HOTEL Alexandra 歷山酒店

WEDDING PACKAGE
婚宴套餐
1/1 - 31/12/2026

Complimentary Benefits 尊享優惠	Minimum 8 tables / 96 persons 8席或以上 / 96人或以上	Minimum 15 tables / 180 persons 15席或以上 / 180人或以上	Minimum 20 tables / 240 persons 20席或以上 / 240人或以上
1-night accommodation and buffet breakfast for two on the following morning 1晚住宿及翌日雙人自助早餐	—	Diamond Room 方塊客房	Queen Suite 女王套房
# Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) **OR** Extra 1-night accommodation in a Diamond Room 豪華轎車連司機3小時服務(不包括裝飾、隧道及泊車費用) **或** 額外1晚方塊客房住宿 # For dinner only 晚宴尊享	—	*	*
Setting of Bride & Groom's name (Chinese or English) on in-house backdrop 婚宴背景新人名字(中文或英文)佈置	*	*	*
Welcome fruit punch (one hour) 1小時迎賓雜果賓治	—	*	*
Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Decorated mock wedding cake for cake-cutting ceremony and photo shooting 結婚蛋糕供切餅儀式及拍照使用	3 tier 層	5 tier 層	5 tier 層
1 bottle of house champagne for toasting ceremony 祝酒香檳1瓶	*	*	*
Valet parking spaces 代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Guest signature book 婚宴嘉賓提名册	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen and seat covers 全場華麗桌布及椅套	*	*	*
Invitation cards (8 sets per table, printing excluded) 精美請柬(每席8套，不包括內文印刷)	*	*	*
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	*	*	*
Free corkage for self-brought spirit (1 bottle per table) 自携烈酒免收開瓶費(每席1瓶)	*	*	*
Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary 於歷山餐廳享用雙人自助晚餐，慶祝1週年結婚紀念	—	—	*
Preferential room rates for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

Enquiries 查詢:3893 2879 / catering@hotelalexandrahk.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)
酒店地址：香港北角城市花園道32號（港鐵炮台山站B出口）

Western Wedding Lunch Buffet Menu A
西式婚禮自助午餐A

Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Thai Seared Beef Salad with Green Mango 泰式青芒牛肉沙律
Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉
Cajun Seafood Salad with Sweet Bell Pepper 卡真甜椒海鮮沙律
Nicoise Salad with Tuna and Boiled Egg 吞拿魚尼高斯烚蛋沙律
Black Fungus and Lotus Root with Sichuan Chili Dressing
川辣木耳蓮藕沙律
German Potato Salad with Crispy Bacon Chips 德國薯仔煙肉沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘荀絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon,
Shaved Parmesan Cheese and Lemon Wedges
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

Sushi 壽司

Assorted Sushi and California Roll 雜錦壽司及加州卷
Served with Wasabi, Soya Sauce and Pickled Ginger 配日式芥末、醬油及子薑

Soup 湯

Pumpkin Soup with Crab Meat 蟹肉南瓜湯
Selection of Sliced Bread and Roll 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Specialties 精選燒味拼盤
Tandoori Chicken with Cucumber Raita 天多尼烤雞件配青瓜乳酪
Roasted Lamb Leg with Herbs 香草烤羊髀
Beef Goulash 匈牙利牛肉
Pan-fried Sea Bass Fillet with White Wine and Grape Sauce
香煎鱸魚柳配白酒提子忌廉汁
Baked Mediterranean Seafood Pie 焗地中海海鮮批
Baked Cauliflower and Broccoli with Cheese 芝士焗西蘭花及椰菜花
Fried Rice with Salmon and Korean Kimchi Cabbage 泡菜三文魚炒香苗
Fried Japanese Udon with Vegetables in Soya Sauce 日式雜菜炒烏冬

Dessert 甜品

French Cherry Clafoutis with Vanilla Sauce 法式櫻桃布甸配雲呢拿醬
Chinese Red Date and Longan Sweetened Soup 紅棗桂圓茶
Osmanthus Pudding with Wolfberry 杞子桂花糕
Traditional Sherry Trifle 雪梨酒浸果醬杯
Vanilla Crème Brûlée Tart 法式焦糖燉蛋撻
Roselle Chocolate Cake 洛神花朱古力蛋糕
Cinnamon Green Apple Cake 肉桂青蘋果蛋糕
Japanese Yoghurt Cheesecake 日式乳酪芝士蛋糕
Fresh Fruit Platter 新鮮果碟
Coffee and Tea 咖啡及茶

