

Standard Wedding Menu 2020

婚宴套餐 A

Roasted Suckling Pig
喜來乳豬全體

Deep-fried Shrimp Balls with Shrimp Toasts
香酥蝦丸拼黃金蝦多士

Sautéed Scallops with Termite Mushrooms and Assorted Bell Peppers
雞縱菌彩虹油泡帶子

Braised Assorted Mushrooms and Seasonal Vegetables with Crab Meat
蟹肉珍菌扒翡翠

Double-boiled Sea Whelk Soup with Matsutake Mushrooms, Conpoy and Chinese Cabbage
松茸瑤柱菜膽燉螺頭湯

Braised Sliced Abalone with Chinese Mushrooms in Oyster Sauce
蠔皇花菇鮮鮑片

Steamed Spotted Garoupa
清蒸海星斑

Deep-fried Crispy Chicken
當紅炸子雞

Fried Rice with Shrimps Wrapped in Lotus Leaf
鮮蝦荷葉飯

Braised E-fu Noodles with Shrimp Roe, Enoki Mushrooms and Bean Sprouts
蝦籽金菇銀芽炆伊麵

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Sesame Dumplings
蓮子百合紅豆沙湯丸

Chinese Petits Fours (Custard Cream Glutinous Rice Dumplings & Lotus Seed Paste Cookies)
喜來美點雙輝 (奶皇糯米糍 & 甘露酥)

Fresh Fruit Platter
鮮果拼盤

- The above prices are per table of 12 persons, plus 10% service charge.
以上價格適用於每席 12 位用, 另設加一服務費
- This menu is valid for weddings held in 2020
此菜單適用於 2020 年舉行之婚宴

SHARK-FREE BANQUET

無翅婚宴

Standard Wedding Menu 2020

婚宴套餐 B

Roasted Suckling Pig
喜來乳豬全體

Deep-fried Crab Claws with Shrimp Paste and Cheddar Cheese
車打芝士百花蟹鉗

Sautéed Prawns and Scallops with Seasonal Vegetables
翡翠蝦球炒玉帶

Braised Bamboo Thalli, Assorted Mushrooms and Seasonal Vegetables in Crab Roe Sauce
蟹皇竹筴珍菌扒翡翠

Braised Bird's Nest Soup with Yunnan Ham, Conpoy and Assorted Seafood
金腿瑤柱海皇燕窩羹

Braised Sliced Abalone and Goose Webs in Oyster Sauce
蠔皇鵝掌鮮鮑片

Steamed Spotted Garoupa
清蒸海星斑

Deep-fried Crispy Chicken
脆皮炸子雞

Fried Rice with Crab Roe, Sweet Corn and Diced Smoked Duck Breast
蟹籽金粟煙鴨胸炒飯

Shrimp Dumplings in Superior Soup
上湯鮮蝦水餃

Double-boiled Xinjiang Red Dates Tea with Lotus Seeds and Fresh Lily Bulbs
天山雪棗燉蓮子鮮百合

Chinese Petits Fours (Red Bean Pudding & Walnut Cookies)
喜來美點雙輝(紅豆糕 & 合桃酥)

Fresh Fruit Platter
鮮果拼盤

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婚宴套餐 C

Roasted Suckling Pig
喜來乳豬全體

Baked Stuffed Crab Shell
焗釀鮮蟹蓋

Sautéed Prawns with Assorted Bell Peppers and Fresh Lily Bulbs in Truffle Sauce
松露彩虹鮮百合蝦球

Braised Whole Conpoy in Marrow with Whole Garlic
百子玉環柱甫

Double-boiled Chicken Soup with Matsutake Mushrooms and Sea Cucumber
松茸海參燉雞湯

Braised Whole South African Abalone with Goose Webs in Oyster Sauce
蠔皇原隻南非湯鮑伴鵝掌

Steamed Spotted Garoupa
清蒸東星斑

Deep-fried Crispy Chicken with Garlic
金蒜脆皮炸子雞

Fried Rice with Termite Mushrooms and Assorted Seafood
雞縱菌海皇炒香苗

Shrimp Dumplings in Superior Soup
上湯鮮蝦水餃

Double-boiled Xinjiang Red Dates Tea with Lotus Seeds and Sesame Dumplings
天山雪棗蓮子茶湯丸

Chinese Petits Fours (Mango and Sago Pudding with Pomelo & Lotus Seed Paste Cookies)
喜來美點雙輝 (楊枝甘露凍糕 & 甘露酥)

Fresh Fruit Platter
鮮果拼盤

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Roasted Suckling Pig
喜來乳豬全體

Baked Stuffed Crab Shell
焗釀鮮蟹蓋

Sautéed Sliced Pigeon Fillets and Scallops with Morel Mushrooms
麼利菌露筍鴿甫炒帶子

Braised Whole Conpoy in Marrow with Whole Garlic
百子玉環柱甫

Double-boiled Sea Whelk Soup with Fish Maw and Matsutake Mushrooms
花膠松茸燉響螺湯

Braised Whole South African Abalone with Sea Cucumber and Seasonal Greens in Oyster Sauce
蠔皇原隻南非湯鮑伴海參翡翠

Steamed Spotted Garoupa
清蒸東星斑

Roasted Crispy Chicken
黃金脆燒雞

Fried Rice with Assorted Seafood in X.O. Sauce
X.O. 醬海鮮炒飯

Pan-fried Shrimp Dumplings served with Superior Soup
高湯煎粉果

Double-boiled Sweetened Bird's Nest Soup with Xinjiang Red Dates and Fresh Lily Bulbs
天山雪棗鮮百合燉燕窩

Chinese Petits Fours (Deep-fried Sesame Balls & Custard Cream Puff)
喜來美點雙輝 (笑口棗 & 奶皇酥)

Fresh Fruit Platter
鮮果拼盤

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