

CHINESE WEDDING SET MENU 2024

中式婚宴菜譜

*Le* MERIDIEN

LE MERIDIEN  
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# CHINESE WEDDING SET MENU 2024

## 中式婚宴菜譜

### MENU A

#### 心心相印菜譜

Barbecued Whole Suckling Pig

鸞鳳和鳴金豬全體

Sautéed Prawn with Fresh Lily Bulbs in XO Chili Sauce

XO 醬鮮百合野菌蝦球

Braised Fish Maw and Shitake Mushroom

in Superior Ham Broth

雲腿汁扣花膠天白花菇

Bird's Nest Soup with Bamboo Pith and Seafood

高湯竹笙海皇燴燕液

Steamed Fresh Brown Marble Garoupa

清蒸老虎斑

Roasted Crispy Chicken

金牌脆皮吊燒雞

Fried Rice with Minced Iberico Pork in Soy Sauce

醬油黑豚肉炒絲苗

Braised E-fu Noodle with Shredded Abalone and Enoki Mushroom

金菇鮑絲燴伊府麵

Double-Boiled Lotus Seed, Longan and

Red Date Sweet Soup

紅蓮桂圓紅棗茶

Duo Dessert Delight

Deep-Fried Coconut Glutinous Balls,

Baked Chinese Cashew Nut Cookies

美點影雙輝

脆香椰汁球, 腰果蓮蓉酥

HK\$9,888 per table of 12 persons

每席港幣\$9,888

### MENU B

#### 佳偶天成菜譜

Barbecued Whole Suckling Pig

鸞鳳和鳴金豬全體

Pan-Fried Prawn and Cuttlefish with Japanese Shrimp Paste

櫻海老醬煎翡翠蝦球花姿片

Braised Sea Cucumber with Goose Web

in Superior Broth

濃湯遠參鵝掌

Double-Boiled Sea Conch with Fish Maw Dendrobium Orchid

天籽蘭花海螺燴花膠

Steamed Fresh Brown Marble Garoupa with Spring Onion and

Superior Soy Sauce

頭抽蔥油蒸老虎斑

Roasted Crispy Chicken with Scallion

青蔥油脆皮雞

Truffle Fried Rice with Shrimp and Vegetables 翡翠松露鮮蝦炒

絲苗

Braised E-fu Noodle with Shredded Pork and Enoki Mushroom

金菇肉絲燴伊府麵

Sweetened Red Bean Soup with Aged Tangerine Peels with

Glutinous Rice Balls

遠年陳皮紅豆沙湯丸

Duo Dessert Delight

Baked Chinese Walnut Cookies with Pink Salt, Lychee and

Osmanthus Jelly

美點影雙輝

玫瑰岩鹽合桃酥, 荔枝桂花糕

HK\$12,888 per table of 12 persons

每席港幣\$12,888

All prices are subject to 10% service charge

另加一服務費

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# CHINESE WEDDING SET MENU 2024

## 中式婚宴菜譜

### MENU C

#### 天賜良緣菜譜

Barbecued Whole Suckling Pig  
鸞鳳和鳴金豬全體

Sautéed Prawns with Laurel Clam and  
Morchella Mushroom in Black Truffle  
黑鑽松露摩利菌蝦球蚌仁

Deep-Fried Crab Claws with Shrimp Paste and  
Mixed Vegetables with Black Vinegar  
百花炸蟹鉗伴意大利黑醋野菜

Braised Marrow Rings and Egg White with  
Crab Roe  
芙蓉蟹籽玉環甫

Double-Boiled Fish Maw Soup with Blaze  
Mushroom and Conch Meat  
姬松茸螺頭燉花膠

Braised Sliced Abalone with Mushroom in  
Yunnan Ham Sauce  
雲腿汁鮑片伴天白花菇

Steamed Fresh Sustainable Garoupa with  
Spring Onion and Superior Soy Sauce  
頭抽蔥油蒸海星斑

