

【Wedding Lunch 婚禮午宴】

(10 : 00 - 15 : 00)

Minimum Charge 最低消費	MON - THU 一至四	\$138,000
	FRI - SUN & SPECIAL FESTIVE DAYS 五至日及特別日子	\$168,000
Dining Style 宴會形式	Chinese Banquet 中式宴會	\$11,880+ / Table 席
	Western Banquet 西式宴會	\$1,088+ / Person 位
	Buffet 自助餐	\$1,088+ / Person 位

【Wedding Dinner 婚禮晚宴】

(16 : 00 - 23 : 00)

Minimum Charge 最低消費	MON - THU 一至四	\$188,000
	FRI - SUN & SPECIAL FESTIVE DAYS 五至日及特別日子	\$238,000
Dining Style 宴會形式	Chinese Banquet 中式宴會	\$14,880+ / Table 席
	Western Banquet 西式宴會	\$1,688+ / Person 位
	Buffet 自助餐	\$1,488+ / Person 位

*Stated time slot includes time for setup and dismantling. 租用時間包括進場搭建和撤場安排

*Minimum Charge will be applied to the price of Pier 1929 goods/services, additional venue rental fees, surcharges, or service charges are not included. 最低消費額只包括Pier 1929商品或服務價格，額外租場費、附加費或服務費不包括在內

*All package prices are subject to 10% service charge. 另收加一服務費

*Additional charge will be applied for outside food or beverages. 自攜外來食品或飲品將另設額外收費

*Wedding menus are valid for 2024 only. 菜單只適用於2024年之婚宴

*Pier 1929 reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability. 由於價格變動及貨源關係Pier 1929 保留修改以上菜單及項目之權利

【Lunch - Beverages Package 午宴酒水套餐】

Chinese Lunch Banquet 中式宴會午餐

For 2 hrs 席間兩小時

Unlimited serving of orange juice, soft drinks and house beer
席間無限量供應橙汁、汽水及特選啤酒

\$2,688/ Table 席

\$700 for each additional hour per table. 每席另加\$700延長無限量供應飲品一小時

Unlimited serving of orange juice, soft drinks, house beer and house wine
席間無限量供應橙汁、汽水、特選啤酒及餐酒

\$3,288/ Table 席

\$800 for each additional hour per table. 每席另加\$800延長無限量供應飲品一小時

Western Lunch Banquet 西式宴會午餐 / Lunch Buffet 自助午餐

For 2 hrs 席間兩小時

Unlimited serving of orange juice, soft drinks and house beer
席間無限量供應橙汁、汽水及特選啤酒

\$238/ Person 位

\$58 for each additional hour per person. 每位另加\$58延長無限量供應飲品一小時

Unlimited serving of orange juice, soft drinks, house beer and house wine
席間無限量供應橙汁、汽水、特選啤酒及餐酒

\$298/ Person 位

\$68 for each additional hour per person. 每位另加\$68延長無限量供應飲品一小時

【Dinner - Beverages Package 晚宴酒水套餐】

Chinese Dinner Banquet 中式宴會晚餐

For 3 hrs 席間三小時

Unlimited serving of orange juice, soft drinks and house beer
席間無限量供應橙汁、汽水及特選啤酒

\$2,988/ Table 席

\$800 for each additional hour per table. 每席另加\$800延長無限量供應飲品一小時

Unlimited serving of orange juice, soft drinks, house beer and house wine
席間無限量供應橙汁、汽水、特選啤酒及餐酒

\$3,688/ Table 席

\$900 for each additional hour per table. 每席另加\$900延長無限量供應飲品一小時

Western Dinner Banquet 西式宴會晚餐 / Dinner Buffet 自助晚餐

For 3 hrs 席間三小時

Unlimited serving of orange juice, soft drinks and house beer
席間無限量供應橙汁、汽水及特選啤酒

\$278/ Person 位

\$68 for each additional hour per person. 每位另加\$68延長無限量供應飲品一小時

Unlimited serving of orange juice, soft drinks, house beer and house wine
席間無限量供應橙汁、汽水、特選啤酒及餐酒

\$348/ Person 位

\$78 for each additional hour per person. 每位另加\$78延長無限量供應飲品一小時

*Beverages packages are valid for 2024 only. 只適用於 2024 年之婚宴

【House Wine 餐酒】

Red Wine 紅酒

Select 1
選一款

Whistling Duck Shiraz 2021 New South Wales
澳洲口哨鴨子切粒子紅酒2021

Alto Los Romeros Cabernet Sauvignon 2022 Valle Central Vino de Chile
智利澳圖洛斯羅曼羅斯赤霞珠紅酒

White Wine 白酒

Select 1
選一款

Whistling Duck Chardonnay 2023 New South Wales
澳洲口哨鴨子霞多麗白酒2023

Whistling Duck Semillon Sauvignon Blanc 2019 New South Wales
澳洲口哨鴨子賽美蓉混釀白酒2023

Alto Los Romeros Chardonnay 2022 Valle Central Vino de Chile
智利澳圖洛斯羅曼羅斯夏多內白酒

Rosé 玫瑰汽泡酒

Moscato Rose Sparkling Wine
澳洲瑰麗氣泡甜酒

+\$10 upgrade lunch beverages package per person. 每位另加\$10升級午宴酒水套餐
+\$20 upgrade dinner beverages package per person. 每位另加\$20升級晚宴酒水套餐

*Corkage 開瓶費 \$300 / Bottle 支 (750ml)

