

西式晚餐婚宴精選菜譜 B  
Wedding Dinner Buffet Menu B

<p>新鮮即開生蠔 SHUCKING OYSTER COUNTER</p> <p>新鮮原隻生蠔 伴 檸檬角及配料 Fresh Live Oyster with Lemon Wedge and Condiments</p> <p>頭盤及沙律 APPETIZER AND SALAD</p> <p>波士頓龍蝦、青口、凍蝦、海螺 Boston Lobster, Mussels, Poached Shrimp and Sea Whelk on Ice</p> <p>煙三文魚及配料 Smoked Salmon with Condiments</p> <p>精選凍肉拼盤及配料 Cold Cut Platter with Condiments</p> <p>巴馬火腿配哈密瓜 Parma Ham served with Hami Melon</p> <p>車厘茄水牛芝士配鮮紫蘇 Cherry Tomato and Buffalo Mozzarella with Fresh Basil</p> <p>牛油果蟹肉沙律 Avocado and Crab Meat Salad</p> <p>巴馬火腿薯仔沙律 Parma Ham and Potato Salad</p> <p>芝士碟配克力架餅 Assorted Cheese Platter with Cream Cracker</p> <p>凱撒沙律 Caesar Salad</p> <p>健怡沙律吧 HEALTHY SALAD BAR</p> <p>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</p> <p>千島汁、凱撒汁、意大利酸醋汁 Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing</p> <p>麵包粒、巴馬臣芝士、煙肉粒 Garlic Croutons, Parmesan Cheese and Bacon Bit</p>	<p>日式魚生刺身檔 LIVE SASHIMI COUNTER</p> <p>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</p> <p>各式壽司及卷物 Japanese Sushi and Maki Roll</p> <p>蕎麥麵 Chilled Soba with Soya Soup</p> <p>日式料理檔 LIVE CUISINE COUNTER</p> <p>天婦羅炸蝦溫泉蛋赤醋飯 Tempura Prawn with Japanese Slow Cooked Egg and Sushi Rice</p> <p>湯 SOUP</p> <p>淮山杞子螺頭煲竹絲雞湯 Silky Fowl Soup with Chinese Yam, Wolfberries and Sea Whelk</p> <p>龍蝦濃湯 Lobster Bisque</p> <p>各式麵包 Assorted Bread and Rolls</p> <p>燒肉車 CARVING</p> <p>燒有骨牛扒配干邑汁 Roasted Prime-rib of Beef with Cognac Sauce</p> <p>原隻焗弗吉尼亞火腿配蜜糖芥末醬 Baked Whole Virginia Ham with Honey and Mustard Sauce</p>	<p>熱盤 HOT</p> <p>香煎鰈魚配香茜牛油汁 Pan-Seared Halibut with Cilantro Butter Sauce</p> <p>羊肚菌炒花枝帶子 Sautéed Cuttle Fish and Scallops with Morel Mushroom</p> <p>清蒸沙巴躉 Steamed Giant Garoupa</p> <p>中式燒味拼盤 Chinese Barbecued Platter</p> <p>腰果炒蝦仁 Stir-fried Shrimps with Cashew Nut</p> <p>燒羊架配薄荷乳酪 Roasted Lamb Rack with Mint Yogurt</p> <p>燒春雞配阿根廷青醬 Roasted Spring Chicken with Chimichurri Sauce</p> <p>印式咖喱雞 Indian Chicken Curry</p> <p>金沙炸子雞 Crispy Fried Chicken with Dried Garlic</p> <p>松露忌廉焗薯 Gratin Potato with Truffle Paste</p> <p>烤焗田園蔬菜伴黑醋汁 Roasted Root Vegetables with Balsamic Glaze</p> <p>蒜香炒雜菌蘆筍 Sautéed Mixed Mushroom, Asparagus with Garlic</p> <p>瑤柱雞粒炒飯 Fried Rice with Chicken Cube and Conpoy</p>	<p>甜品 DESSERT</p> <p>意大利芝士餅 Tiramisu</p> <p>焦糖布甸 Crème Brûlée with Vanilla Seed</p> <p>藍莓芝士蛋糕 Blueberry Cheese Cake</p> <p>迷你甜品杯 Assorted Mini Dessert Cup</p> <p>雲呢拿奶凍 Vanilla Panna Cotta</p> <p>朱古力撻 Chocolate Tart</p> <p>蘋果金寶 Apple Crumble</p> <p>麵包布甸配雲呢拿汁 Bread Pudding with Vanilla Sauce</p> <p>士多啤梨焗蛋白蛋糕 Strawberry Pavlova</p> <p>抹茶紅豆瑞士卷 Red Bean Matcha Swiss Roll</p> <p>香芒楊枝甘露 Chilled Mango and Sago Cream with Pomelo</p> <p>朱古力噴泉配鮮果及棉花糖 Chocolate Fountain with Assorted Fruits and Marshmallows</p> <p>時令鮮果盤 Seasonal Fruit Platter</p> <p>Mövenpick雪糕 Mövenpick Ice-cream</p> <p>即製班戟 LIVE DESSERT COUNTER</p> <p>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)</p>
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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

