

花月佳期盛宴 The Heavenly Heart Menu

珠聯囍璧合 鸞鳳和鳴脆金豬 Barbecued Whole Suckling Pig

同心炫金光 松露醬野菌元貝 Sautéed Scallops and Wild Mushrooms with Truffle Paste

山盟証海誓 香酥鵝肝鮮蝦丸 Deep-fried Goose Liver and Shrimp Paste Balls

鴛鴦緣天賜 蜜餞雲腿鴛鴦鮮蔬 Braised Seasonal Vegetables with Yunnan Ham

紅鸞會雙燕 琥珀芙蓉玉液燴燕窩 Braised Bird's Nest with Crab Meat, Peach Resin and Egg White

> 濃情滿蜜意 碧綠蠔皇花菇鮑片 Braised Sliced Abalone with Chinese Mushrooms and Seasonal Vegetables in Oyster Sauce

> > 樂如魚得水 清蒸海老虎斑 Steamed Tiger Garoupa

比翼牽紅線 金蒜脆皮燒黃油雞 Crispy Fried Chicken with Garlic

同偕共白首 黑豚叉燒鮮蝦蔥花絲苗 Fried Rice with Diced Barbecued Kurobuta Pork, Shrimp and Spring Onion

姻緣一線牽 甫魚雙喜炆伊府麵 Braised E-fu Noodles with Dried Flatfish and Straw Mushrooms

玉露藏彌珍 十五年陳皮蓮子百合紅豆沙 Sweetened Lotus Seed with Lily Bulbs and Mandarin Peel in Red Bean Soup

花團錦簇 美點映雙輝
Petits Fours

HK\$13,688

12 guests per table 10% service charge applies







花好月圓盛宴 The Perfect Match Menu

珠聯囍璧合 金陵乳豬滿華堂 Barbecued Whole Suckling Pig

濃情似海深 琥珀鮮淮山露筍蝦球 Sautéed Prawns with Yam, Asparagus and Sweetened Walnut

> 金石喜良緣 格蘭焗釀嚮螺 Baked Sea Conch Stuffed with Diced Chicken, Onion and Mushroom in Portuguese Sauce

永恆照愛海 瑤柱珍菌扒翡翠 Braised Seasonal Vegetable with Conpoy and Mushrooms

情深天地約 松茸菜膽花菇清燉燕窩 Double-boiled Bird's Nest Soup with Matsutake, Shiitake Mushrooms and Brassica

鶼鰈意情深 蠔皇原隻六頭湯鮑 Braised 6 Heads Canned Abalone with Vegetables in Oyster Sauce

> 魚水喜相逢 清蒸海老虎斑 Steamed Tiger Garoupa

鳳冠耀霞帔 乳香吊燒黃油雞 Deep-fried Crispy Chicken with preserved Red Bean Curd Paste

良緣悅美滿 瑤柱鮑汁鱆魚雞粒炆絲苗 Fried Rice with Diced Octopus, Chicken, Mushrooms and Shredded Conpoy in Abalone Sauce

> 濃情一線牽 上湯鮮蝦水餃 Shrimp Dumplings in Supreme Broth

情濃常滿溢 冰花紅棗蓮子燉雪耳 Sweetened Red Dates Soup with Lotus Seeds and Snow Fungus

甜蜜滿屋 美點映雙輝
Petits Fours

HK\$14,688

12 guests per table 10% service charge applies







美景良辰盛宴 The Bridal Glow Menu

珠聯囍璧合 金陵乳豬耀紅袍 Barbecued Whole Suckling Pig

天地鴛鴦盟 XO 醬彩椒金不換炒珊瑚桂花蚌 Sautéed Coral Clams & Sea Clams with Prawn and Basil in XO Sauce

浪漫黃金屋 車打芝士珍菌鮮蟹肉焗釀蟹蓋 Baked Crab Shell Filled with Crab Meat, White Mushroom, Onion and Cheddar cheese

> 永恒如深海 玉環瑤柱甫 Braised Whole Conpoy in Marrow Rings

貴州竹笙花膠瑤柱燴燕窩 金鑽龍鳳配 Braised Bird's Nest Soup with Bamboo Piths, Fish Maw and Conpoy

> 鶼鰈意情深 蠔皇六頭湯鮑扣法國鵝掌 Braised 6 Heads Canned Abalone with Goose Webs and Seasonal Vegetables in Oyster Sauce