*All prices are subject to 10% service charge. 另收加一服務費

*This wine list is valid for 2024 only. 餐酒菜單只適用於 2024 年之婚宴

【Canapés 宴會小食】

Cold Canapés 冷盤小食

\$450
12pcs 件

Smoked Salmon & Sour Cream on Cracker
煙三文魚酸忌廉餅

Hamachi Tartare Cracker, Passion Fruit
Popping Pearl
油甘魚他他脆餅 . 熱情果珠

Parma Ham Cantaloupe
意大利巴馬火腿哈密瓜

Crab Blinis, Spicy Mayo
蟹肉薄餅 . 辣蛋黃醬

Caviar and Crème Fraiche Mini Pancake
魚子醬酸忌廉班戟

Tomato and Buffalo Mozzarella Cheese with
Baguette, Pesto Sauce
水牛芝士番茄配法包 . 香草醬

Foie Gras Paste and Fig Jam with Baguette
無花果醬鴨肝醬法配法包

Japanese Potato Salad w/ Shredded Crab Meat Stick
日式蟹柳薯仔沙律杯

Prawn Cocktail w/ Mango Salsa
大蝦配芒果莎莎

Salmon Roe Deviled Egg
三文魚籽惡魔蛋

Salami, Black Olive & Cheddar Cheese Skewer
沙樂美腸黑水欖車打芝士串

Bresaola Air-dried Beef & Asparagus Roll,
Horseradish Sauce
風乾牛肉露筍卷 . 辣根醬

Sesame Crusted Tuna & Guacamole Cracker, Yuzu
Kosho
香煎芝麻吞拿魚 . 牛油果醬薄餅 . 柚子胡椒

Warm Canapés 暖盤小食

\$450
12pcs 件

Mini Wagyu Beef Burger
迷你和牛漢堡

Pan-Seared Scallop wrapped with Bacon
香煎帶子煙肉卷

Barbecue Pork Pastry
香焗叉燒酥

Crispy Shrimp Spring Roll
大蝦春卷

Mixed Vegetable Tempura
雜菜天婦羅

Iberico Ham Croquettes
黑毛豬火腿炸鮮奶球

Italian Style Stewed Tomato & Mixed Vegetables Tart
意式蕃茄雜菜撻

Grilled Chicken & Guacamole Tortilla
烤雞肉牛油果醬粟米片

Black Truffle Mushroom Toast
黑松露蘑菇多士

Spanish Chicken Kebabs
西班牙烤雞肉串

Spanish Spicy Lamb Kebabs
西班牙烤辣羊肉串

Desserts 甜品

\$450
12pcs 件

Fresh Strawberry Custard Tart
新鮮士多啤梨吉士撻

Caramel Mixed Nuts Tart
焦糖雜果仁撻

New York Cheese Cake
紐約芝士蛋糕

Uji Matcha Fondant Tart
京都宇治抹茶流心撻

Chocolate Brownie
朱古力布朗尼

Mango Passion Fruit Pudding
芒果熱情果布甸

Mini Apple Crumble
迷你蘋果金寶

Coconut & Pineapple Jelly Cake
椰子菠蘿啫喱蛋糕

70% Rich Chocolate Tart (with alcohol)
70%特濃朱古力撻 (含酒精)

Nutella Cream Puff
Nutella 榛子忌廉泡芙

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【CHINESE LUNCH MENU 2024 中式婚禮午宴】

CHINESE LUNCH 中式婚禮午宴 I

Roasted Suckling Pig
金豬耀紅袍

Deep-Fried Shrimp Mousse Ball with Almond Fake
杏香百花球

Braised Vegetables with Conpoy and Egg White
金瑤蛋白扒時蔬

Braised Fish Maw Soup with Mixed Seafood
紅燒花膠海皇羹

Steamed Grouper
清蒸海石斑

Roasted Crispy Chicken
當紅炸子雞

Lotus Leaf Fried Rice with Cured Meat
荷香臘味炒絲苗

Stewed Noodle with Mixed Mushroom in Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Red Bean Soup with Rice Dumplings
陳皮紅豆沙湯圓

Chinese Petits
美點雙輝

\$11,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用

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【CHINESE LUNCH MENU 2024 中式婚禮午宴】

CHINESE LUNCH 中式婚禮午宴 II

Roasted Suckling Pig
金豬耀紅袍

Sauteed Sliced Cuttlefish and Prawn with XO Sauce
XO醬翡翠花枝蝦球

Crab Meat and Bird's Nest Soup with Bamboo Fungus
蟹肉竹笙燴燕窩

Braised Fish Maw and Mushroom in Supreme Oyster Sauce
蠔皇花膠伴花菇

Steamed Grouper
清蒸海石斑

Golden Fried Crispy Chicken with Preserved Bean Sauce
南乳吊燒雞

Fried Rice with Conpoy, Scallop and Egg White
瑤柱蛋白帶子脆米炒絲苗

Stewed Noodle with Mixed Mushroom in Abalone Sauce
鮑汁雙菇炆伊麵

Mango Pomelo Sago Pudding
楊枝金露

Chinese Petits
美點雙輝

\$13,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用

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【CHINESE LUNCH MENU 2024 中式婚禮午宴】

CHINESE LUNCH 中式婚禮午宴 III

Roasted Suckling Pig with Pancakes
金豬耀紅袍配層餅

Sauteed Scallop and Prawn with Black Truffle Sauce
黑松露帶子炒蝦球

Deep-Fried Stuffed Crab Claw
百花釀蟹鉗

Braised Vegetables with Crab Meat and Egg White
蟹肉西施扒翡翠

Double-boiled Chicken Soup with Fish Maw, Sea Conch and Matsutake Mushroom
松茸花膠螺頭燉竹絲雞