每位 HK$908.00 per person

Western Wedding Lunch Buffet Menu B
西式婚禮自助午餐B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Smoked Duck Breast with Kale and Pear 煙鴨胸伴羽衣甘藍及香梨
Orzo Pasta Salad with Chorizo and Bell Pepper
通心粉沙律配西班牙腸及甜椒
Thai Seafood Salad with Mango 泰式香芒海鮮沙律
Black Fungus and Okra Salad with Sesame Oil 涼伴木耳秋葵沙律
Tomato and Feta Cheese Salad 番茄希臘芝士沙律
Mixed Fruit, Corn Kernel and Walnut Salad with Mayonnaise
合桃粟米雜果沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘荀絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Salmon, Tuna, Hamachi and Octopus)
雜錦日式刺身（三文魚、吞拿魚、油甘魚及八爪魚）
Assorted Sushi and California Roll 雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger 配日式芥末、醬油及子薑

Seafood on Ice 冰凍海鮮盤

Shrimp, Sea Whelk and Mussel 凍蝦、翡翠螺及青口
Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯喱汁

Soup 湯

Cream of Chardonnay Spinach and Oyster 香檳菠菜石蠔忌廉湯
Selection of Sliced Bread and Roll 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Striploin 慢烤特級西冷牛扒
Roasted Canadian Pork Rack 燒加拿大豬鞍
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Platter 精選燒味拼盤
Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁
German Pork Knuckle with Sauerkraut 德國鹹豬手伴酸椰菜
Red Curry Beef in Thai Style 泰式紅咖喱牛肉
Pan-fried Rosemary Lamb Cutlet with Brown Sauce 煎香草羊扒配燒汁
Steamed Fresh Sea Garoupa with Supreme Soy Sauce 清蒸原條海斑
Stir-fried Baby Cabbage with Garlic in Cordyceps Flower Supreme Soup
上湯蒜子娃娃菜
Fried Rice with Conpoy, Crab Roe and Egg White 瑤柱蟹籽蛋白炒香苗
Baked Macaroni with Prawns and Cheese 焗大蝦芝士通粉

Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿醬
Sweetened Red Bean Soup with Lotus Seed and Lily 蓮子百合紅豆沙
Verrine with Raspberry and Strawberry Cream 士多啤梨慕絲杯
Traditional Tiramisu 傳統意大利芝士杯
Calamansi Meringue Tart 蛋白糖霜香檸撻
70% Dark Chocolate Truffle Cake 70%特濃朱古力蛋糕
Mango Napoleon 芒果拿破崙
Blueberry Cheesecake 藍莓芝士蛋糕
Fresh Fruit Platter 新鮮果碟
Coffee and Tea 咖啡及茶

每位 HK$1,068.00 per person

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK$30.00 per person.
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。

Western Wedding Set Lunch Menu A
西式婚禮午宴套餐A

Soup 湯

Cream of Wild Mushroom with Sliced Black Truffle
黑松露野菌忌廉湯

Main Course 主菜

Baked Salmon Fillet with Macadamia Crust, Champagne Cream Sauce
夏威夷果仁焗三文魚柳

or 或

French Roasted Chicken, Gravy Morel Mushroom, Vegetable Couscous
法式燒雞、羊肚菌、雜菜麥米

or 或

Slow-cooked Wagyu Beef Cheek, Red Wine Sauce, Potato Mousseline
慢煮紅酒燴和牛面頰、薯蓉

Dessert 甜品

Mango, Pomelo, Sago Pudding with Coconut Sorbet
楊枝甘露布甸、椰子雪葩

Petit Four
精選美點

Coffee or Tea
咖啡或茶

每位 HK$908.00 per person

Western Wedding Set Dinner Menu A
西式婚禮晚宴套餐A

Starter 頭盤

Seared Pancetta Scallop Wrap, Citrus Carrot Purée, Mixed Micro Green Salad
香脆煙肉帶子、香橙甘筍茸、菜苗沙律

