

鑽石晚宴

Diamond Chinese Set Dinner Menu

鴻運乳豬全體
Barbecued Whole Suckling Pig

碧綠煎釀大元貝
Pan-seared Scallop Stuffed with Shrimp Paste served with Vegetables

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

花膠螺頭燉山珍
Double-boiled Fish Maw with Maitaki Mushroom and Sea Whelk

蠔皇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

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

HK *\$14,588*

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小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice 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
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優雅午宴

Graceful 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

HK *\$8,088*

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小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

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典雅午宴

Elegance Chinese Set Lunch Menu

鴻運乳豬全體
Barbecued Whole Suckling Pig

京燒墨魚餅拼蝦棗
Grilled Squid Cake and Deep-fried Shrimp Ball

XO醬炒露筍帶子
Sautéed Asparagus and Sea Scallop in XO Sauce

白靈菇扒鮮菇時蔬
Braised Seasonal Vegetables with Ferule Mushroom and Fresh Mushroom

花膠燉竹絲雞
Double-boiled Fish Maw with Silky Fowl

蠔皇鮮鮑片
Braised Sliced 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

HK *\$9,088*

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小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

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中式婚宴精選優惠2023

Chinese Wedding Package Privileges 2023

	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、鮮果碟及雙人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, fruit platter 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	●	●	●
席間供應啤酒、汽水及冰凍橙汁 Unlimited serving of house beer, soft drinks and chilled orange juice 中式午餐: 2小時 Chinese Lunch: 2 hours / 中式晚餐: 3小時 Chinese Dinner: 3 hours	●	●	●
場地佈置 (背板、迎賓桌、蛋糕桌及油畫架) Venue decoration (backdrop, reception table, cake table and easel)	不適用 Not applicable	●	●
新人英文名字牌匾佈置 Wedding backdrop sign personalized with Bride and Groom's English name	●	不適用 Not applicable	不適用 Not applicable
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
迎賓雜果實治 (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 Complimentary mahjong entertainment with Chinese tea served	●	●	●
席前小食折扣優惠 Special rate for pre-dinner snacks	95折 5% discount	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	●	●	●
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 full 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	●	●	●

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

碧綠原隻南非湯鮑燴北菇 (八頭)
Braised Whole Abalone with Mushroom

清蒸沙巴躉
Steamed Giant Garoupa

當紅炸子雞
Crispy Fried Chicken

蕎麥紅米櫻花蝦炒飯
Fried Red Rice with 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

HK \$10,588

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

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席間3小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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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醬彩虹炒遼參
Sautéed Sea Cucumber with Vegetables 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

黑松露海皇炒飯
Fried Rice with Assorted Seafood and Truffle Sauce

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

HK \$11,988

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小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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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

大紅大紫炒飯
Fried Rice with Beetroot, Taro and Chinese Preserved Meat

高湯菜肉雲吞
Pork and Vegetable 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

HK \$13,188

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小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 3 hours

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