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
迎賓雜果賓治 (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  
All privileges are subject to change without prior notice

西式午餐婚宴精選菜譜 A

Wedding Lunch Buffet Menu A

西式午餐婚宴精選菜譜 B

Wedding Lunch Buffet Menu B

西式晚餐婚宴精選菜譜 A

Wedding Dinner Buffet Menu A

<p><b>頭盤及沙律</b> APPETIZER AND SALAD</p> <p>翡翠螺、青口、凍蝦 Sea Whelk, Mussels and Poached Shrimp on Ice</p> <p>日式刺身及配料 Assorted Japanese Sashimi with Condiments</p> <p>煙三文魚及配料 Smoked Salmon with Condiments</p> <p>精選凍肉拼盤及配料 Cold Cut Platter with Condiments</p> <p>蕃茄水牛芝士配紫蘇葉 Tomato and Buffalo Mozzarella with Fresh Basil</p> <p>黎麥南瓜羽衣甘藍沙律 Quinoa, Pumpkin and Kale Salad</p> <p>巴馬火腿薯仔沙律 Parma Ham and Potato Salad</p> <p>凱撒沙律 Caesar Salad</p> <p><b>健怡沙律吧</b> HEALTHY SALAD BAR</p> <p>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</p> <p>千島汁、凱撒汁、意大利酸醋汁 Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing</p> <p>麵包粒、巴馬臣芝士、煙肉粒 Garlic Croutons, Parmesan Cheese and Bacon Bit</p> <p><b>湯</b> SOUP</p> <p>蕃茄紫蘇湯 Tomato and Basil Soup</p> <p>各式麵包 Assorted Bread and Rolls</p> <p><b>燒肉車</b> CARVING</p> <p>燒西冷牛扒配紅酒燒汁 Roasted Beef Sirloin with Red Wine Reduction</p>	<p><b>熱盤</b> HOT</p> <p>香煎盲鱈魚配水瓜柳忌廉汁 Pan-seared Barramundi Fillet with Caper Cream Sauce</p> <p>錦綉腰果炒蝦仁 Sautéed Shrimp with Bell Pepper and Cashew Nuts</p> <p>清蒸鱸魚 Steamed Whole Seabass with Soya Sauce</p> <p>中式燒味拼盤 Chinese Barbecued Platter</p> <p>燒四川香辣豬小腿 Roasted Baby Pork Shank with Sichuan Spices</p> <p>扒牛腩配甜酒汁 Grilled Ox-tongue with Madeira Sauce</p> <p>燒羊腩配薄荷乳酪 Roasted Lamb Leg with Mint Yogurt</p> <p>印式咖喱雞 Indian Chicken Curry</p> <p>杞子上湯雞 Simmered Chicken in Supreme Broth and Wolfberries</p> <p>蒜香燒日式茄子配柚子豉油 Roasted Eggplant with Yuzu Soya</p> <p>雜菌炒時蔬 Stir-fried Assorted Mushrooms and Seasonal Vegetables</p> <p>咖喱雜錦炒飯 Seafood Curry Fried Rice</p> <p><b>甜品</b> DESSERT</p> <p>雲呢拿奶凍 Vanilla Panna Cotta</p> <p>士多啤梨芝士餅 Strawberry Cheese Cake</p> <p>迷你甜品杯 Mini Dessert Cup</p> <p>雲呢拿泡芙 Vanilla Puff</p> <p>蓮子百合紅豆沙 Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb</p> <p>焦糖蛋糕 Caramel Mousse Cake</p> <p>時令鮮果盤 Seasonal Fruit Platter</p> <p>Mövenpick雪糕 Mövenpick Ice-cream</p> <p>即製班戟及配料 Pop Cake with Condiments</p> <p><small>(蜜糖、朱古力醬、士多啤梨醬及忌廉)</small> (Honey, Chocolate Sauce, Strawberry Sauce &amp; Whipped Cream)</p>