Braised Whole Abalone and Mushroom in Supreme Oyster Sauce
蠔皇鮑魚伴花菇

Steamed Fresh Spotted Grouper
清蒸海星斑

Crispy Sesame Chicken
脆皮芝麻雞

Fried Rice with Diced Seafood, Sakura Shrimp and Shrimp Paste
大頭蝦膏櫻花蝦海皇炒絲苗

Shrimp Dumplings in Supreme Broth
上湯鮮蝦水餃

Stewed Bird's Nest in Almond Milk
杏汁冰花官燕

Chinese Petits
美點雙輝

\$17,880 Per Table 每席

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【CHINESE DINNER MENU 2024 中式婚禮晚宴】

CHINESE DINNER 中式婚禮晚宴 I

Roasted Suckling Pig
金豬耀紅袍

Sauteed Sliced Cuttlefish and Prawn with XO Sauce
XO醬翡翠花枝蝦球

Deep-Fried Shrimp Mousse Ball with Almond Fake
杏香百花球

Braised Vegetables with Conpoy and Egg White
金瑤蛋白扒時蔬

Crab Meat and Bird's Nest Soup with Bamboo Fungus
蟹肉竹笙燴燕窩

Braised Fish Maw and Mushroom in Supreme Oyster Sauce
蠔皇花膠伴花菇

Steamed Grouper
清蒸海石斑

Roasted Crispy Chicken
當紅炸子雞

Lotus Leaf Fried Rice with Cured Meat
荷香臘味炒絲苗

Stewed Noodle with Mixed Mushroom in Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Red Bean Soup with Rice Dumplings
陳皮紅豆沙湯圓

Chinese Petits
美點雙輝

\$14,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用

All prices are subject to 10% service charge. 另收加一服務費

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【CHINESE DINNER MENU 2024 中式婚禮晚宴】

CHINESE DINNER 中式婚禮晚宴 II

Roasted Suckling Pig
金豬耀紅袍

Sauteed Scallop and Prawn with Black Truffle Sauce
黑松露帶子炒蝦球

Deep-Fried Stuffed Crab Claw
百花釀蟹鉗

Braised Vegetables with Crab Meat and Egg White
蟹肉西施扒翡翠

Double-boiled Chicken Soup with Fish Maw, Sea Conch and Matsutake Mushroom
松茸花膠螺頭燉竹絲雞

Braised Whole Abalone and Mushroom in Supreme Oyster Sauce
蠔皇鮑魚伴花菇

Steamed Fresh Spotted Grouper
清蒸海星斑

Golden Fried Crispy Chicken with Preserved Bean Sauce
南乳吊燒雞

Fried Rice with Conpoy, Scallop and Egg White
瑤柱蛋白帶子脆米炒絲苗

Stewed Noodle with Mixed Mushroom in Abalone Sauce
鮑汁雙菇炆伊麵

Stewed Bird's Nest in Almond Milk
杏汁冰花官燕

Chinese Petits
美點雙輝

\$16,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用

All prices are subject to 10% service charge. 另收加一服務費

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【CHINESE DINNER MENU 2024 中式婚禮晚宴】

CHINESE DINNER 中式婚禮晚宴 III

Roasted Suckling Pig with Pancakes
金豬耀紅袍配層餅

Sauteed Scallop and Prawn with Black Truffle Sauce
黑松露帶子炒蝦球

Baked Crab Shell Stuffed with Crab Meat and Cheese
黃金焗釀蟹蓋

Braised Vegetables with Conpoy and Fish Maw
瑤柱花膠扒白玉

Double-boiled Chicken Soup with Fish Maw, Sea Conch and Matsutake Mushroom
松茸花膠螺頭燉竹絲雞

Braised Whole Abalone and Goose Web in Supreme Oyster Sauce
蠔皇鮑魚伴玉掌

Steamed Fresh Spotted Grouper
清蒸海星斑

Crispy Sesame Chicken
脆皮芝麻雞

Fried Rice with Diced Seafood, Sakura Shrimp and Shrimp Paste
大頭蝦膏櫻花蝦海皇炒絲苗

Shrimp Dumplings in Supreme Broth
上湯鮮蝦水餃

Mango Pomelo Sago Pudding
楊枝金露

Chinese Petits
美點雙輝

\$18,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用

All prices are subject to 10% service charge. 另收加一服務費

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【CHINESE DINNER MENU 2024 中式婚禮晚宴】

CHINESE DINNER 中式婚禮晚宴 IV

Roasted Suckling Pig with Pancakes
金豬耀紅袍配層餅

Sauteed Osmanthus Freshwater Mussel and Sea Cucumber Intestine in XO Sauce
XO醬翡翠炒雙蚌

Baked Crab Shell Stuffed with Crab Meat and Cheese
黃金焗釀蟹蓋

Braised Whole Conpoy Stuffed in Marrow Rings
玉環瑤柱甫

Double-Boiled Abalone, Sea Cucumber, Conpoy, Fish Maw, Jinhua Ham in Supreme Soup
佛跳牆

Braised Whole South African 28-head Abalone and Goose Web in Supreme Oyster Sauce
原隻28頭南非吉品伴玉掌

Steamed Fresh Spotted Grouper
清蒸海星斑

Salt-Baked Chicken with Rosolio Rosolio
玫瑰鹽焗雞

Stewed Rice with Dried Seafood in Abalone Sauce
紅燒鮑汁一品燴飯

Shrimp Dumplings in Supreme Broth
上湯鮮蝦水餃

Stewed Bird's Nest in Almond Milk
金箔杏汁冰花官燕

Chinese Petits
美點雙輝

\$23,880 Per Table 每席

Prices stated are based on a table of 12 persons. 價目以每席計算，每席12位用
All prices are subject to 10% service charge. 另收加一服務費
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【WESTERN LUNCH MENU 2024 西式婚禮午宴】

