

Wedding Chinese Lunch Packages

valid from 1 January until 31 December 2023
applicable from 12 noon to 2:30 pm

The following privileges will be offered with our compliments for minimum 5 tables per table of 12 persons:

- Complimentary valet parking for a maximum of five cars
- Complimentary use of a bridal dressing room
- Elegant wedding guest book
- Deluxe fresh floral centerpiece on each dining and reception table
- A five-tier mock wedding cake for photo-taking and cake-cutting ceremony

Additional privileges will be offered with our compliments for minimum 20 tables of 12 persons or above:

- Chauffeured Mercedes-Benz for two hours
OR
- One night in Grand Premier Peak View Room

Beverage packages: *(wine selection will be confirmed three months prior to the event date)*

- **HK\$2,980** for two hours, HK\$180 for each additional hour per table of 12 persons
Soft drinks, beer and fresh orange juice
- **HK\$3,180** for two hours, HK\$200 for each additional hour per table of 12 persons
House red and white wines, Soft drinks, beer and fresh orange juice
- **HK\$3,380** for two hours, HK\$220 for each additional hour per table of 12 persons
Australian/New Zealand red and white wines, Soft drinks, beer and fresh orange juice
- **HK\$3,580** for two hours, HK\$240 for each additional hour per table of 12 persons
Bordeaux red and Burgundy white wines, Soft drinks, beer and fresh orange juice

Prices are subject to 10% service charge

WEDDING CHINESE LUNCH MENU I

*點心拼盤
(蝦餃、粉果、叉燒酥)

Dim sum platter

*虎掌菌百合露筍炒帶子

Sauteed scallops with scaly hedgehog mushroom, lily, and asparagus
瑤柱竹筍扒時蔬

Braised vegetables with bamboo piths and conpoy

*姬松茸北菇燉菜膽

Double-boiled agaricus mushroom, black mushroom and mustard green
清蒸沙巴龍躉

Steamed fresh giant groupa

薑蔥沙薑霸王雞

Steamed chicken with shredded ginger and spring onions

北京菜肉餃

Pork and vegetable dumplings in Beijing style

生磨合桃露

Sweetened cream of walnut

美點映雙輝

Chinese petits fours

HK\$11,088 per table of 12 persons 每席供十二位享用

*Alternative selections

點心拼盤 (蝦餃、粉果、叉燒酥) Dim sum platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,000 per table)
虎掌菌百合露筍炒帶子 Sauteed scallops with scaly hedgehog mushroom, lily, and asparagus	X.O. 醬舞茸炒雙蚌 Sauteed clams with maitake mushroom in X.O. sauce (a supplement charge of HK\$550 per table)
姬松茸北菇燉菜膽 Double-boiled agaricus mushroom, black mushroom and mustard green	蟲草花雪耳燉螺頭 Double-boiled sea whelk soup with cordyceps flower and snow fungus (a supplement charge of HK\$550 per table)

Prices are subject to 10% service charge
由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。
Island Shangri-La, Hong Kong reserves the right to alter the above menu price and items,
due to unforeseeable market price fluctuations and availability.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com

WEDDING CHINESE LUNCH MENU II

*精美四小碟

(鎮江餡肉、松露四季豆、井岡山豆皮、沙薑豬腳仔)

Deluxe appetiser platter

*豉汁羅勒彩椒炒蝦球

Sautéed prawns with basil and bell pepper in soya sauce

北菇萵筍扒時蔬

Braised vegetables with black mushroom and steam lettuce

*羊肚菌雪耳燉雞

Double-boiled chicken soup with braised morel mushroom and snow fungus

清蒸老虎斑

Steamed fresh tiger garoupa

砵酒焗子雞

Baked chicken marinated with port wine

燒汁牛蒡帶子菜粒炒飯

Fried rice with scallops, lappa and diced vegetable in brown sauce

蝦籽蟹肉乾燒伊麵

Braised e-fu noodles with shrimp roe and crab meat

桂花紅豆沙

Sweetened cream with red bean and osmanthus

美點映雙輝

Chinese petits fours

HK\$12,388 per table of 12 persons 每席供十二位享用

*Alternative selections

精美四小碟 (鎮江餡肉、松露四季豆、井岡山豆皮、沙薑豬腳仔) Deluxe appetiser platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,000 per table)
豉汁羅勒彩椒炒蝦球 Sautéed prawns with basil and bell pepper in soya sauce	葡汁焗響螺 Baked sea whelk with Portuguese sauce (a supplement charge of HK\$500 per table)
羊肚菌雪耳燉雞 Double-boiled chicken soup with braised morel mushroom and snow fungus	松茸海參燉雞 Double-boiled chicken soup with matsutake mushroom and sea cucumber (a supplement charge of HK\$1,100 per table)

Prices are subject to 10% service charge

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WEDDING CHINESE LUNCH MENU III

*燒味拼盤
(豉油雞、燒鴨)

Barbecued meat platter

*川汁白玉菇炒黑豚肉

Sautéed Japanese pork and bunapi mushroom in Sichuan style

葡汁焗響螺

Baked sea whelk with Portuguese sauce

松露醬拌水素芹香

Sautéed Chinese celery with lotus roots, lily bulbs and honey pea in truffle sauce

*松茸海參燉雞

Double-boiled chicken soup with matsutake mushroom and sea cucumber

碧綠鮮鮑片

Braised sliced abalone with garden greens

清蒸老虎斑

Steamed fresh tiger garoupa

脆皮炸子雞

Deep-fried crispy chicken

薑米蛋白三文魚炒飯

Fried rice with diced salmon, egg white and ginger

金菇瑤柱炆伊麵

Braised e-fu noodles with conpoy and enoki mushroom

香芋椰汁紫米露

Sweetened black glutinous rice with coconut milk and taro

美點映雙輝

Chinese petits fours

***Alternative selections** **HK\$15,088 per table of 12 persons** 每席供十二位享用

燒味拼盤 Barbecued meat platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$900 per table)
川汁白玉菇炒黑豚肉 Sautéed Japanese pork and bunapi mushroom in Sichuan style	翡翠百合腰果炒蝦球 Sautéed prawns and cashew with vegetables (a supplement charge of HK\$350 per table)
松茸海參燉雞 Double-boiled chicken soup with matsutake mushroom and sea cucumber	蟹肉燕窩羹 Braised bird's nest soup with crab meat (a supplement charge of HK\$1,600 per table)

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