

WEDDING SET MENU 2024 西式婚宴套餐 2024

Le MERIDIEN

**LE MERIDIEN
HONG KONG, CYBERPORT**

T +852 2980 7788
lemeridienhongkong.com/

WEDDING SET MENU (I) 西式婚宴套餐 (一)

APPETIZER

前菜

House Smoked Salmon Tartare with Avocado,
Mango Coulis and Garden Cress

自家製煙燻三文魚牛油果他配芒果捲及菜苗

OR

Crisp Foie Gras with Pumpkin Cake and Wild
Berry Sauce

香炸鵝肝配南瓜餅及野莓醬

SOUP

湯

Lobster Bisque Cappuccino

法式龍蝦湯配鮮奶泡沫

MAIN

主菜

Slow Braised Beef Cheek with Celeriac
Purée, Onsen Egg and Black Truffle Sauce

慢煮牛面頰配黑松露溫泉蛋芹菜頭蓉

OR

Pan Roasted French Seabass with Fennel &
Barley "Risotto" in Red Wine Sauce

法式紅酒汁烤鱸魚配茴香大麥意大利飯

DESSERT STATION

甜品

Strawberry Chocolate Truffle Cake with Mix
Berries

士多啤梨朱古力松露蛋糕配雜莓

PETITE FOURS

一口甜點

A Selection of Homemade Cookies

精選自家製曲奇

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk

現煮咖啡配熱鮮奶

HKD\$988 per person

每位港幣\$988

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

The above menus require to be ordered 7 days
in advanced and no discount is applicable
以上套餐須於七日前預訂及所有折扣優惠均
不適用

WEDDING SET MENU (II) 西式婚宴套餐 (二)

APPETIZER

前菜

Smoked Salmon & Crab Roulade, with
Mango, Pickled Cucumber & Garden Cress
煙燻三文魚蟹肉捲配芒果醃青瓜及菜苗

OR

Scallop Carpaccio with Oscietra Caviar in
Cauliflower Coulis
法國奧賽嘉魚子醬鮮帶子片配椰菜花醬

SOUP

湯

Wild Duck Consommé with Mandarin &
Truffle Ravioli
法式野鴨湯配柑橘及松露餛飩

MAIN

主菜

Dutch Turbot en Papillote with Baby
Vegetable in Tomato Lemon Grass Broth
紙包荷蘭比目魚配時令蔬菜及香茅蕃茄湯

OR

Roasted Beef Tenderloin with Vegetable
"Mille-Feuille" with Béarnaise Oyster Sauce
香烤牛柳配蔬菜千層批及鮮蠔賓利士醬

DESSERT STATION

甜品

Red Velvet Cheese Cake with
Raspberries Mousse
紅絲絨芝士蛋糕配紅莓慕絲

PETITE FOURS

一口甜點

Home Made Raspberry and Passionfruit
Truffles
紅莓熱情果松露

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk
現煮咖啡配熱鮮奶

HKD\$1,088 per person
每位港幣\$1,088

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WEDDING SET MENU (III) 西式婚宴套餐 (三)

AMUSE BOUCHE

開胃小吃

Strawberry Gazpacho with Heirloom Tomato
西班牙凍湯配原種蕃茄

APPETIZER

前菜

French Beef Tartare with Oscietra Caviar,
Black Garlic Coulis and Mustard Cress
法式生牛肉他他配奧賽嘉魚子醬伴黑蒜醬及
芥末苗

OR

Octopus and Langoustine with Crushed
Potato, Parsley Salsa, Chili Oil
八爪魚海螯蝦配辣椒油伴薯蓉及香芹莎莎醬

SOUP

湯

Jerusalem Artichoke Veloute with Shaved
Black Truffle
耶路撒冷亞枝竹配黑松露片

MAIN

主菜

Roasted Challan Duck with Buttered Savoy
Cabbage & Marsala Sauce
香烤法式櫻桃鴨配馬沙拉醬伴牛油野甘藍

OR

Grilled Live French Blue Crystal Prawn and
Seafood Bouillabaisse with Rouille and Garlic
Toast
香烤法國天使藍蝦配辣椒醬伴法式海鮮湯及
蒜香多士

DESSERT STATION

甜品

Yuzu Mousse Cake with Butter Tuile and
Mix Berries
柚子慕絲蛋糕配牛油薄脆及雜莓

PETITE FOURS

一口甜點

Homemade Belgium Chocolates
自家製比利時朱古力

COFFEE

咖啡

Freshly Brewed Coffee served with Hot Milk
現煮咖啡配熱鮮奶

HKD\$1,188 per person
每位港幣\$1,188

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