

Banquet Menus



Cuisine Cuisine

HONG KONG
ifc

晚間婚宴尊貴禮遇

Privileges to Dinner Wedding Banquet

- 豪華房車接送服務
- 精緻請帖指定款式及標準印刷每席十套
- 優雅檯布及椅套佈置
- 全場餐桌鮮花配置
- 嘉賓題名冊乙本
- 席前迎賓無酒精特飲
- 五磅鮮果忌廉結婚蛋糕
- 祝酒香檳乙瓶
- 五層時尚結婚蛋糕模型供拍照用
- 設備完善的新娘房，配有獨立洗手間
- 專屬婚禮服務員貼心照顧新人
- 專業燈光及影音設備
- 免費泊車位 (只限私家車)
- Classy door-to-door private limousine transfer
- Selected exquisite invitation cards with standard printing service (10 sets per table)
- Elegant choices of table linen and chair covers
- Fresh floral centerpieces for head tables and guest tables
- One guest signature book
- Specially concocted welcome mocktail
- 5lbs delicious fresh fruit cream cake
- One bottle of champagne for toasting
- 5-tiers stylish decorative dummy wedding cake
- A well-equipped bridal dressing room with private lavatory
- A dedicated caretaker for the couple throughout the banquet
- Professional lighting, audio and video equipment
- Complimentary car parking coupons (for private cars only)

條款及細則 Terms and Conditions:

- 優惠有效期至2020年12月31日
- 優惠只適用於十圍或以上婚宴
- 優惠不可兌換現金或其他服務
- 中環國金軒保留修改條款及細則，及終止優惠的權利而不作另行通知
- 如有任何爭議，中環國金軒保留最終決定權
- The offer is valid until 31 December 2020
- Offers are only applicable to wedding bookings of 10 tables or more
- Offers cannot be redeemed for cash or exchanged with other services
- Cuisine Cuisine ifc reserves the right to amend the terms and conditions and terminate the offers without prior notice
- In case of any dispute, the decision of Cuisine Cuisine ifc shall be the final

囍

Love Story

鴻運乳豬全體

Roasted whole crispy suckling pig

香芒汁鴛鴦蝦球

Crispy prawn in mango sauce and sautéed prawn with seasonal greens

翡翠琥珀玉帶子

Sautéed scallops with caramelized walnut and seasonal greens

肘子竹筴扒菜苗

Braised baby cabbage with Chinese ham and bamboo piths

松茸菌燉螺頭湯

Double-boiled sea whelk soup with matsutake mushroom

碧綠花菇扣鮑甫

Braised sliced abalone and black mushrooms with vegetables

清蒸海老虎斑

Steamed fresh tiger garoupa

當紅炸子雞

Shallow-fried crispy chicken

百子炒飯

Fried rice with diced scallops, crab roes and black caviar

蠔汁野菌乾燒伊麵

Braised e-fu noodles with wild mushrooms in oyster sauce

陳皮紅豆沙湯丸

Glutinous rice dumplings in sweetened red bean soup with sun-dried tangerine peel

國金鴛鴦美點

Cuisine Cuisine dessert delights

HK\$12,888 每席十至十二位 per table of 10-12 persons

緣

Meant To Be

鴻運乳豬全體

Roasted whole crispy suckling pig

黑松露醬露筍玉帶子

Sautéed scallops with asparagus and black truffle paste

炸釀百花鮮蟹鉗

Deep-fried crab claw coated with shrimp mousse

金瑤扒翡翠

Braised conpoy on vegetables

新疆棗皇花膠燉鮮鮑湯

Double-boiled fresh abalone and fish maw soup with red dates

碧綠刺參扣玉掌

Braised sea cucumber and goose web with vegetable

清蒸海老虎斑

Steamed fresh tiger garoupa

蒜香頭抽脆燒雞

Roasted crispy chicken with premium garlic soy sauce

錦繡黃金炒飯

Fried rice with diced roasted duck and scallops

上湯蟹肉片兒麵

Thin-cut noodles with crab meat in superior soup

合桃露湯丸

Glutinous rice dumplings in sweetened walnut cream

國金鴛鴦美點

Cuisine Cuisine dessert delights

HK\$14,888 每席十至十二位 per table of 10-12 persons

以上餐目適用於晚間婚宴 The above menu is designed for dinner

4小時無限添飲服務 4-hour Free Flow Beverage Package

HK\$2,680 每席 per table (10-12位 persons) 汽水、橙汁及礦泉水 soft drinks, orange juice, mineral water

