

佳偶天成宴

Wedding Menu C

\$10,880

每席十二位 12 persons/table

乳豬大紅袍
Roasted Whole Suckling Pig

黑松露醬蝦球桂花蚌
Sautéed Prawns and Coral Clams
with Black Truffle Paste

香酥荔蓉帶子盒
Deep-fried Mashed Taro Stuffed with Scallops

翡翠北菇瑤柱脯
Braised Conpoy and Mushrooms
with Vegetables

菜膽竹笙螺頭燉花膠湯
Double-boiled Fish Maw Soup
with Bamboo Pith, Sea Whelk and Vegetables

碧綠原隻6頭湯鮑魚扣鵝掌
Braised Whole Abalone
and Goose Webs with Vegetables

清蒸大老虎斑
Steamed Fresh Tiger Garoupa

金沙脆燒雞
Deep-fried Crispy Chicken
with Fine Garlic

錦繡鴛鴦飯
Fried Rice with Shrimp
and Chicken in Twin Sauces

上湯水餃子
Shrimp Dumplings Served
with Supreme Soup

百合銀耳桂圓茶
Sweetened Dried Longan Soup
with Lily Bulbs and Snow Fungus

精美小甜點
Chinese Petit Fours

時令鮮果盆
Fresh Fruit Platter

珠聯璧合宴

Wedding Menu D

\$13,280

每席十二位 12 persons/table

大紅乳豬全體
Roasted Whole Suckling Pig

鮮露筍帶子蝦球
Stir-fried Scallops and Prawn
with Asparagus

格蘭焗釀響螺
Baked Stuffed Sea Whelk

珊瑚鴛鴦蔬
Braised Crab Roe and Egg-white
with Vegetables

高湯菜膽大鮑翅
Braised Shark's Fin Soup and Cabbage
with Supreme Soup

碧綠原隻5頭南非鮑魚扣花膠
Braised Whole South Africa Abalone
and Fish Maw with Vegetables

清蒸大星斑
Steamed Fresh Spotted Garoupa

南乳脆燒雞
Deep-fried Crispy Chicken
with Red Fermented Beancurd

鮑魚汁鯉魚炒飯
Fried Rice with Diced Octopus
in Abalone Sauce

上湯煎粉果
Deep-fried Shrimp Dumplings Served
with Supreme Soup

紅蓮燉雪蛤
Double-boiled Harsmar
with Red Dates and Lotus Seeds

精美小甜點
Chinese Petit Fours

時令鮮果盆
Fresh Fruit Platter



訂座電話
Reservations
2482 8679
2471 6333

每席敬送汽水或啤酒共8罐及橙汁2酌，並已包括茶芥及加一服務費。

Price includes Chinese tea and condiments, 10% service charge, 8 cans of soft drinks or beer, and 2 jars of chilled orange juice.

以上優惠及酒席價格可能因應情況作適量更改，本俱樂部保留一切最終決定權。

Price is subject to change. The Club reserves the right to amend/cancel the terms & conditions without prior notice and retains the final decision in case of any disputes.