WESTERN LUNCH 西式婚禮午宴 I

STARTER

Hokkaido Scallop Tartarte, Sesame, Lime, Tortilla
北海道帆立貝他他 . 芝麻 . 青檸 . 墨西哥薄餅

SOUP

Lobster Bisque
法式龍蝦湯

MAIN

Slow Cooked Octopus & Radish, with Tomato, Nori
慢煮西班牙八爪魚 . 蘿白 . 伴蕃茄 . 紫菜

Fresh Lobster, Pumpkin Risotto w/ Zucchini and Asparagus
鮮龍蝦 . 意大利瓜蘆筍南瓜意大利飯

Roasted Spring Chicken, Asparagus, Roasted Potato, Rosemary Sauce
香烤法國春雞 . 澳洲蘆筍 . 牛油燒新薯 . 香草燒汁

DESSERT

Opera Cake
歌劇院蛋糕

\$1,088 Per Person 每位

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【WESTERN LUNCH MENU 2024 西式婚禮午宴】

WESTERN LUNCH 西式婚禮午宴 II

STARTER

36 months Iberico Jamon Arturo Sanchez with Melon
伊比利亞風乾火腿36個月 伴哈密瓜

Alaska King Crab Tostada, Chive, Spicy Mayo, Red Onion
阿拉斯加帝皇蟹肉脆玉米餅 . 細香蔥 . 辣蛋黃醬 . 紫洋蔥

Smoked Hokkaido Scallop, Ponzu, Shishito Peppers, Togarashi, Cilantro
煙燻北海道帆立貝 . 柚子醋 . 日本小青椒 . 唐辛子 . 香菜

SOUP

Oyster Clam Chowder with Caviar
周打蜆蠔湯配魚子醬

MAIN

Wild Mushroom Risotto with Black Truffle
黑松露野菌意大利飯

Australia M7 Wagyu Striploin, Asparagus, Lyonnaise Potato
澳洲M7和牛西冷扒 . 澳洲蘆筍 . 洋蔥炒薯仔 . 紅酒燒汁

or 或

Black Cod Miso, Ankimo Sauce
西京燒銀鱈魚 . 安鱈魚肝醬

or 或

Iberico Pork Loin Rack, Pineapple Vanilla Jam, French Beans, Roasted Potato
香煎西班牙黑毛豬鞍 . 香草菠蘿醬 . 法邊豆 . 烤新薯

DESSERT

Fresh Berries Mille Feuille, Vanilla Ice Cream
鮮莓果拿破崙 伴雲呢拿雪糕

\$1,588 Per Person 每位

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【WESTERN DINNER MENU 2024 西式婚禮晚宴】

WESTERN DINNER 西式婚禮晚宴 I

STARTER

36 months Iberico Jamon Arturo Sanchez with Melon
伊比利亞風乾火腿36個月 伴哈密瓜

Alaska King Crab Tostada, Chive, Spicy Mayo, Red Onion
阿拉斯加帝王蟹肉脆玉米餅 . 細香蔥 . 辣蛋黃醬 . 紫洋蔥

Smoked Hokkaido Scallop, Ponzu, Shishito Peppers, Togarashi, Cilantro
煙燻北海道帆立貝 . 柚子醋 . 日本小青椒 . 唐辛子 . 香菜

SOUP

Oyster Clam Chowder with Caviar
周打蜆蠔湯配魚子醬

MAIN

Wild Mushroom Risotto with Black Truffle
黑松露野菌意大利飯

Australia M7 Wagyu Striploin, Asparagus, Lyonnaise Potato
澳洲M7和牛西冷扒 . 澳洲蘆筍 . 洋蔥炒薯仔 . 紅酒燒汁
or 或

Black Cod Miso, Ankimo Sauce
西京燒銀鱈魚 . 安鱈魚肝醬
or 或

Iberico Pork Loin Rack, Pineapple Vanilla Jam, French Beans, Roasted Potato
香煎西班牙黑毛豬鞍 . 香草菠蘿醬 . 法邊豆 . 烤新薯

DESSERT

Fresh Berries Mille Feuille, Vanilla Ice Cream
鮮莓果拿破崙 伴雲呢拿雪糕

\$1,688 Per Person 每位

All prices are subject to 10% service charge. 另收加一服務費
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【WESTERN DINNER MENU 2024 西式婚禮晚宴】

WESTERN DINNER 西式婚禮晚宴 II

STARTER

Queen Crab, Caviar, Chive, Tortilla
松葉蟹肉 . 魚子醬 . 細香蔥 . 墨西哥餅

Hokkaido Madai Tostada, Nori, Avocado, Cherry Tomato, Onion, Quail Egg
北海道真鯛脆玉米餅 . 紫菜 . 牛油果 . 車厘茄 . 洋蔥 . 鵪鶉蛋

Sashimi Selection - Hokkaido Spot Shrimp, Toro, Akami, Boiled Abalone, Hokkaido Scallop
時令刺身拼盤 - 北海道牡丹蝦 . 卜口 . 赤身 . 磯煮鮑魚 . 北海道帆立貝

