

# 中式 婚禮 宴

## 永結同心宴

金豬大紅袍全體  
Roasted Whole Suckling Pig

夏果百合蝦球  
Sautéed Prawns with Lily Bulbs  
and Macadamia Nuts

沙律海鮮卷  
Deep-fried Seafood Roll

生財玉環瑤柱脯  
Braised Whole Conpoy Stuffed in  
Cucumber with Vegetables

高湯雞蓉燴燕窩  
Braised Bird's Nest with Minced Chicken

天白花菰鮮鮑片  
Braised Sliced Abalone with Mushrooms

清蒸沙巴龍躉斑  
Steamed Fresh Sabah Grouper

當紅脆皮乳香雞  
Roasted Crispy Chicken

錦繡揚州絲苗  
Special Fried Rice

開心雙喜伊麵  
Braised E-Fu Noodles

美滿喜鴻運  
Sweetened Red Bean Cream with  
Lotus Seed and Lily Bulbs

心心長相印  
Chinese Petits Fours

合時生果  
Seasonal Fresh Fruit

每席 HK\$8,388 per table  
(供十二位用 for 12 persons)

## 百年好合宴

金豬大紅袍全體  
Roasted Whole Suckling Pig

鮮露筍蝦球帶子  
Sautéed Prawns and Scallops with Asparagus

杏香百花球  
Deep-fried Shrimps Mousse with Almond Flake

生財玉環瑤柱脯  
Braised Whole Conpoy Stuffed in  
Cucumber with Vegetables

竹笙蟹肉燴燕窩  
Braised Bird's Nest with Crabmeat  
and Bamboo Pith

原隻蠔皇鮑魚  
Braised Whole Abalone in Oyster Sauce

清蒸生猛大虎斑  
Steamed Fresh Tiger Grouper

當紅脆皮乳香雞  
Roasted Crispy Chicken

金華鮮蝦炒絲苗  
Fried Rice with Yunnan Ham and Shrimps

開心雙喜伊麵  
Braised E-Fu Noodles

美滿喜鴻運  
Sweetened Red Bean Cream with  
Lotus Seed and Lily Bulbs

心心長相印  
Chinese Petits Fours

合時生果  
Seasonal Fresh Fruit

每席 HK\$9,688 per table  
(供十二位用 for 12 persons)

## 龍鳳呈祥宴

金豬大紅袍全體  
Roasted Whole Suckling Pig

翡翠玉帶象拔蚌  
Sautéed Scallops and Geoducks with Vegetables

酥炸百花釀蟹鉗  
Deep-fried Crab Claw filled with Shrimp Mousse

多子發財瑤柱脯  
Braised Whole Conpoy with Pea Sprouts,  
Black Moss and Fried Garlic

竹笙海味燴官燕  
Braised Bird's Nest with Assorted Seafood  
and Bamboo Pith

鵝掌原隻鮑魚  
Braised Whole Abalone with Goose Web

清蒸大星斑  
Steamed Fresh Spotted Grouper

鴻運脆皮炸子雞  
Roasted Crispy Chicken

黑松露海皇炒香苗  
Fried Rice with Diced Seafood and Black Truffle

鮑汁珍菌伊麵  
Braised E-fu Noodle with Mushrooms in Abalone Jus

美滿喜鴻運  
Sweetened Red Bean Cream with  
Lotus Seed and Lily Bulbs

心心長相印  
Chinese Petits Fours

合時生果  
Seasonal Fresh Fruit

每席 HK\$10,688 per table  
(供十二位用 for 12 persons)

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安聯集團成員 a member of ESM Group