Crispy Chicken with Scallion Oil  
蔥油脆皮雞

Lotus Leave Wrapped Fried Red Rice with  
Lotus Seed, Sweet Potatoes and Shrimp  
荷香鮮蓮甜薯蝦紅米飯

Braised E-fu Noodle with Wild Mushroom and  
Crab Meat  
野菌蟹肉燴伊麵

Pumpkin and Coconut Sweet Soup  
椰香黃金露

Precious Love Dessert Delight  
Baked Chinese Walnut Cookies with Pink Salt,  
Coconut and Hokkaido Tokachi Red Bean  
Pudding  
良緣美點

玫瑰岩鹽合桃酥, 椰香十勝紅豆糕

HK\$14,888 per table of 12 persons  
每席港幣\$14,888

All prices are subject to 10% service charge  
另加一服務費

### MENU D

#### 百年好合菜譜

Barbecued Whole Suckling Pig  
鸞鳳和鳴金豬全體

Braised Marrow Rings Stuffed with Hokkaido  
Conoy and Garlic  
玉環多子宗谷元貝

Sautéed Japanese Scallop with Prawn and  
Matsutake Mushroom  
松茸彩椒日本帶子蝦球

Deep-Fried Japanese Snow Crab Claw  
脆香松葉蟹鉗

Bird Nest's Soup with Red King Crab Meat and  
Egg White  
芙蓉鱈場蟹肉燴燕液

Braised 6 Heads Abalone with Kansai Sea  
Cucumber in Oyster Sauce  
蠔皇六頭湯鮑扣關西刺參

Steamed Fresh Leopard Coral Garoupa with  
Spring Onion and Superior Soy Sauce  
頭抽蔥油蒸東星斑

Crispy Chicken with Black Truffle Sauce  
黑鑽松露脆皮雞

Seafood Fried Rice with Salted Egg Yolk  
金沙海皇炒絲苗

Shrimp Dumplings with Seaweed in  
Supreme Soup  
濃骨湯紫菜水餃

Double-Boiled Papaya Sweet Soup with Snow  
Lotus Seed, Snow Fungus and Fish Maw  
雪蓮子萬壽果雪耳燉花膠

Precious Love Dessert Delight  
Turnip Puff Pastry with Custard, Mango Mochi  
良緣美點  
奶皇蘿蔔絲酥, 呂宋香芒糯米糍

HK\$17,888 per table of 12 persons  
每席港幣\$17,888

### MENU E

#### 永結同心菜譜

Barbecued Whole Suckling Pig  
鸞鳳和鳴金豬全體

Roasted Sarcodon Mushroom with South Africa  
Sliced Abalone and Scallop  
醬燒黑虎掌南非鮮鮑魚珍寶帶子

Braised Spot Shrimp in Lobster Broth  
龍蝦湯燴珍寶牡丹蝦球

Braised Hokkaido Conpoy with Garlic in  
Oyster Sauce  
蠔皇多子宗谷元貝

Double-boiled Fish Maw Soup with Japanese  
Honeydew Melon  
日本靜岡皇冠蜜瓜燉花膠

Braised 30 Heads Dried Abalone with  
Kansai Sea Cucumber in Yunnan Ham Sauce  
腿汁 30 頭乾鮑扣關西刺參

Steamed Fresh Leopard Coral Garoupa with  
Aged Tangerine Peel  
遠年陳皮蒸東星斑

Crispy Chicken with Truffle Sauce and  
Spring Onion  
松露青蔥脆皮雞

Fried Grains Rice with Scallop and Oat  
農家燕麥帶子五穀絲苗

Inaniwa Udon with Shrimp Wontons in  
Fish Broth  
甫魚鮮蝦雲吞稻庭麵

Black Glutinous Rice with Gum Tragacanth and  
Black Sugar Sweet Soup  
黑糖雪燕紫米露

Precious Love Dessert Delight  
Deep-Fried Rice Paper Roll with Milk,  
Hawthorn Coconut Rolls  
良緣美點  
脆米網軟牛奶卷, 山楂椰汁卷

HK\$23,888 per table of 12 persons  
每席港幣\$23,888