Soup 湯

Cream of Champagne Spinach with Seared Scallop
香檳菠菜帶子忌廉湯

Main Course 主菜

Baked Chilli Sea Bass in Potato Ratte Crust, Paprika Cream Sauce
烤智利鱸魚手指薯、粉紅忌廉汁

or 或

Slow-cooked Iberico Pork Chop, Jalapeno Salsa
慢煮黑毛豬扒、墨西哥辣椒沙沙

or 或

Charcoal-grilled U.S. Prime Striploin, Chimichurri, Vegetables
炭烤頂級美國西冷牛扒、阿根廷青醬、時令菜蔬

Dessert 甜品

Wild Berry and 80% Chocolate Cream with Raspberry Sorbet
野生雜莓、80%朱古力忌廉、紅桑子雪葩

Petit Four
精選美點

Coffee or Tea
咖啡或茶

每位 HK$1,268.00 per person

Western Wedding Set Lunch Menu B
西式婚禮午宴套餐B

Starter 頭盤

Guacamole Toasted Sourdough with Poached Egg,
Smoked Salmon Mesclun Salad, Lime Vinaigrette
水煮蛋牛油果醬多士、煙三文魚沙律、青檸油醋

Soup 湯

Seafood Chowder
周打海鮮湯

Main Course 主菜

Roasted Sea Bass Fillet Coated with Pistachio Crust, Portobello, Roasted Potato
開心果仁烤鱸魚柳、烤大啡菇、燒馬鈴薯

or 或

Slow-cooked Iberico Pork Rack, Beetroot Apple Relish, Eggplant Caviar
慢煮黑毛豬鞍、蘋果紅菜頭醬、茄子醬

or 或

Charcoal-grilled U.S. Prime Striploin,
Shallot Red Wine Jus, Honey Glazed Pumpkin
炭烤美國西冷扒、乾蔥紅酒汁、蜜餞南瓜

Dessert 甜品

Crispy Granny Smith Apple Tart with Vanilla Ice-cream
脆香蘋果撻、雲呢拿雪糕

Petit Four
精選美點

Coffee or Tea
咖啡或茶

每位 HK$1,068.00 per person

Western Wedding Set Dinner Menu B
西式婚禮晚宴套餐B

Starter 頭盤

Seared Tuna Loin and King Crab Meat
with Green Gazpacho Jelly, Beetroot Cube,
Crème Fraiche, Extra Olive Oil Pearl
香煎金槍魚及皇帝蟹肉、西班牙果凍、紅菜頭、檸檬法式奶油、橄欖油珍珠

Soup 湯

Lobster Bisque with Cognac
干邑龍蝦湯

Main Course 主菜

Longjing King Prawn, Potato Mousseline, Vegetables
雨前龍井大蝦、薯蓉、時令菜蔬

or 或

Slow-cooked French Duck Breast, Eggplant Caviar,
Dark Cherry Red Wine Reduction
慢煮法國鴨胸、茄子醬、黑車厘子紅酒濃汁

or 或

Charcoal-grilled U.S. Beef Tenderloin, Morel Gravy,
Pumpkin and Potato Gratin
炭烤美國牛柳、羊肚菌燒汁、南瓜忌廉焗薯

Dessert 甜品

Fresh Fruit Mille-feuille with Mascarpone Vanilla Cream
鮮果法式千層酥、意式軟芝士雲呢拿忌廉

Petit Four
精選美點

Coffee or Tea
咖啡或茶

每位 HK$1,418.00 per person

Inclusive of unlimited serving of soft drinks,
chilled orange juice and house beer for 2 hours.
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours
with a supplement charge of HK$30.00 per person.
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。

Inclusive of unlimited serving of soft drinks,
chilled orange juice and house beer for 3 hours.
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours
with a supplement charge of HK$50.00 per person.
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。

