴5席或以上可獲9折優惠 (午或晚宴適用) 10% discount for baby's full moon or hundred days' celebration for a minimum booking of 5 tables (for lunch or dinner banquet)	●	●	●

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

## 西式晚餐婚宴精選菜譜 A

### Wedding Dinner Buffet Menu A

#### 頭盤及沙律 APPETIZER AND SALAD

新鮮生蠔、松葉蟹腳、青口、凍蝦、海螺  
Oyster, Snow Crab Legs, Mussels, Poached Shrimp and Sea Whelk on Ice

日式刺身及配料  
Assorted Japanese Sashimi with Condiments

煙三文魚及配料  
Smoked Salmon with Condiments

精選凍肉拼盤及配料  
Cold Cut Platter with Condiments

巴馬火腿配哈密瓜  
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇  
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

泰式青木瓜蝦沙律  
Thai Green Papaya and Prawn Salad

燒蘑菇沙律  
Roasted Mushroom Salad

芝士碟配克力架餅  
Assorted Cheese Platter with Cream Cracker

凱撒沙律  
Caesar Salad

#### 健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭  
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁  
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒  
Garlic Croutons, Parmesan Cheese and Bacon Bit

#### 湯 SOUP

牛肝菌忌廉湯  
Cream of Porcini Mushroom

各式麵包  
Assorted Bread and Rolls

#### 燒肉車 CARVING

燒有骨牛扒配砵酒汁  
Roasted Prime-rib of Beef with Port Wine Reduction

#### 熱盤 HOT

地中海焗三文魚柳  
Oven-baked Salmon Fillet in Mediterranean Style

彩椒炒蝦仁帶子  
Sautéed Shrimp and Scallops with Bell Pepper

清蒸沙巴躉  
Steamed Giant Garoupa

中式燒味拼盤  
Chinese Barbecued Platter

腰果炒牛柳粒  
Stir-fried Beef Cube with Cashew Nut

燒羊架配薄荷乳酪  
Roasted Lamb Rack with Mint Yogurt

燒春雞配阿根廷青醬  
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞  
Indian Chicken Curry

金沙炸子雞  
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯  
Gratin Potato with Truffle Paste

焗焗田園蔬菜配黑醋汁  
Roasted Root Vegetables with Balsamic Glaze

黑蒜炒蘆筍及西蘭花  
Sautéed Asparagus, Broccoli and Black Garlic

煙三文魚帶子粒炒飯  
Fried Rice with Smoked Salmon and Scallop

#### 甜品 DESSERT

意大利芝士餅  
Tiramisu

焦糖布甸  
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕  
Blueberry Cheese Cake

迷你甜品杯  
Assorted Mini Dessert Cup

黑森林蛋糕  
Black Forest Cake

抹茶紅豆瑞士卷  
Red Bean Matcha Swiss Roll

香芒楊枝甘露  
Chilled Mango and Sago Cream with Pomelo

麵包布甸配雲呢拿汁  
Bread Pudding with Vanilla Sauce

時令鮮果盤  
Seasonal Fruit Platter

Mövenpick雪糕  
Mövenpick Ice-cream

即製班戟及配料  
Pop Cake with Condiments  
(蜜糖、朱古力醬、士多啤梨醬及忌廉)  
(Honey, Chocolate Sauce, Strawberry Sauce and Whipped Cream)

HKD **1,138**

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

席間3小時供應汽水、橙汁及啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

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## 西式晚餐婚宴精選菜譜 B

### Wedding Dinner Buffet Menu B

#### 新鮮即開生蠔 SHUCKING OYSTER COUNTER

新鮮原隻生蠔 伴檸檬角及配料  
Fresh Live Oyster with Lemon Wedge and Condiments

#### 頭盤及沙律 APPETIZER AND SALAD

波士頓龍蝦、青口、凍蝦、海螺  
Boston Lobster, Mussels, Poached Shrimp and Sea Whelk on Ice

煙三文魚及配料  
Smoked Salmon with Condiments

精選凍肉拼盤及配料  
Cold Cut Platter with Condiments

巴馬火腿配哈密瓜  
Parma Ham served with Hami Melon

車厘茄水牛芝士配鮮紫蘇  
Cherry Tomato and Buffalo Mozzarella with Fresh Basil

牛油果蟹肉沙律  
Avocado and Crab Meat Salad

巴馬火腿薯仔沙律  
Parma Ham and Potato Salad

芝士碟配克力架餅  
Assorted Cheese Platter with Cream Cracker

凱撒沙律  
Caesar Salad

#### 健怡沙律吧 HEALTHY SALAD BAR

田園沙律、羅馬生菜、車厘茄、青瓜片、粟米、紅菜頭  
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Beetroot

