

Thinese Wedding Lunch Menu B 喜 耦 天 成 中 式 婚 宴 午 餐

Roasted Suckling Piglet 喜偶天成脆金豬

Wok Fried Scallop and Coral Clam with Vegetable 翡翠帶子珊瑚蚌

Braised Two Green Vegetables with Shredded Conpoy 金瑤扒雙翡翠

Deep Fried Crab Claw Coated with Shrimp Mousses 百花炸釀蟹箝

Braised Bird's Nest with Bamboo Pith and Seafood in Soup 竹笙海皇燴燕窩

Braised Whole Abalone with Black Mushroom 碧綠天白花菇扣原隻鮮鮑

Steamed Whole Grouper 清蒸大海斑

Roasted Chicken flavor in Coconut 椰香吊燒雞

Fried Rice with Diced Seafood and Dried Shrimp 櫻花蝦海皇炒飯

Braised E-Fu Noodle with Straw Mushroom in Abalone Sauce 鮮菇鮑汁炆伊麵

> Sweet Soup with Red Bean and Lotus Seed 蓮子百合紅豆沙

> > Seasonal Fresh Fruit Platter 環球鮮果



每席供十二位用

港幣 \$6,288 per table of 12 persons

(Subject to 10% service charge 另收加一服務費)

For reservation and enquiry, please contact our banquet team 預訂及查詢請聯絡宴會部

Tel 電話: 2783 3277 / 2783 3292 Fax 傳真: 2783 3402

Email 電郵: banquet@thecityview.com.hk