Western Wedding Dinner Buffet Menu A
西式婚禮自助晚餐A

Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Black Fungus and Shredded Chicken Salad with Sichuan Pepper Dressing
川辣雞絲木耳沙律
Orzo Pasta Salad with Chorizo and Bell Pepper 通心粉沙律配西班牙腸及甜椒
Roasted Cauliflower and Shrimp Salad with Pomegranate 烤椰菜花石榴鮮蝦沙律
Vietnamese Squid and Glass Noodle Salad 越式魷魚粉絲沙律
Eggplant, Green Lentil and Sun-Dried Tomato with Peppermint Leaf
茄子青扁豆及番茄配薄荷葉
Renkon Salad with Sesame 芝麻蓮藕沙律
Caprese Salad 水牛芝士番茄沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedge
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Salmon, Tuna, Hamachi and Octopus)
雜錦日式刺身（三文魚、吞拿魚、油甘魚及八爪魚）
Assorted Sushi and California Roll 雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger 配芥末、醬油及子薑

Seafood on Ice 冰凍海鮮盤

Shrimp, Sea Whelk and Mussel 凍蝦、翡翠螺、青口
Served with: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

Soup 湯

Cream of Wild Mushroom 野菌忌廉湯
Double-boiled Chicken with Coconut and Snow Fungus 椰子雪耳燉雞
Selection of Sliced Bread and Roll 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Barbecued Meat Platter 中式燒味拼盤
Roasted Provencal Lamb Rack with Rosemary Gravy 烤寶雲蘇羊鞍配迷迭香燒汁
Roasted BBQ Pork Spare Rib with Mixed Nut 美式醬燒排骨伴雜錦果仁
Indian Butter Chicken, Basmati Rice 印度牛油雞配印度香苗
Steamed Fresh Sea Garoupa with Supreme Soy Sauce 清蒸原條海斑
Sautéed Shrimp with Bamboo Pith and Black Fungus 竹笙雲耳炒蝦仁
Sautéed Mushroom and Baby Asparagus with Chinese Yam 炒雜菌伴蘆筍鮮淮山
Fried Five Grain Rice with Preserved Olive and Okra 秋葵欖菜炒五穀香苗
Trio Cheese Baked Penne Pasta, Pumpkin and Porcini with Cream Sauce
南瓜牛肝菌蝴蝶粉

Dessert 甜品

Baked Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿醬
Black Glutinous Rice Syrup with Coconut 椰汁黑糯米
Dark and White Chocolate Mousse 黑白朱古力慕絲
Mango Pomelo Sago Pudding 芒果柚子西米布甸
Jasmine Serradura 茉莉花木糠布甸
Japanese Matcha Cake Roll 日式抹茶卷
Parline Hazelnut Milk Chocolate Cake 榛子牛奶朱古力蛋糕
Baileys Irish Cream Cheesecake 百利甜酒芝士蛋糕
Fresh Fruit Platter 新鮮果碟
MÖVENPICK Ice-cream 雪糕
Coffee and Tea 咖啡及茶

每位 HK$1,268.00 per person

Western Wedding Dinner Buffet Menu B
西式婚禮自助晚餐B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slice with Traditional Condiment 煙三文魚伴傳統配料
Assorted Cold Cut Platter and Duck Liver Pate 雜錦凍肉拼盤及鴨肝批
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Chicken with Pickle Lemon, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮薊沙律
Thai Spicy Prawn and Green Papaya Salad 香辣鮮蝦木瓜沙律
Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律
Soft Bean Curd with Century Egg and Spicy Sesame Sauce 香辣芝麻皮蛋豆腐
Quinoa Salad with Hazelnut, Apple and Dried Cranberry
藜麥沙律配榛子、蘋果及紅莓乾
Marinated Mushroom Salad with Pesto Dressing 雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedge
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sashimi
(Salmon, Tuna, Hamachi, Octopus, Shrimp Ebi and Akagai Clam)
雜錦日式刺身（三文魚、吞拿魚、油甘魚、八爪魚、甜蝦、赤貝）
Assorted Sushi, Seared Nigiri Sushi and California Roll 雜錦壽司、火炙壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger 配日式芥末、醬油及子薑

Seafood on Ice 冰凍海鮮盤

Snow Crab Leg, Shrimp, Sea Whelk, and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Served with: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