SOUP

Porcini Mushroom Soup
法式牛肝菌濃湯

MAIN

Fresh Lobster Risotto, Sun Dried Tomato
鮮龍蝦意大利飯 . 油漬日曬蕃茄乾

Australia M7 Wagyu Striploin, Asparagus, Lyonnaise Potato
澳洲M7和牛西冷扒 . 澳洲蘆筍 . 洋蔥炒薯仔 . 紅酒燒汁

or 或

Black Cod Miso, Ankimo Sauce
西京燒銀鱈魚 . 安鱈魚肝醬

or 或

Iberico Pork Loin Rack, Pineapple Vanilla Jam, French Beans, Roasted Potato
香煎西班牙黑毛豬鞍 . 香草菠蘿醬 . 法邊豆 . 烤新薯

DESSERT

Cocoa Nibs Cannoli w/ Hazelnut Soup, Chocolate Ice Cream
可可豆碎卡諾里卷 配榛子凍湯, 朱古力雪糕

\$2,288 Per Person 每位

All prices are subject to 10% service charge. 另收加一服務費
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【LUNCH BUFFET MENU 2024 婚禮自助午宴】

LUNCH BUFFET 婚禮自助午宴 I

頭盤

STARTER

Tsukemono
旬漬物

Zensai
先付

Italian Cold Cuts Platter
意大利凍肉拼盤

Cheese Selection Platter
多國芝士拼盤

Crab Meat Blinis with Spicy Mayo Sauce
辣蛋黃醬蟹肉薄餅

Bread Basket
自家製麵包

湯品檯

SOUP

Borscht
羅宋湯

Conpoy and Fish Maw Soup
瑤柱魚肚羹

沙律吧

SALAD BAR

Smoked Salmon Caesar Salad
煙燻三文魚凱撒沙律

Prawn and Potato Salad
大蝦馬鈴薯沙律

Tomato Burrata Salad, Pesto Sauce
蕃茄布拉塔芝士 . 意大利香草醬

自選沙律吧

MAKE YOUR OWN SALAD BAR

Mixed Fresh Green with your own
selections of Dressing
以新鮮蔬菜材料創作專屬的沙律

沙律醬汁

DRESSING

Balsamic Vinegar Sesame Dressing
意大利黑醋芝麻汁

Premium Spanish Olive Oil
極級西班牙橄欖油

Pier 1929 House Dressing
PIER 1929自家調製醬汁

Sesame Dressing
芝麻醬

Thousand Island Dressing
千島醬

Ponzu
柚子醋

LUNCH BUFFET 婚禮自助午宴 I

海鮮吧

SEAFOOD BAR

Mussels
青口

Sea Whelk
海螺

Praw
大蝦

Clams
大蜆

壽司及刺身

SUSHI AND SASHIMI

Special Nigiri (3 Types)
手握壽司 3款

Maki Roll (2 Types)
手造卷物 2款

Sashimi (3 Types)
精選刺身 3款

甜品房

SWEET STATION

Vanilla Panna Cotta
雲呢拿意式奶凍

Basque Cheese Cake
巴斯克焦香芝士蛋糕

Chocolate Brownies
朱古力果仁蛋糕

Fresh Lemon Tart
新鮮檸檬撻

Fruit Bar
水果吧

熱盤

HOT DISHES

Steamed Pork Dumpling
燒賣

Steamed Beef Ball
牛肉球

Sauteed Sliced Cuttlefish and Prawn with
Vegetables
翡翠花枝蝦球

Barbecue Iberico Pork
西班牙黑毛豬蜜汁叉燒

Marinated Salted Chicken
鹽香貴妃雞

Baked Seasonal Vegetables w/ Herbs
香草焗四季時蔬

Oden
關東煮

Teriyaki Beef Tongue Cubes
日式照燒牛舌心

Mushroom Risotto
蘑菇意大利飯

Stewed Noodles in Abalone Sauce
蠔皇乾燒伊麵

Fried Rice with Fresh Scallop and Yunnan Ham
金華帶子炒香苗

\$1,088 Per Person 每位

2 Hours Free Flow. 兩小時無限量供應

All prices are subject to 10% service charge. 另收加一服務費

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【LUNCH BUFFET MENU 2024 婚禮自助午宴】