# 永恒自助午餐菜譜

## ETERNAL LUNCH BUFFET MENU

### 冷盤 APPETIZER

煙三文魚  
Smoked Salmon

紐西蘭青口  
New Zealand Mussel

煙鴨胸  
Smoked Duck Breast

雜錦風乾肉拼盤  
Assortment of Air Dried Meat Platter

日式迷你八爪魚及味付螺肉  
Marinated Mini Octopus and Snail

意式扒雜菜碟  
Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

潮式滷水墨魚片、豆腐  
Chiu Chow Style Soya Cuttlefish sliced and Bean Curd

### 沙律 SALAD

新鮮沙律菜  
Assorted Crunchy Salad

蕃茄沙律  
Tomato Salad

鮮蝦鮮果沙律  
Prawn Salad with Fresh Fruit

泰式木瓜沙律  
Papaya Salad Thai Style

薯仔煙肉沙律  
Potato Salad with Chives and Crispy Bacon

燒牛肉沙律  
Roast Beef Salad

### 沙律汁 DRESSING

黑醋汁、千島汁、法式沙律汁、凱撒沙律汁  
Balsamic, Thousand Island, French, Caesar Dressing

### 湯 SOUP

海鮮周打湯  
Seafood Chowder

西湖牛肉羹  
Westlake Beef Broth

### 銀爐燒烤 CARVING TROLLEY

燒西冷牛肉  
Roasted Beef Sirloin

### 中西式熱盤 ASIAN & WESTERN HOT SELECTION

日式照燒雞  
Chicken Teriyaki

香煎龍利柳橘子檸檬汁  
Pan-seared Sole Fillet with Tangerine and Lemon Sauce

香蒜西蘭花炒蝦球花枝片  
Stir-fried Garlic Prawn and Squid with Broccoli

秘製鼓油雞  
Supreme Soya Chicken

香炸蜜椒排骨  
Deep-fried Pork Ribs with Pepper and Honey Glazed

竹笙漢齋豆腐  
Braised Bean Curd with Bamboo Pith and Vegetables

黑椒牛仔骨  
Grilled Pepper Beef Short Ribs

肉醬意粉  
Spaghetti Bolognaise

芝士焗海鮮  
Cheesy Seafood Bake

薑汁芥蘭  
Sauteed Kale with Ginger Jus

瑤柱蛋白炒飯  
Fried Rice with Conpoy and Egg White

干燒伊麵  
Braised E-fu Noodle with Chive

### 甜品 DESSERT

草莓慕絲  
Strawberry Mousse

朱古力閃電泡芙  
Chocolate Éclair

果仁朱古力脆脆  
Praline Chocolate Slices

焦糖朱古力撻  
Chocolate Shell with Salted Butter Caramel

榛子脆杏仁泡芙  
Choux Pastry with Hazelnut and Almond

提拉米蘇  
Tiramisu

焦糖燉蛋  
Cream Brûlée

芒果奶凍  
Mango Panna Cotta

法式雜錦餅  
Assorted French Pastries

杞子桂花糕  
Osmanthus Pudding

鮮果碟  
Fresh Fruit Platter

每位 HK\$628  
per person

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# 幸福自助晚餐菜譜

## FORTUNE DINNER BUFFET MENU

### 冷盤 APPETIZER

- 煙三文魚  
Smoked Salmon
- 紐西蘭青口  
New Zealand Mussel
- 深海中蝦  
Deep Sea Medium Prawn
- 北極翡翠螺  
Jewel Snail
- 煙鴨胸  
Smoked Duck Breast
- 蜜瓜巴馬風乾火腿  
Parma Ham with Melon
- 花雕醉雞  
Drunken Wine Chicken
- 意式扒雜菜碟  
Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

### 沙律 SALAD

- 希臘沙律  
Greek Salad
- 大蝦咖喱蛋黃醬沙律  
Prawn Salad with Curry Mayo
- 尼斯沙律  
Nicoise Salad with Boiled Egg, Tuna, Olives and Green Bean
- 薯仔煙肉沙律  
Potato Salad with Chives and Crispy Bacon
- 新鮮沙律菜  
Assorted Crunchy Salad Leaves

### 沙律汁 DRESSING

- 黑醋汁、千島汁、法式沙律汁、凱撒沙律汁  
Balsamic, Thousand Island, French, Caesar Dressing

### 湯 SOUP

- 海鮮周打湯  
Seafood Chowder
- 西湖牛肉羹  
Westlake Beef Broth

### 銀爐燒烤 CARVING TROLLEY

- 燒美國西冷牛肉  
Roasted U.S Beef Sirloin
- 脆皮燒鴨  
Roasted Duck

### 中西式熱盤 ASIAN & WESTERN HOT SELECTION

- 三文魚蕃茄莎莎醬  
Pan-fried Salmon Fillet with Tomato Salsa
- 香蒜西蘭花炒蝦球花枝片  
Stir-fried Garlic Prawn and Squid with Broccoli
- 沙薑雞  
Poached Chicken with Ground Ginger
- 匈牙利燴牛肉  
Beef Goulash
- 芝士焗馬鈴薯  
Gratin Potatoes with Chive
- 咖喱雞燴雜菜  
Curry Chicken with Vegetables
- 竹笙上素扒豆腐  
Braised Bean Curd with Bamboo Pith and Vegetables
- 海鮮香草蕃茄長通粉  
Seafood Penne Pasta with Tomato and Basil Sauce
- 薑汁芥蘭  
Sauteed Kale with Ginger Jus
- 金華鮮蝦炒飯  
Fried Rice with Yunnan Ham and Shrimps
- 鮑汁珍菌伊麵  
Braised E-fu Noodle with Mushrooms in Abalone Jus