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<p><b>頭盤及沙律</b> APPETIZER AND SALAD</p> <p>新鮮生蠔、翡翠螺、青口、凍蝦 Oyster, Sea Whelk, Mussels and Poached Shrimp on Ice</p> <p>日式刺身及配料 Assorted Japanese Sashimi with Condiments</p> <p>煙三文魚及配料 Smoked Salmon with Condiments</p> <p>精選凍肉拼盤及配料 Cold Cut Platter with Condiments</p> <p>車厘茄水牛芝士配紫蘇葉 Cherry Tomato and Bocconcini with Fresh Basil</p> <p>泰式青木瓜大蝦沙律 Thai Green Papaya Prawn Salad</p> <p>巴馬火腿薯仔沙律 Parma Ham and Potato Salad</p> <p>凱撒沙律 Caesar Salad</p> <p><b>健怡沙律吧</b> HEALTHY SALAD BAR</p> <p>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</p> <p>千島汁、凱撒汁、意大利酸醋汁 Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing</p> <p>麵包粒、巴馬臣芝士、煙肉粒 Garlic Croutons, Parmesan Cheese and Bacon Bit</p> <p><b>湯</b> SOUP</p> <p>香葱周打海鮮忌廉湯 Seafood Chowder with Cream Cracker</p> <p>各式麵包 Assorted Bread and Rolls</p> <p><b>燒肉車</b> CARVING</p> <p>燒肉眼牛扒配砵酒汁 Roasted Beef Rib Eye with Port Wine Reduction</p>	<p><b>熱盤</b> HOT</p> <p>烤焗三文魚配橄欖蕃茄醬 Grilled Salmon with Sauce Vierge</p> <p>蜜豆炒蝦仁帶子 Sautéed Shrimp and Scallop with Honey Bean</p> <p>清蒸沙巴薯 Steamed Giant Garoupa</p> <p>中式燒味拼盤 Chinese Barbecued Platter</p> <p>燒四川香辣豬小腿 Roasted Baby Pork Shank with Sichuan Spices</p> <p>印式咖喱牛肉 Indian Beef Curry</p> <p>燒羊架配露絲瑪莉汁 Roasted Marinated Rack of Lamb with Rosemary Reduction</p> <p>蔥油貴妃雞 Poached Chicken with Shallot and Spring Onion</p> <p>烤焗千層茄子 Eggplant Parmigiana</p> <p>黑蒜炒蘆筍及西蘭花 Sautéed Asparagus, Broccoli and Black Garlic</p> <p>黑松露蛋白蝦仁炒飯 Fried Rice with Shrimp and Egg White in Truffle Paste</p> <p><b>甜品</b> DESSERT</p> <p>雲呢拿奶凍 Vanilla Panna Cotta</p> <p>士多啤梨芝士餅 Strawberry Cheese Cake</p> <p>迷你甜品杯 Mini Dessert Cup</p> <p>雲呢拿泡芙 Vanilla Puff</p> <p>蓮子百合紅豆沙 Sweetened Cream of Red Bean with Lotus Seed and Lily Bulb</p> <p>焦糖蛋糕 Caramel Mousse Cake</p> <p>時令鮮果盤 Seasonal Fruit Platter</p> <p>Mövenpick雪糕 Mövenpick Ice-cream</p> <p>即製班戟及配料 Pop Cake with Condiments</p> <p><small>(蜜糖、朱古力醬、士多啤梨醬及忌廉)</small> (Honey, Chocolate Sauce, Strawberry Sauce &amp; Whipped Cream)</p>