千島汁、凱撒汁、意大利酸醋汁  
Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing

麵包粒、巴馬臣芝士、煙肉粒  
Garlic Croutons, Parmesan Cheese and Bacon Bit

#### 日式魚生刺身檔 LIVE SASHIMI COUNTER

油甘魚、三文魚、紅蝦、北海道帶子、吞拿魚  
Assorted Sashimi, Hamachi, Salmon, Red Shrimp, Hokkaido Scallop and Tuna

各式壽司及卷物  
Japanese Sushi and Maki Roll

蕎麥麵  
Chilled Soba with Soya Soup

#### 日式料理檔 LIVE CUISINE COUNTER

天婦羅炸蝦溫泉蛋赤醋飯  
Tempura Prawn with Japanese Slow Cooked Egg and Sushi Rice

#### 湯 SOUP

淮山杞子螺頭煲竹絲雞湯  
Silky Fowl Soup with Chinese Yam, Wolfberries and Sea Whelk

龍蝦濃湯  
Lobster Bisque

各式麵包  
Assorted Bread and Rolls

#### 燒肉車 CARVING

燒有骨牛扒配干邑汁  
Roasted Prime-rib of Beef with Cognac Sauce

原隻焗弗吉尼亞火腿配蜜糖芥末醬  
Baked Whole Virginia Ham with Honey and Mustard Sauce

#### 熱盤 HOT

香煎鱈魚配香茜牛油汁  
Pan-Seared Halibut with Cilantro Butter Sauce

羊肚菌炒花枝帶子  
Sautéed Cuttle Fish and Scallops with Morel Mushroom

清蒸沙巴躉  
Steamed Giant Garoupa

中式燒味拼盤  
Chinese Barbecued Platter

腰果炒蝦仁  
Stir-fried Shrimps with Cashew Nut

燒羊架配薄荷乳酪  
Roasted Lamb Rack with Mint Yogurt

燒春雞配阿根廷青醬  
Roasted Spring Chicken with Chimichurri Sauce

印式咖喱雞  
Indian Chicken Curry

金沙炸子雞  
Crispy Fried Chicken with Dried Garlic

松露忌廉焗薯  
Gratin Potato with Truffle Paste

焗焗田園蔬菜伴黑醋汁  
Roasted Root Vegetables with Balsamic Glaze

蒜香炒雜菌蘆筍  
Sautéed Mixed Mushroom, Asparagus with Garlic

瑤柱雞粒炒飯  
Fried Rice with Chicken Cube and Conpoy

#### 甜品 DESSERT

意大利芝士餅  
Tiramisu

焦糖布甸  
Crème Brûlée with Vanilla Seed

藍莓芝士蛋糕  
Blueberry Cheese Cake

迷你甜品杯  
Assorted Mini Dessert Cup

雲呢拿奶凍  
Vanilla Panna Cotta

朱古力撻  
Chocolate Tart

蘋果金寶  
Apple Crumble

麵包布甸配雲呢拿汁  
Bread Pudding with Vanilla Sauce

士多啤梨焗蛋白蛋糕  
Strawberry Pavlova

抹茶紅豆瑞士卷  
Red Bean Matcha Swiss Roll

香芒楊枝甘露  
Chilled Mango and Sago Cream with Pomelo

朱古力噴泉配鮮果及棉花糖  
Chocolate Fountain with Assorted Fruits and Marshmallows

時令鮮果盤  
Seasonal Fruit Platter

Mövenpick雪糕  
Mövenpick Ice-cream

#### 即製班戟 LIVE DESSERT COUNTER

法式班戟及配料  
(朱古力醬、士多啤梨醬、杏仁片及忌廉)  
French Crepe with Condiment  
(Chocolate Sauce, Strawberry Sauce, Almond Slices and Whipped Cream)

HKD **1,438**

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

席間3小時供應汽水、橙汁及啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

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