

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

鮮蘆筍炒帶子桂花蚌  
Sautéed Sea Scallop and Sea Cucumber Meat with Asparagus

翡翠多子瑤柱甫  
Braised Whole Conpoy stuffed Fuzzy Melon with Garlic

黃耳螺頭花膠燉雞  
Double-boiled Chicken Soup  
with Fish Maw, Sea Whelk and Yellow Fungus

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

蠔皇鮑魚雞粒炒飯  
Fried Rice with Diced Abalone and 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 16,888

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

每席10-12位計 per table of 10-12 persons

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

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

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鑽石晚宴

Diamond 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

柚子明蝦球  
Deep-fried Shrimp with Pomelo

羊肚菌蟹肉扒豆苗  
Braised Pea Shoots with Crab Meat and Morel Mushroom

海底椰螺頭燉花膠  
Double-boiled Fish Maw Soup 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

鮑汁煙鴨洋薏米燴飯  
Fried Rice with Diced Smoked Duck Meat  
and Pearl Barley in Abalone Sauce

金菇瑤柱炆伊麵  
Braised E-fu Noodles with Conpoy and Enoki Mushroom

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

甜蜜美滿  
Petits Fours

HKD 18,888

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

每席10-12位計 per table of 10-12 persons

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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宴會廳設有場地最低消費  
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中式婚宴精選優惠2025

Chinese Wedding Package Privileges 2025

	預訂10席 / Minimum 10 tables	預訂15席 / Minimum 15 tables	預訂20席 / 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 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
迎賓雜果實治 (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  
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優雅午宴

Graceful Chinese Set Lunch Menu

典雅午宴

Elegance Chinese Set Lunch Menu

翡翠晚宴

Jade Chinese Set Dinner Menu

明珠晚宴

Pearl Chinese Set Dinner Menu

鴻運乳豬全體

Barbecued Whole Suckling Pig

杏香百花球

Deep-fried Shrimp Ball with Almond Flakes

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

當紅炸子雞

Crispy Fried Chicken

鮮蝦荷葉飯

Fried Rice with Shrimp wrapped in 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 Red Bean Cream with Tangerine Peel

甜蜜美滿

Petits Fours

鴻運乳豬全體

Barbecued Whole Suckling Pig

XO醬蘆筍炒蝦仁帶子

Sautéed Sea Scallop and Shrimp with Asparagus in XO Sauce

花膠燉竹絲雞

Double-boiled Fish Maw Soup 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

金沙炸子雞

Crispy Fried Chicken with Deep-fried Garlic

櫻花蝦蛋白炒飯

Fried Rice with Sakura Shrimp and Egg White

上湯水餃

Shrimp Dumplings in Supreme Soup

杞子桂圓紅棗茶

Red Date Tea with Longan and Wolfberries

甜蜜美滿

Petits Fours

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花炸釀蟹鉗

Deep-fried Crab Claws 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

紅燒花膠海皇羹

Braised Fish Maw and Seafood 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 Red Bean Cream with Lotus Seed, Lily Bulb and Glutinous Dumplings

甜蜜美滿

Petits Fours

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花炸釀蟹鉗

Deep-fried Crab Claws with Shrimp Paste

XO醬彩虹帶子桂花蚌

Sautéed Scallop and Sea Cucumber Meat in XO Sauce

翡翠玉環柱甫

Braised Whole Conpoy stuffed Fuzzy Melon

羊肚菌螺頭燉竹絲雞

Double-boiled Silky Fowl Soup 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

海皇炒飯

Fried Rice with Assorted Seafood

高湯菜肉雲吞

Pork and Vegetable Dumplings in Supreme Soup

銀耳杞子桂圓燉桃膠

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

甜蜜美滿

Petits Fours

HKD 9,288

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

每席10-12位計 per table of 10-12 persons

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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HKD 10,288

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

每席10-12位計 per table of 10-12 persons

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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HKD 12,388

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

每席10-12位計 per table of 10-12 persons

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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宴會廳設有場地最低消費  
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HKD 14,388

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

每席10-12位計 per table of 10-12 persons

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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