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<p><b>頭盤及沙律</b> APPETIZER AND SALAD</p> <p>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</p> <p>日式刺身及配料 Assorted Japanese Sashimi with Condiments</p> <p>煙三文魚及配料 Smoked Salmon with Condiments</p> <p>精選凍肉拼盤及配料 Cold Cut Platter with Condiments</p> <p>巴馬火腿配哈密瓜 Parma Ham served with Hami Melon</p> <p>車厘茄水牛芝士配鮮紫蘇 Cherry Tomato and Buffalo Mozzarella with Fresh Basil</p> <p>泰式青木瓜蝦沙律 Thai Green Papaya and Prawn Salad</p> <p>燒蘑菇沙律 Roasted Mushroom Salad</p> <p>芝士碟配克力架餅 Assorted Cheese Platter with Cream Cracker</p> <p>凱撒沙律 Caesar Salad</p> <p><b>健怡沙律吧</b> HEALTHY SALAD BAR</p> <p>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</p> <p>千島汁、凱撒汁、意大利酸醋汁 Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing</p> <p>麵包粒、巴馬臣芝士、煙肉粒 Garlic Croutons, Parmesan Cheese and Bacon Bit</p> <p><b>湯</b> SOUP</p> <p>牛肝菌忌廉湯 Cream of Porcini Mushroom</p> <p>各式麵包 Assorted Bread and Rolls</p> <p><b>燒肉車</b> CARVING</p> <p>燒有骨牛扒配砵酒汁 Roasted Prime-rib of Beef with Port Wine Reduction</p>	<p><b>熱盤</b> HOT</p> <p>地中海焗三文魚柳 Oven-baked Salmon Fillet in Mediterranean Style</p> <p>彩椒炒蝦仁帶子 Sautéed Shrimp and Scallops with Bell Pepper</p> <p>清蒸沙巴薯 Steamed Giant Garoupa</p> <p>中式燒味拼盤 Chinese Barbecued Platter</p> <p>腰果炒牛柳粒 Stir-fried Beef Cube with Cashew Nut</p> <p>燒羊架配薄荷乳酪 Roasted Lamb Rack with Mint Yogurt</p> <p>燒春雞配阿根廷青醬 Roasted Spring Chicken with Chimichurri Sauce</p> <p>印式咖喱雞 Indian Chicken Curry</p> <p>金沙炸子雞 Crispy Fried Chicken with Dried Garlic</p> <p>松露忌廉焗薯 Gratin Potato with Truffle Paste</p> <p>烤焗田園蔬菜配黑醋汁 Roasted Root Vegetables with Balsamic Glaze</p> <p>黑蒜炒蘆筍及西蘭花 Sautéed Asparagus, Broccoli and Black Garlic</p> <p>煙三文魚帶子粒炒飯 Fried Rice with Smoked Salmon and Scallop</p> <p><b>甜品</b> DESSERT</p> <p>意大利芝士餅 Tiramisu</p> <p>焦糖布甸 Crème Brûlée with Vanilla Seed</p> <p>藍莓芝士蛋糕 Blueberry Cheese Cake</p> <p>迷你甜品杯 Assorted Mini Dessert Cup</p> <p>黑森林蛋糕 Black Forest Cake</p> <p>抹茶紅豆瑞士卷 Red Bean Matcha Swiss Roll</p> <p>香芒楊枝甘露 Chilled Mango and Sago Cream with Pomelo</p> <p>麵包布甸配雲呢拿汁 Bread Pudding with Vanilla Sauce</p> <p>時令鮮果盤 Seasonal Fruit Platter</p> <p>Mövenpick雪糕 Mövenpick Ice-cream</p> <p>即製班戟及配料 Pop Cake with Condiments</p> <p><small>(蜜糖、朱古力醬、士多啤梨醬及忌廉)</small> (Honey, Chocolate Sauce, Strawberry Sauce and Whipped Cream)</p>
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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

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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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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