HK\$3,380 每席 per table (10-12位 persons) 精選紅白酒、指定啤酒、汽水、橙汁及礦泉水
signature red wine and white wine, selected beer, soft drinks, orange juice, mineral water

另加一服務費 10% service charge applies

永

Happily Ever After

乳豬鵝肝窩巴全體

Suckling pig layered with foie gras and crispy rice crackers

碧綠牛肝菌炒螺片

Sautéed sliced sea whelk with porcini mushrooms and seasonal greens

翡翠百合鵝柳伴燒肘子

Sautéed pigeon fillet with lily bulb and seasonal green accompanied by roasted Chinese ham

金蒜玉環釀瑤柱甫

Braised whole conpoy and garlic stuffed in turnip ring

珍珠雞茸燴官燕 (18兩)

Braised imperial bird's nest soup (18 tael) with minced chicken and egg white

碧綠刺參扣五頭鮑魚

Braised whole abalone and sea cucumber with seasonal greens

清蒸大紅東星斑

Steamed fresh spotted garoupa

乳香脆燒雞

Roasted crispy chicken flavoured with fermented red beancurd

金銀富貴炒飯

Fried rice with conpoy, scallops and Chinese ham

鳳城鮮蝦水餃

Fresh shrimp dumplings in supreme soup

杏圓四寶茶湯丸

Glutinous rice dumplings in sweetened "four treasure soup"

國金鴛鴦美點

Cuisine Cuisine dessert delights

HK\$18,888 每席十至十二位 per table of 10-12 persons

蜜

Lasting Joy

乳豬鵝肝窩巴全體

Suckling pig layered with foie gras and crispy rice crackers

琥珀黃金龍蝦球

Sautéed fresh lobster fillet with salty egg yolk accompanied by caramelized walnuts

焗釀鮮蟹蓋

Baked fresh crab meat in crab shell

瑤柱花膠絲扒金娃娃

Braised conpoy and shredded fish maw on golden cabbage

響螺花菇燴官燕 (24兩)

Double-boiled imperial bird's nest soup (24 tael) with sea whelk and Chinese mushroom

碧綠關東遼參扣五頭鮑魚

Braised whole abalone and sea cucumber with vegetables

清蒸大紅東星斑

Steamed fresh spotted garoupa

醬燒琵琶雞

Roasted crispy chicken with homemade sauce

鹿兒島和牛焗炒飯

Fried rice with Kagoshima Wagyu beef and lettuce

上湯鮮菌稻庭烏冬

Inaniwa udon with fresh mushrooms in supreme soup

金瓜杏汁紫米露

Sweetened black glutinous rice soup with pumpkin and almond juice

國金鴛鴦美點

Cuisine Cuisine dessert delights

HK\$23,888 每席十至十二位 per table of 10-12 persons

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4小時無限添飲服務 4-hour Free Flow Beverage Package

HK\$2,680 每席 per table (10-12位 persons) 汽水、橙汁及礦泉水 soft drinks, orange juice, mineral water

HK\$3,380 每席 per table (10-12位 persons) 精選紅白酒、指定啤酒、汽水、橙汁及礦泉水
signature red wine and white wine, selected beer, soft drinks, orange juice, mineral water

另加一服務費 10% service charge applies

午間婚宴尊貴禮遇

Privileges to Wedding Luncheon

- 八折享用無限添飲套餐
(此優惠只適用於2020年8月31日或之前舉行之婚宴)
- 豪華房車接送服務
- 精緻請帖指定款式及標準印刷每席十套
- 優雅檯布及椅套佈置
- 全場餐桌鮮花配置
- 嘉賓題名冊乙本
- 席前迎賓無酒精特飲
- 五磅鮮果忌廉結婚蛋糕
- 祝酒香檳乙瓶
- 五層時尚結婚蛋糕模型供拍照用
- 設備完善的新娘房，配有獨立洗手間
- 專屬婚禮服務員貼心照顧新人
- 專業燈光及影音設備
- 免費泊車位 (只限私家車)
- 20% off on free-flow beverage packages
(only applicable to wedding banquets held on or before 31 August 2020)
- Classy door-to-door private limousine transfer
- Selected exquisite invitation cards with standard printing service (10 sets per table)
- Elegant choices of table linen and chair covers
- Fresh floral centerpieces for head tables and guest tables
- One guest signature book
- Specially concocted welcome mocktail
- 5lbs delicious fresh fruit cream cake
- One bottle of champagne for toasting
- 5-tiers stylish decorative dummy wedding cake
- A well-equipped bridal dressing room with private lavatory
- A dedicated caretaker for the couple throughout the banquet
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緣定終身 Our Big Day