Soup 湯

Crustacean Bisque 大蝦海鮮濃湯
Double-boiled Chicken with Conch and Cordyceps Flower 蟲草花螺頭燉雞湯
Selection of Sliced Bread and Roll 精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒
Roasted Lamb Rack with Tarragon Jus 燒羊架配他拉根香草汁
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Teriyaki Abalone 日式磯燒鮑魚
Barbecued Meat Platter 中式燒味拼盤
Roasted Duck Breast with Cherry Brandy Sauce 燒鴨胸配車厘子百蘭地汁
Beef Rendang with Steamed Rice 巴東牛肉配香苗
Sautéed Scallop with Broccoli and Lily Bulb 帶子百合炒西蘭花
Oven-Baked Sea Garoupa Fillet with Champagne Sauce 焗石斑柳配香檳汁
Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce 蠔皇花菇扒小棠菜
Fried Rice in Fujian Style 福建炒香苗
Baked Lasagne with Seafood and Cheese 芝士焗海鮮千層麵

Dessert 甜品

Egg Tart in Portuguese Style 葡式蛋撻
Double-boiled Red Dates with Lotus and Aloe 冰花蘆薈燉紅蓮
Classic Panna Cotta 意式奶凍
Wild Raspberry and Coconut Mousse 野生紅桑子椰子慕絲杯
Slow-cooked Beth's Pear Almond Tart 慢烤洋梨杏仁撻
Banana Chocolate Cake 香蕉朱古力蛋糕
Mango Napoleon 芒果拿破崙
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅
Fresh Fruit Platter 新鮮果碟
MÖVENPICK Ice-cream 雪糕
Coffee and Tea 咖啡及茶

每位 HK$1,418.00 per person

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK$50.00 per person.
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。

中式婚宴晚餐A
Chinese Wedding Dinner Menu A

鴻運乳豬全體
Roasted Whole Suckling Pig
X.O.醬錦繡花姿桂花蚌
Sautéed Sea Clams and Cuttlefish with Broccoli in X.O. Sauce
黃金炸蝦球
Deep-fried Minced Shrimp Ball
竹笙瑤柱扒翡翠
Braised Seasonal Vegetables with Conpoy and Bamboo Pith
紅燒竹笙雞絲翅 / 雞蓉燕窩羹
Braised Shark's Fin with Shredded Chicken and Bamboo Pith /
Braised Bird's Nest with Minced Chicken
碧綠蠔皇鮑甫
Braised Sliced Abalone with Vegetables in Supreme Oyster Sauce
清蒸沙巴龍躉
Steamed Sabah Giant Garoupa
蔥油脆皮雞
Roasted Crispy Chicken with Scallion Oil
金沙海皇瑤柱炒香苗
Fried Rice with Assorted Seafood, Conpoy and Salted Egg Yolk
蝦籽金菇炆伊府麵
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe
冰花蘆薈燉紅蓮
Double-boiled Red Dates with Lotus and Aloe
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK$15,688.00 per table

中式婚宴晚餐B
Chinese Wedding Dinner Menu B

鴻運乳豬全體
Roasted Whole Suckling Pig
鮮淮山蘆筍炒蝦球
Sautéed Prawn with Asparagus and Chinese Yam
百花釀蟹鉗
Deep-fried Crab Claw stuffed with Minced Shrimp
碧綠玉環瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring with Vegetable
花膠雞絲翅 / 竹笙雞茸燕窩羹
Braised Shark's Fin with Fish Maw and Shredded Chicken /
Braised Bird's Nest with Bamboo Pith and Minced Chicken
碧玉原隻湯鮑
Braised Whole Abalone with Vegetable
清蒸老虎斑
Steamed Tiger Garoupa
南乳脆皮燒雞
Roasted Crispy Chicken with Preserved Bean Curd Paste
鮑汁鱆魚雞粒炒香苗
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce
蟹肉燴伊府麵
Braised E-fu Noodles with Crab Meat
杞子紅棗桂花湯圓
Sweetebed Wolfberry, Red Dates, Osmanthus with Glutinous Dumplings
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK$16,888.00 per table

