

西式午餐婚宴精選菜譜 A

Wedding Lunch Buffet Menu A

<p><b>頭盤及沙律</b> <b>APPETIZER AND SALAD</b></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>藜麥南瓜羽衣甘藍沙律 Quinoa, Pumpkin and Kale Salad</p> <p>雞肉椰菜沙律配胡麻汁 Chicken and Cabbage Salad with Sesame Dressing</p> <p>凱撒沙律 Caesar Salad</p> <p><b>健怡沙律吧</b> <b>HEALTHY SALAD BAR</b></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> <b>SOUP</b></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> <b>CARVING</b></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> <b>HOT</b></p> <p>香煎盲鱈魚配水瓜柳忌廉汁 Pan-seared Barramundi Fillet with Caper Cream Sauce</p> <p>XO醬炒西芹花枝片 Sautéed Squid and Celery with X.O. Sauce</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>當紅炸子雞 Crispy Fried Chicken</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>瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White</p> <p><b>甜品</b> <b>DESSERT</b></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>雲呢嚕泡芙 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>(蜜糖、朱古力醬、士多啤梨醬及忌廉) (Honey, Chocolate Sauce, Strawberry Sauce &amp; Whipped Cream)</p>
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HK \$738

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

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

所有菜單及價目如有更改，恕不另行通知  
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宴會廳設有場地最低消費  
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西式午餐婚宴精選菜譜 B

Wedding Lunch Buffet Menu B

<p><b>頭盤及沙律</b> <b>APPETIZER AND SALAD</b></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>蕃茄水牛芝士配紫蘇葉 Tomato and Buffalo Mozzarella with Fresh Basil</p> <p>泰式青木瓜大蝦沙律 Thai Green Papaya Prawn Salad</p> <p>意大利薯仔沙律 Italian Potato Salad</p> <p>凱撒沙律 Caesar Salad</p> <p><b>健怡沙律吧</b> <b>HEALTHY SALAD BAR</b></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> <b>SOUP</b></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> <b>CARVING</b></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> <b>HOT</b></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>清蒸沙巴躉 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>燒羊腩配露絲瑪莉汁 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>海鮮雜錦炒飯 Seafood Fried Rice</p> <p><b>甜品</b> <b>DESSERT</b></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>雲呢嚕泡芙 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>(蜜糖、朱古力醬、士多啤梨醬及忌廉) (Honey, Chocolate Sauce, Strawberry Sauce &amp; Whipped Cream)</p>
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HK \$798

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

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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西式婚宴精選優惠 2023

Western Wedding Package Privileges 2023

	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汽酒、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	一晚 1 night	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 自助午餐: 2小時 Lunch Buffet: 2 hours / 自助晚餐: 3小時 Dinner Buffet: 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	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
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 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	●	●	●

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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  
巴拿馬火腿配哈密瓜  
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  
泰式青木瓜龍蝦沙律  
Thai Green Papaya Lobster Salad  
古斯米和牛肉碎沙律  
Couscous and Wagyu Beef 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  
蜜豆蝦仁炒花枝片  
Sautéed Shrimp and Squid with Honey Bean  
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  
燒羊扒配紅酒汁  
Grilled Lamb Chop with Red Wine Sauce  
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  
烤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  
福建炒飯  
Fried Rice in "Fujian" Style

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)

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

巴拿馬火腿配哈密瓜  
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

古斯米和牛肉碎沙律  
Couscous and Wagyu Beef 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、八爪魚、吞拿魚  
Assorted Sashimi, Hamachi, Salmon, Octopus 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

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

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

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

燒羊扒配紅酒汁  
Grilled Lamb Chop with Red Wine Sauce

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

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

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

黑松露櫻花蝦炒飯  
Fried Rice with Black Truffle and Sakura Shrimp

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

Mövenpick雪糕  
Mövenpick Ice-cream

時令鮮果盤  
Seasonal Fruit Platter

即製班戟及配料  
POP CAKE WITH CONDIMENTS

法式班戟及配料  
(蜜糖、朱古力醬、士多啤梨醬及忌廉)  
French Crepe with Condiments  
(Honey, Chocolate Sauce, Strawberry Sauce and Whipped Cream)

HK \$978

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

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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HK \$1,188

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席間3小時供應啤酒、汽水及冰凍橙汁

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