金陵乳豬全體

Roasted whole crispy suckling pig

碧綠愉耳玉帶子

Sautéed scallops with elm fungus and seasonal greens

蟲草花泰和雞燉螺頭湯

Double-boiled sea whelk and silky chicken soup with cordyceps flower

碧綠花菇扣刺參

Braised sea cucumber with black mushrooms and vegetables

清蒸海老虎斑

Steamed fresh tiger garoupa

當紅炸子雞

Shallow-fried crispy chicken

金腿四寶炒飯

Fried rice with conpoy, crab roe, Chinese ham and egg white

陳皮紅豆沙湯丸

Glutinous rice dumplings in sweetened red bean soup
with sun-dried tangerine peel

國金鴛鴦美點

Cuisine Cuisine dessert delights

HK\$10,888

每席十至十二位 per table of 10-12 persons

以上餐目適用於午間婚宴 The above menu is designed for luncheon

4小時無限添飲服務 4-hour Free Flow Beverage Package

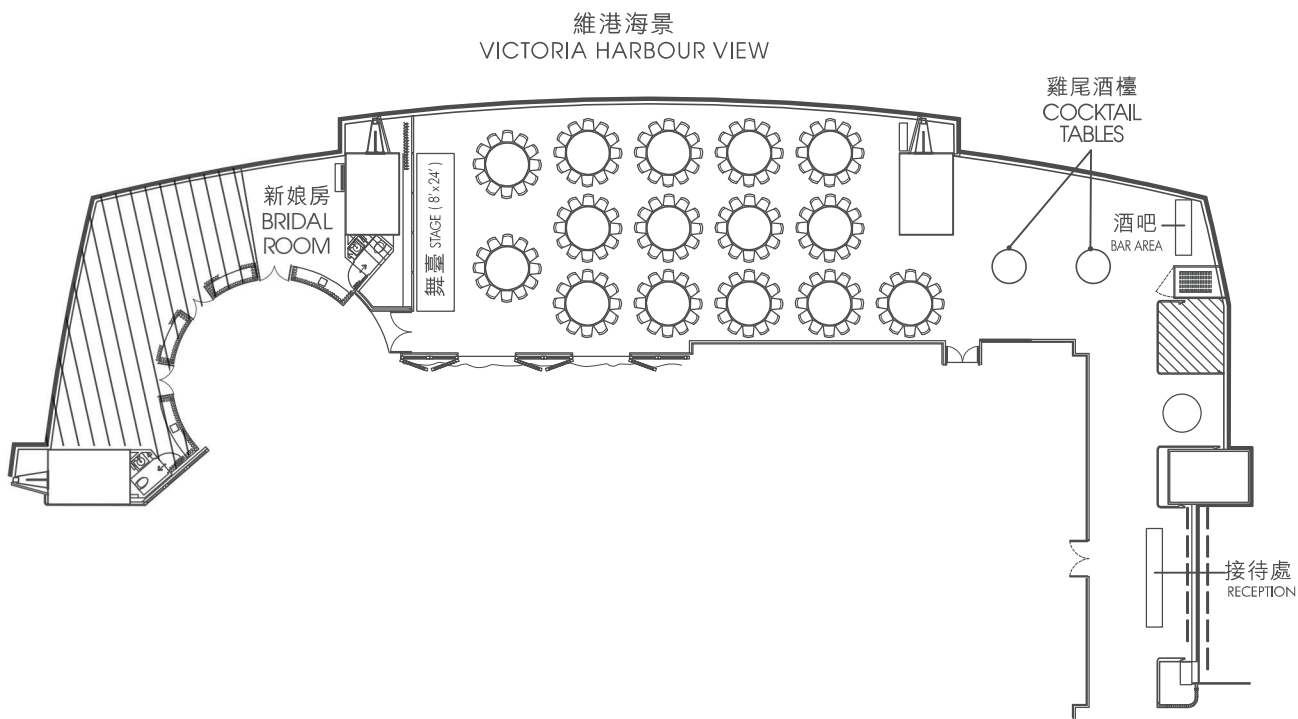
HK\$2,680 每席 per table (10-12位 persons) 汽水、橙汁及礦泉水 soft drinks, orange juice, mineral water

HK\$3,380 每席 per table (10-12位 persons) 精選紅白酒、指定啤酒、汽水、橙汁及礦泉水
signature red wine and white wine, selected beer, soft drinks, orange juice, mineral water

另加一服務費 10% service charge applies

酒席平面圖

Banquet Floor Plan



入座宴席15席，每席12位
Capacity: 15 tables, 12 persons/table



mira dining

CUISINE CUISINE 國金軒
Event enquiry 宴會查詢

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