LUNCH BUFFET 婚禮自助午宴 II

頭盤

STARTER

Tsukemono
旬漬物

Scallop Tartare with Wasabi Mayo Sauce
山葵蛋黃醬帶子他他

Italian Cold Cuts Platter
意大利凍肉拼盤

Cheese Selection Platter
多國芝士拼盤

Crab Meat Blinis with Spicy Mayo Sauce
辣蛋黃醬蟹肉薄餅

Cucumber in Sichuan Chili Sauce
涼拌青瓜

Bread Basket
自家製麵包

湯品檯

SOUP

Shrimp Bisque
大蝦海鮮湯

Braised Fish Maw Soup with Conpoy
花膠瑤柱魚肚羹

烤肉

CARVING STATION

Roasted Prime Ribeye
烤極級牛肉眼

Pier 1929 House Dressing
PIER 1929自家調製醬汁

沙律吧

SALAD BAR

Smoked Salmon Caesar Salad
煙燻三文魚凱撒沙律

Tomato Burrata Salad, Pesto Sauce
蕃茄布拉塔芝士 . 意大利香草醬

Thai Style Seafood and Pomelo Salad
泰式海鮮柚子沙律

Japanese Potato Egg Salad
和風雞蛋薯仔沙律

自選沙律吧

MAKE YOUR OWN SALAD BAR

Mixed Fresh Green with your own
selections of Dressing
以新鮮蔬菜材料創作專屬的沙律

沙律醬汁

DRESSING

Balsamic Vinegar Sesame Dressing
意大利黑醋芝麻汁

Premium Spanish Olive Oil
極級西班牙橄欖油

Pier 1929 House Dressing
PIER 1929自家調製醬汁

Sesame Dressing
芝麻醬

Thousand Island Dressing
千島醬

Ponzu
柚子醋

LUNCH BUFFET 婚禮自助午宴 II

海鮮吧

SEAFOOD BAR

Lobster
龍蝦

Mussels
青口

Sea Whelk
海螺

Praw
大蝦

Clams
大蜆

甜品房

SWEET STATION

Mango & Passion Fruit Pudding
芒果熱情果布甸

Coconut Pineapple Cake
椰子菠蘿蛋糕

Chocolate Brownies
朱古力果仁蛋糕

Fresh Lemon Tart
日式柚子芝士蛋糕

Vanilla Red Fruit Mousse Cake
雲呢拿紅莓慕絲蛋糕

Fruit Bar
水果吧

壽司及刺身

SUSHI AND SASHIMI

Special Nigiri (4 Types) Salmon / Sweet Shrimp /
Scallop / Ark Shell
手握壽司 4款 三文魚 / 甜蝦 / 帆立貝 / 赤貝

Maki Roll (3 Types)
手造卷物 3款

Sashimi (3 Types) Salmon / Shirauo / Hamachi
精選刺身 3款 三文魚 / 白身魚 / 油甘魚

熱盤

HOT DISHES

Steamed Shrimp Dumpling
蝦餃

Steamed Pork Dumpling
燒賣

Sauteed Scallop and Prawn with Vegetables
碧綠彩椒帶子蝦球

Barbecue Iberico Pork
西班牙黑毛豬蜜汁叉燒

Marinated Salted Chicken
鹽香貴妃雞

Baked Seasonal Vegetables w/ Herbs
香草焗四季時蔬

Oden
關東煮

Thai Style Grilled Pork Cheek
泰式豬頸肉

Braised Oxtail in Red Wine Sauce
紅酒燴牛尾

Mushroom Risotto with Black Truffle
黑松露蘑菇意大利飯

Stewed Noodles in Abalone Sauce
蠔皇乾燒伊麵

\$1,588 Per Person 每位

2 Hours Free Flow. 兩小時無限量供應

All prices are subject to 10% service charge. 另收加一服務費

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【DINNER BUFFET MENU 2024 婚禮自助晚宴】

DINNER BUFFET 婚禮自助晚宴 I

頭盤

STARTER

Tsukemono
旬漬物

Scallop Tartare with Wasabi Mayo Sauce
山葵蛋黃醬帶子他他

Italian Cold Cuts Platter
意大利凍肉拼盤

Cheese Selection Platter
多國芝士拼盤

Crab Meat Blinis with Spicy Mayo Sauce
辣蛋黃醬蟹肉薄餅

Cucumber in Sichuan Chili Sauce
涼拌青瓜

Bread Basket
自家製麵包

湯品檯

SOUP

Shrimp Bisque
大蝦海鮮湯

Conpoy and Fish Maw Soup
瑤柱魚肚羹

烤肉

CARVING STATION

Roasted Prime Ribeye
烤極級牛肉眼

Pier 1929 House Dressing
PIER 1929自家調製醬汁

沙律吧

SALAD BAR

Smoked Salmon Caesar Salad
煙燻三文魚凱撒沙律

Tomato Burrata Salad, Pesto Sauce
蕃茄布拉塔芝士 . 意大利香草醬

Thai Style Seafood and Pomelo Salad
泰式海鮮柚子沙律

Japanese Potato Egg Salad
和風雞蛋薯仔沙律

自選沙律吧

MAKE YOUR OWN SALAD BAR

Mixed Fresh Green with your own
selections of Dressing
以新鮮蔬菜材料創作專屬的沙律

沙律醬汁

DRESSING

Balsamic Vinegar Sesame Dressing
意大利黑醋芝麻汁

Premium Spanish Olive Oil
極級西班牙橄欖油

Pier 1929 House Dressing
PIER 1929自家調製醬汁

Sesame Dressing
芝麻醬

Thousand Island Dressing
千島醬

Ponzu
柚子醋

DINNER BUFFET 婚禮自助晚宴 I

海鮮吧

SEAFOOD BAR

Lobster
龍蝦

Mussels
青口

Sea Whelk
海螺

Praw
大蝦

Clams
大蜆

甜品房

SWEET STATION

Orange Blossom Water Bavaois
法國橙花水巴伐利亞

Coconut Pineapple Cake
椰子菠蘿蛋糕

Vanilla Red Fruit Mousse Cake
雲呢拿紅莓慕絲蛋糕

Yuzu Cheese Cake
日式柚子芝士蛋糕

Custard Puff
吉士泡芙

70% Rich Chocolate Tart (with alcohol)
70%特濃朱古力撻 (含酒精)

Fruit Bar
水果吧

壽司及刺身

SUSHI AND SASHIMI

Special Nigiri (4 Types) Salmon / Sweet Shrimp / Scallop /
Ark Shell
手握壽司 4款 三文魚 / 甜蝦 / 帆立貝 / 赤貝

