

## ENCHANTING MOMENTS WEDDING DINNER AT ATRIUM & LIBRARY

VALID UNTIL 31 DECEMBER 2023

AMBER	HK\$19,688 PER TABLE
TOPAZ	HK\$24,688 PER TABLE
SAPPHIRE	HK\$28,688 PER TABLE
EMERALD	HK\$32,688 PER TABLE

**FOR A MINIMUM OF 8 TABLES AT HK\$19,688 PER TABLE OF 12 PERSONS:**

- AN EXQUISITE CHINESE MENU PREPARED BY THE CULINARY TEAM OF MICHELIN-STARRED SUMMER PALACE INCLUSIVE OF HOTEL'S SIGNATURE DISH
- COMPLIMENTARY ONE NIGHT STAY IN CITYVIEW SUITE WITH HONEYMOON AMENITIES
- IN-ROOM DINING SUPPER AND AMERICAN BREAKFAST
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- ELEGANT WEDDING GUEST BOOK
- YOUR CHOICE OF STYLISH TABLE LINEN AND SEAT COVERS
- DELUXE FRESH FLORAL CENTERPIECE ON EACH DINING AND RECEPTION TABLE
- CUSTOMISED WEDDING BACKDROP WITH NAMES OF THE BRIDE AND GROOM
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- COMPLIMENTARY USE OF THE HOTEL'S LCD PROJECTORS AND PA SYSTEM
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- MAHJONG WITH CHINESE TEA BEFORE DINNER
- EXCLUSIVE INVITATION FOR THE FIRST WEDDING ANNIVERSARY CELEBRATION AT ONE OF THE HOTEL RESTAURANTS OF YOUR CHOICE, VALUED AT HK\$2,000
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS FOR DINNER RECEPTION)

**BEVERAGE PACKAGES: (WINE SELECTION WILL BE CONFIRMED THREE MONTHS PRIOR TO THE EVENT DATE)**

- **HK\$3,480 FOR 3 HOURS**, HK\$180 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,780 FOR 3 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\$4,080 FOR 3 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\$4,380 FOR 3 HOURS**, HK\$240 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
FRENCH RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE

PRICES ARE SUBJECT TO 10% SERVICE CHARGE

FOR RESERVATIONS OR ENQUIRIES,  
PLEASE CONTACT OUR EVENTS MANAGEMENT DEPARTMENT ON  
TELEPHONE 2820 8517 OR E-MAIL [EVENTS.ISL@SHANGRI-LA.COM](mailto:EVENTS.ISL@SHANGRI-LA.COM)

AMBER

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

\*羊肚菌白玉菇露筍炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS  
BUNAPI MUSHROOM AND MOREL MUSHROOM

\*松茸螺頭燉雞湯

DOUBLE-BOILED CHICKEN SOUP  
WITH SEA WHELK AND MATSUTAKE MUSHROOM

∞ 蠔皇原隻三頭湯鮑

BRAISED WHOLE 3-HEAD ABALONE IN OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

花雕焗子雞

BAKED CHICKEN WITH CHINESE WINE

櫻花蝦紅菜頭汁蛋白帶子炒飯

FRIED RICE WITH SAKURA SHRIMP  
EGG WHITE AND SCALLOP IN BEETROOT SAUCE

百合紅蓮燉蘆薈

合桃酥及桂花糕

DOUBLE-BOILED ALOE VERA WITH RED DATE AND LILY BULBS  
CHINESE PETITS FOURS

HK\$19,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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

\*ALTERNATIVE DISH IS AVAILABLE 其他菜式可供選擇 ∞ 招牌名菜 SIGNATURE DISH

TOPAZ

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

\* 脆杞子窩筍百合炒蝦球

SAUTEED PRAWNS WITH CRISPY DRIED WOLFBERRIES, STEM LETTUCE AND LILY BULBS

鮮蟲草花扒竹筍露筍卷

BRAISED ASPARAGUS ROLLED WITH FRESH CORDYCEPS FLOWER AND BAMBOO PITHS

焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

松茸官燕燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH MATSUTAKE MUSHROOM AND BIRD'S NEST

蠔皇原隻六頭湯鮑扣花菇

BRAISED WHOLE 6-HEAD ABALONE AND BLACK MUSHROOM WITH OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

鹽香黃油雞

BAKED CHICKEN WITH SALT AND SPICES

紫蘇薑米牛崧蛋白炒飯

FRIED RICE WITH MINCED BEEF, EGG WHITE, PERILLA AND GINGER

菜遠雲吞撈竹昇麵

BRAISED BAMBOO NOODLES WITH SHRIMP WONTON AND VEGETABLES

八寶糖水

蓮花酥及綠茶柚子凍糕

SWEETENED EIGHT TREASURE SOUP

CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$24,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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**SAPPHIRE**