### 甜品 DESSERT

- 草莓慕絲  
Strawberry Mousse
- 朱古力閃電泡芙  
Chocolate Éclair
- 果仁朱古力脆脆  
Praline Chocolate Slices
- 焦糖朱古力撻  
Chocolate Shell with Salted Butter Caramel
- 榛子脆杏仁泡芙  
Choux Pastry with Hazelnut and Almond
- 美國芝士餅  
American Cheese Cake
- 提拉米蘇  
Tiramisu
- 馬卡龍  
Macaroon
- 焦糖燉蛋  
Cream Brûlée
- 芒果奶凍  
Mango Panna Cotta
- 法式雜錦餅  
Assorted French Pastries
- 杞子桂花糕  
Osmanthus Pudding
- 鮮果碟  
Fresh Fruit Platter

每位 HK\$ 728  
per person

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# 圓美 自助晚餐菜譜

## PERFECT DINNER BUFFET MENU

### 冷盤 APPETIZER

- 煙三文魚  
Smoked Salmon
- 阿拉斯加蟹腳  
Alaska Snow Crab Leg
- 紐西蘭青口  
New Zealand Mussel
- 深海中蝦  
Deep Sea Medium Prawn
- 北極翡翠螺  
Jewel Snail
- 蜜瓜巴馬風乾火腿  
Parma Ham with Melon
- 香芒牛油果蟹肉  
Crab Meat Salad with Mango and Avocado
- 花雕凍醉雞  
Drunken Chicken in Hua Diao Wine
- 意式扒雜菜碟  
Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

### 沙律 SALAD

- 希臘沙律  
Greek Salad
- 水牛芝士蕃茄沙律  
Tomato Mozzarella Salad
- 大蝦鮮果沙律  
Prawn Salad with Fresh Fruit
- 泰式海鮮沙律  
Thai Seafood Salad
- 露筍帶子沙律  
Asparagus and Scallops Salad
- 凱撒沙律  
Caesar Salad

### 沙律汁 DRESSING

- 黑醋汁、千島汁、法式沙律汁、凱撒沙律汁  
Balsamic, Thousand Island, French, Caesar Dressing

### 湯 SOUP

- 龍蝦湯  
Lobster Bisque
- 竹笙雞蓉燴燕窩  
Braised Bird's Nest with Bamboo Piths and Minced Chicken

### 銀爐燒烤 CARVING TROLLEY

- 燒美國安格斯西冷牛肉  
Roasted U.S. Angus Beef Sirloin
- 金陵乳豬全體  
Roasted Whole Suckling Pig

### 中西式熱盤 ASIAN & WESTERN HOT SELECTION

- 烤羊架配露絲瑪莉燒汁  
Roasted Rack of Lamb with Rosemary Gravy
- 燒牛柳伴綠胡椒汁  
Roasted Beef Tenderloin with Green Peppercorn Sauce
- 香煎石斑柳芥末籽汁  
Pan-seared Grouper Fillet with Pommery Sauce
- 香蒜西蘭花炒蝦球花枝片  
Stir-fried Garlic Prawn and Squid with Broccoli
- XO醬炒珊瑚蚌  
Wok-fried Coral Clam with XO Sauce
- 脆皮炸子雞  
Crispy Chicken
- 香炸蜜椒排骨  
Deep-fried Pork Ribs with Pepper and Honey Glazed
- 鼎湖上素  
Vegetarian Delight
- 蠔皇金錢鮮鮑螺  
Braised Sliced Conch and Mushrooms with Vegetables
- 黑松露海鮮長通粉  
Seafood Penne with Black Truffle Sauce
- 蟹肉扒芥膽  
Mustard Plants with Crabmeat Sauce
- 蟹肉瑤柱蔥花炒飯  
Fried Rice with Fresh Crabmeat, Conpoy and Green Onions
- 豉油皇海鮮炒烏冬  
Wok-fried Seafood with Udon in Soya Sauce

### 甜品 DESSERT

- 草莓慕絲  
Strawberry Mousse
- 朱古力閃電泡芙  
Chocolate Éclair
- 果仁朱古力脆脆  
Praline Chocolate Slices
- 焦糖朱古力撻  
Chocolate Shell with Salted Butter Caramel
- 榛子脆杏仁泡芙  
Choux Pastry with Hazelnut and Almond
- 美國芝士餅  
American Cheese Cake
- 提拉米蘇  
Tiramisu
- 馬卡龍  
Macaroon
- 焦糖嫩蛋  
Cream Brûlée
- 芒果奶凍  
Mango Panna Cotta
- 法式雜錦餅  
Assorted French Pastries
- 杞子桂花糕  
Osmanthus Pudding
- 鮮果碟  
Fresh Fruit Platter

每位 HK\$828  
per person

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