Maki Roll (3 Types)
手造卷物 3款

Sashimi (3 Types) Salmon / Shirauo / Hamachi
精選刺身 3款 三文魚 / 白身魚 / 油甘魚

熱盤

HOT DISHES

Sauteed Sliced Cuttlefish and Prawn with Vegetables
翡翠花枝蝦球

Barbecue Iberico Pork
西班牙黑毛豬蜜汁叉燒

Marinated Salted Chicken
鹽香貴妃雞

Chicken Karaage
唐揚炸雞

Baked Seasonal Vegetables w/ Herbs
香草焗四季時蔬

Oden
關東煮

Thai Style Grilled Pork Cheek
泰式豬頸肉

Braised Oxtail in Red Wine Sauce
紅酒燴牛尾

Mushroom Risotto with Black Truffle
黑松露蘑菇意大利飯

Stewed Noodles in Abalone Sauce
蠔皇乾燒伊麵

Baked Bolognese Mashed Potato with Cheese
三芝肉醬焗薯蓉

\$1,488 Per Person 每位

3 Hours Free Flow. 三小時無限量供應

All prices are subject to 10% service charge. 另收加一服務費

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【DINNER BUFFET MENU 2024 婚禮自助晚宴】

DINNER BUFFET 婚禮自助晚宴 II

頭盤

STARTER

Tsukemono
旬漬物

Scallop Tartare with Wasabi Mayo Sauce
山葵蛋黃醬帶子他他

Italian Cold Cuts Platter
意大利凍肉拼盤

Iberico Ham Cantaloupe
伊比利亞火腿配哈密瓜

Cheese Selection Platter
多國芝士拼盤

Crab Meat Blinis with Spicy Mayo Sauce
辣蛋黃醬蟹肉薄餅

Spiced Marinated Beef Shank
五香滷牛展

Sliced Jelly Fish with Pork Hock in Chili
Sauce
涼拌海蜇燻蹄

Bread Basket
自家製麵包

湯品檯

SOUP

Lobster Bisque
法式龍蝦湯

Double-boiled Silkie Chicken Soup with
Matsutake Mushroom
松茸燉烏雞湯

烤肉

CARVING STATION

Roasted Rack of Lamb with Herbs
香草焗羊架

Roasted Prime Ribeye
烤極級牛肉眼

Pier 1929 House Dressing
PIER 1929自家調製醬汁

沙律吧

SALAD BAR

Queen Crab Caesar Salad
松葉蟹肉凱撒沙律

Tomato Burrata Salad, Pesto Sauce
蕃茄布拉塔芝士·意大利香草醬

Kale Salad with Prawn, Green Apple and
Walnut, House Dressing
羽衣甘藍青蘋果合桃大蝦沙律

Potato Salad with Sesame Crusted Tuna
香煎芝麻吞拿魚薯仔沙律

自選沙律吧

MAKE YOUR OWN SALAD BAR

Mixed Fresh Green with your own
selections of Dressing
以新鮮蔬菜材料創作專屬的沙律

沙律醬汁

DRESSING

Balsamic Vinegar Sesame Dressing
意大利黑醋芝麻汁

Premium Spanish Olive Oil
極級西班牙橄欖油

Pier 1929 House Dressing
PIER 1929自家調製醬汁

Sesame Dressing
芝麻醬

Thousand Island Dressing
千島醬

Ponzu
柚子醋

DINNER BUFFET 婚禮自助晚宴 II

海鮮吧

SEAFOOD BAR

Alaskan King Crab
阿拉斯加長腳蟹

Blue Mussels
藍青口

Praw
大蝦

Clams
大蜆

甜品房

SWEET STATION

Pistachio Panna Cotta with Apricot Gel
開心果意式奶凍配杏桃醬

Uji Matcha Fondant Tart
京都宇治抹茶流心撻

Classic Tiramisu
經典意大利芝士蛋糕

Black Forest Cake
黑森林蛋糕

Mille-feuille
法式千層酥

Macarons
馬卡龍

Fruit Bar
水果吧

壽司及刺身

SUSHI AND SASHIMI

Special Nigiri (4 Types)
Salmon / Hamachi / Shrimp / Karei
手握壽司 4款 三文魚 / 油甘魚 / 赤蝦 / 左口魚

Maki Roll (3 Types)
手造卷物 3款

Sashimi (3 Types)
Spot Shrimp / Hokkaido Scallop / Tuna / Kajiki
精選刺身 3款 牡丹蝦 / 北海道帆立貝 / 金槍魚 / 劍魚腩

熱盤

HOT DISHES

Barbecue Iberico Pork
西班牙黑毛豬蜜汁叉燒

Sauteed Scallop and Prawn with Vegetables
碧綠彩椒帶子蝦球

Crispy Roasted Chicken
當紅炸子雞

Steamed Sliced Giant Grouper
清蒸沙巴龍薑片

Braised Vegetables with Conpoy
瑤柱扒時蔬

Sautéed New Potatoes with Onions
洋蔥炒新薯

Thai Style Grilled Pork Cheek
泰式豬頸肉

Braised Oxtail in Red Wine Sauce
紅酒燴牛尾

Mushroom Risotto with Black Truffle
黑松露蘑菇意大利飯

Mixed Seafood Penne Pasta
海鮮燴長通粉

Baked Bolognese Mashed Potato with Cheese
三芝肉醬焗薯蓉

\$1,888 Per Person 每位

3 Hours Free Flow. 三小時無限量供應

All prices are subject to 10% service charge. 另收加一服務費

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【CHINESE VEGETARIAN MENU 2024 中式素菜婚宴】

CHINESE VEGETARIAN 中式素菜婚宴

Deep-Fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms
蓬萊素鵝

Crispy Fried Taro with Sweet & Sour Sauce
香酥荔卷

Sauteed Vegetarian Cuttlefish with Snap Pea
蜜糖豆炒素花枝片

Braised Lion's Mane Mushroom with Broccoli
西蘭花扒猴頭菇

Braised Vegetarian Shark's Fin with Bamboo Fungus
竹笙素生翅

Braised Eight Treasures Vegetables
鴻運八寶齋

Braised Vegetarian Yellow Croaker in Sweet & Sour Sauce
五柳黃花魚

Pan-Fried Bean Curd Sheet and Vegetarian Seafood in Vegetarian Oyster Sauce
海皇菜膽鴨