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

松露醬大蝦皇

SAUTEED KING PRAWNS IN TRUFFLE SAUCE

蟹皇竹筍扒露筍卷

BRAISED ASPARAGUS ROLLED WITH CRAB CORAL AND BAMBOO PITHS

∞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

∞ 原盅佛跳牆

BUDDHA JUMPS OVER THE WALL

DOUBLE-BOILED SOUP WITH ASSORTED DRIED SEAFOOD

∞ 蠔皇原隻三頭湯鮑

BRAISED WHOLE 3-HEAD ABALONE IN OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

蒜香脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN WITH GARLIC

油雞樅菌牛崧蛋白菜絲炒飯

FRIED RICE WITH TERMITE MUSHROOM, MINCED BEEF, EGG WHITE AND SHREDDED VEGETABLES

蝦籽雲吞撈竹昇麵

BRAISED BAMBOO NOODLES WITH SHRIMP WONTON AND SHRIMP ROE

雪棗百合燉蘆薈

牡丹酥及香蕉煎堆仔

DOUBLE-BOILED ALOE VERA WITH SNOW JUJUBE AND LILY BULBS  
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$28,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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ISLAND SHANGRI-LA, HONG KONG RESERVES THE RIGHT TO ALTER THE ABOVE MENU PRICE AND ITEMS,  
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**EMERALD**

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

鮮舞茸露筍百合炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS, LILY BULBS AND MAITAKE MUSHROOM

\* 羊肚菌扒百花玉環

BRAISED MOREL MUSHROOM WITH VEGETABLE MARROW

∞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

∞ 鮮人參岩米燉鷓鴣

DOUBLE-BOILED STUFFED PARTRIDGE  
WITH FRESH GINSENG AND ROCK RICE

∞ 蠔皇原隻三頭湯鮑扣遼參

BRAISED WHOLE 3-HEAD ABALONE AND SEA CUCUMBER IN OYSTER SAUCE

清蒸老鼠斑

STEAMED FRESH PANTHER GAROUPA

有機亞麻籽焗雞

BAKED CHICKEN WITH FLAXSEED

鮮蝦飄香荷葉飯

STEAMED RICE WITH PRAWN WRAPPED IN LOTUS LEAF

北菇上湯生麵

NOODLES WITH BLACK MUSHROOM IN SUPREME SOUP

紅棗百合燉桃膠

芒果糯米糍及奶皇煎堆仔

SWEETENED PEACH RESIN WITH LILY BULBS AND RED DATES  
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$32,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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羊肚菌白玉菇露筍炒帶子  
SAUTEED SCALLOPS WITH ASPARAGUS  
BUNAPI MUSHROOM AND MOREL MUSHROOM

脆杞子露筍百合炒蝦球  
SAUTEED PRAWNS WITH ASPARAGUS  
LILY BULBS AND CRISPY DRIED WOLFBERRIES

羊肚菌扒百花玉環  
BRAISED MOREL MUSHROOM  
WITH VEGETABLE MARROW

松茸螺頭燉雞湯  
DOUBLE-BOILED CHICKEN SOUP  
WITH SEA WHELK AND MATSUTAKE MUSHROOM

㊦ 蠔皇原隻三頭湯鮑扣遼參  
BRAISED WHOLE 3-HEAD ABALONE  
AND SEA CUCUMBER IN OYSTER SAUCE

羊肚菌崧子露筍炒蝦球  
SAUTEED PRAWNS WITH BRAISED MOREL  
MUSHROOM, PINE NUTS AND ASPARAGUS  
(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

㊦ 鮮淮山露筍炒龍蝦球  
SAUTEED FRESH LOBSTER  
WITH FRESH YAM AND ASPARAGUS  
(A SUPPLEMENT CHARGE OF HK\$1,800 PER TABLE)

瑤柱蛋白扒竹筍露筍卷  
BRAISED ASPARAGUS ROLLED WITH EGG WHITE  
BAMBOO PITHS AND DRIED CONPOY  
(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

松茸海參燉雞  
DOUBLE-BOILED CHICKEN SOUP  
WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER  
(A SUPPLEMENT CHARGE OF HK\$400 PER TABLE)

㊦ 蠔皇原隻二頭湯鮑扣遼參  
BRAISED WHOLE 2-HEAD ABALONE  
AND SEA CUCUMBER IN OYSTER SAUCE  
(A SUPPLEMENT CHARGE OF HK\$1,100 PER TABLE)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE

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