中式婚宴晚餐C
Chinese Wedding Dinner Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig
黑松露醬蝦球珊瑚蚌
Sautéed Prawn and Coral Clam with Vegetables in Black Truffle Paste
芝心炸釀蟹鉗
Deep-fried Crab Claw stuffed with Minced Shrimp and Diced Cheese
蟹黃花膠扒翡翠
Braised Vegetables with Shredded Fish Maw and Crab Roe
官府金湯海皇翅 / 海皇燕窩羹
Braised Shark's Fin with Seafood in Supreme Pumpkin Stock /
Braised Bird's Nest with Seafood
碧綠花菇扣原隻湯鮑
Braised Whole Abalone with Black Mushroom and Vegetable
清蒸海星斑
Steamed Spotted Garoupa
黃金脆皮燒雞
Roasted Crispy Chicken with Supreme Soya Sauce
櫻花蝦金瑤炒香苗
Fried Rice with Sakura Shrimp and Conpoy
鮑魚雞粒炆伊府麵
Braised E-Fu Noodles with Diced Abalone and Chicken
杞子圓肉燉桃膠
Double-boiled Peach Gum Soup with Dried Longan and Wolfberries
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK$17,888.00 per table

中式婚宴晚餐D
Chinese Wedding Dinner Menu D

鴻運乳豬全體
Roasted Whole Suckling Pig
銀巢蝦球帶子
Sautéed Scallop and Prawn with Vegetable in Taro Nest
黃金焗釀蟹蓋
Baked Crab Shell stuffed with Crab Meat and Onion
玉環燕液瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring topped with Bird's Nest
花膠螺頭雞燉翅 / 花膠雞絲燴燕窩
Double-boiled Chicken with Shark's Fin, Fish Maw and Conch /
Braised Bird's Nest with Shredded Chicken and Fish Maw
蠔皇原隻湯鮑扣鵝掌
Braised Whole Abalone and Goose Web in Supreme Oyster Sauce
清蒸東星斑
Steamed Spotted Garoupa
當紅脆皮雞
Roasted Crispy Chicken
明太子海鮮炒香苗
Fried Rice with Diced Seafood and Japanese Cod Roe
韭黃上湯鮮蝦水餃
Shrimp Dumpling and Chive in Superior Stock
椰汁燕窩珍珠露
Sweetened Sago Cream with Bird's Nest and Coconut Milk
美點映雙輝
Chinese Petit Four
中國茗茶
Chinese Tea

每席 HK$18,888.00 per table

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK$600.00 per table.
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣600.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。

中式婚宴午餐A
Chinese Wedding Lunch Menu A

鴻運乳豬全體
Roasted Whole Suckling Pig

金瑤松子脆蝦球
Sautéed Prawn
with Shredded Conpoy and Pinenut

花膠螺頭燉雞
Double-boiled Chicken
with Fish Maw and Sea Whelk

雲腿竹笙扒雙蔬
Braised Twin Vegetables
with Bamboo Pith and Yunnan Ham

清蒸海石斑
Steamed Sea Garoupa

當紅脆皮雞
Roasted Crispy Chicken

瑤柱海皇炒香苗
Fried Rice with Assorted Seafood
and Conpoy

雲腿銀芽炆伊府麵
Braised E-fu Noodles
with Yunnan Ham and Bean Sprout

蓮子百合紅豆沙
Sweetened Red Bean Soup
with Lotus Seed and Lily Bulb

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK$10,888.00 per table

中式婚宴午餐B
Chinese Wedding Lunch Menu B

鴻運乳豬全體
Roasted Whole Suckling Pig

錦繡蝦球桂花蚌
Sautéed Prawn and Sea Clam
with Vegetables

雞絲燴生翅 / 蟹肉冬茸燴燕窩
Braised Shark's Fin with Shredded Chicken /
Braised Bird's Nest with Crab Meat and Mashed Winter Melon

碧綠蠔皇鮑甫
Braised Sliced Abalone
with Vegetables in Oyster Sauce

清蒸沙巴龍躉
Steamed Sabah Giant Garoupa

蔥油脆皮雞
Roasted Crispy Chicken with Scallion Oil

鮑汁海皇燴香苗
Fried Rice with Seafood in Abalone Sauce

金瑤蝦籽炆伊府麵
Braised E-fu Noodles
with Shrimp Roe and Conpoy

杞子紅棗桂花湯圓
Sweetened Wolfberry, Red Dates, Osmanthus
with Glutinous Dumplings

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK$12,188.00 per table

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK$400.00 per table.
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費港幣400.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
All above prices are subject to 10% service charge.
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。
以上價目另加一服務費。