Fried Tofu with Mixed Mushroom
三菇扒豆腐

Fried Rice with Mixed Vegetables and Pine Nuts
崧子錦繡炒飯

Mushroom Dumplings in Soup
上湯香菇素水餃

Sweetened Red Bean Soup with Rice Dumplings
陳皮紅豆沙湯圓

\$11,880 Per Table 每席

All prices are subject to 10% service charge. 另收加一服務費
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【WESTERN VEGETARIAN MENU 2024 西式素菜婚宴】

WESTERN VEGETARIAN 西式素菜婚宴

STARTER

Tomato and Buffalo Mozzarella Cheese with Baguette,
水牛芝士蕃茄 . 黑醋欖油

Fennel, Orange and Walnut Salad, Ponzu Dressing
茴香鮮橙核桃沙律 配和風汁

Cheesy Baked Italian Zucchini and Eggplant Lasagna in Cream Sauce, Snap Pea Sauce
芝士焗意大利瓜茄子忌廉千層 配蜜豆汁

SOUP

Pumpkin Soup with Nutmeg
肉豆蔻南瓜湯

MAIN

Pesto Orzo with Australia Asparagus
澳洲蘆筍米粒粉配意大利香草醬

Baked Stuffed Portobello Mushroom with Tomato & Mixed Green (Ratatouille)
普羅旺斯燴蔬菜釀大啡菇

DESSERT

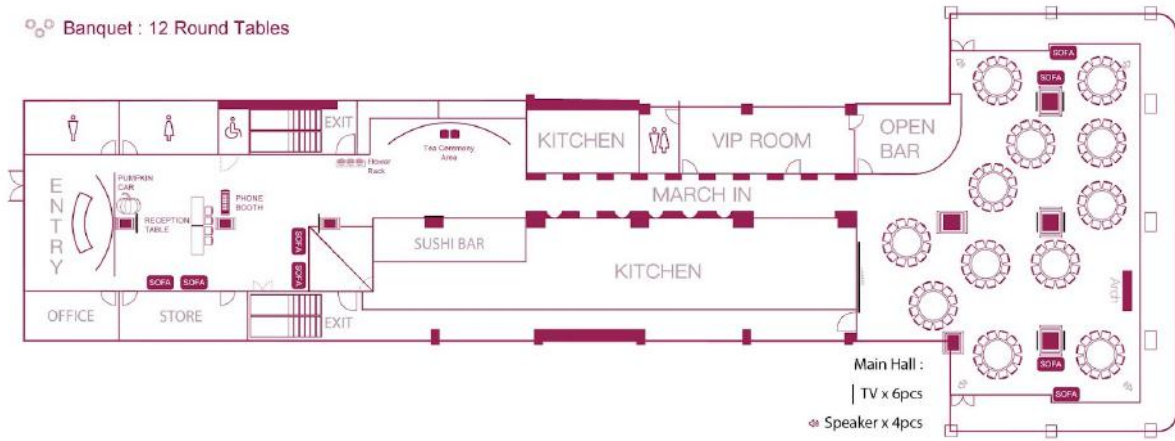
Passionfruit-mango Sorbet, Fresh Berries, Mango, Toasted Coconut
芒果熱情果雪葩 . 鮮莓果 . 芒果 . 烤椰子片


\$1,088 Per Person 每位

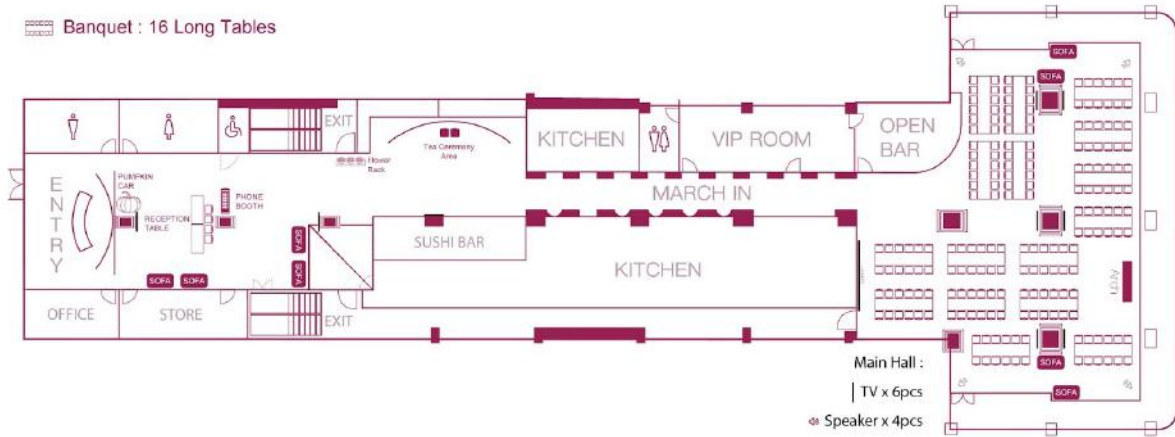
All prices are subject to 10% service charge. 另收加一服務費
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【Floor Plan 平面圖】

 Banquet : 12 Round Tables



 Banquet : 16 Long Tables



 Ceremony : 84 Seats (14 rows)