魚水喜相逢 鳳脂蒸海黄皮老虎斑 Steamed Tiger Garoupa with Spring Onions and Chicken Fat

> 金杯鳳和鳴 七彩脆皮黃油雞 Deep-fried Crispy Chicken with Shrimp Crackers

百子卯千孫 櫻花蝦蟹肉錦繡炒絲苗 Fried Rice with Crab Meat, Sakura Shrimps and Seasonal Vegetables

> 濃情比金堅 上湯鮮蝦菜肉雲吞 Fresh Prawn and Cabbage Dumplings in Superior Soup

佳偶囍天成 生磨合桃露湯丸、鬆化合桃酥、杞子桂花糕 Sweetened Walnut Soup with Dumplings, Walnut cookies, Osmanthus and Wolfberry Puddings

> 花團錦簇 合時鮮果盤 Fresh Fruit Platter

HK\$16,688

12 guests per table







天賜良緣盛宴 The Eternal Love Menu

珠聯囍璧合 金陵乳豬耀紅袍 Barbecued Whole Suckling Pig

鴛鴦並蒂蓮 蜜餞雲腿伴油泡螺片露筍鮮蝦球 Braised Yunnan Ham and Sautéed Sea Whelk and Prawns with Asparagus

> 琴瑟迎雙燕 香檳汁脆米焗北海道元貝皇 Baked Hokkaido Scallop and Crispy Rice with Cheddar Cheese and Champagne Crème

千里情花開 金華胭脂玉露映紗窗 Braised Bamboo Piths, Asparagus and Ham with Egg White in Crab Meat Sauce

> 良緣天註定 鳳凰回巢養生湯 (花膠, 鮑魚, 瑤柱, 北菇, 竹笙) Double-boiled Fish Maw, Abalone, Conpoy, Chinese Mushroom and Bamboo Piths Soup

情深見永恆 濃鮑汁扣原隻四頭湯鮑 Braised 4 Heads Canned Abalone with Seasonal Vegetables in Oyster Sauce

魚水喜相逢 鳳脂蒸海東星斑 Steamed Spotted Garoupa with Spring Onions and Chicken Fat

龍鳳呈祥配 金枝玉葉脆皮黃油雞 Deep-fried Crispy Chicken with Enoki Mushrooms and White Mugwort

> 白首共齊眉 櫻花蝦燒汁穴子蔥香金粟炒絲苗 Fried Rice with Sakura Shrimps, Eel, Sweet corn, Seasonal Vegetables in Teriyaki Sauce

縷結倆同心 上湯鮮蝦煎粉果 Pan-fried Shrimp Dumplings served with Supreme Broth

甜蜜的愛海 鲜芒楊枝甘露、香芒糯米卷、麻香煎堆仔 Chilled Sago Cream with Chinese Pomelo and Mango Juice, Mango and Sticky Rice Roll, Fried Sesame Dumplings

花團錦簇 合時鮮果盤 Fresh Fruit Platter

HK\$19,688

12 guests per table 10% service charge applies







Wedding Set Dinner 2023 MENU A

Selection of Bread and Butter

Hokkaido Jumbo Scallop, Citrus, Quinoa, Caviar, Egg Yolk Aioli

Kagoshima Ox-tail, Onion Soup, Puff Pastry

"Wellington" Australian Angus Beef Fillet, Wild Mushroom, Gravy

OR

Roasted Iberico Pork, Fried King Crab, Black Truffle, Own Jus served with Smoked Potato Purée, Asparagus, Tomatoes

Braised Risotto with Pancetta, Garlic, Parmigiano Cheese

Green Tea Opera Green Tea Almond Sponge, Ganache, White Chocolate Sauce

> Coffee or Tea Pralines

HK\$1,550 per guest 10% service charge applies







Wedding Set Dinner 2023

MENU B

Selection of Bread and Butter

Balik Salmon Parcel, Smoked Eel, Caviar, Herbs Egg White, Fennel, Brioche

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Dungeness Crab Bisque, Celeriac, Tomatoes

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Obsiblue Prawn, Mushroom Ragout Puff, Seasonal Vegetables, Vodka Crème

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Roasted Dutch Veal Chop, Brandy, Cream, Gravy

OR

Slow-cooked Scottish Salmon Fillet, Clams, Lemongrass Crème served with Braised Baby Carrot, Black Truffle Potatoes

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Pink Baby Donut White Peach Mousse, Almond Sable, Rosé Glaze

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Coffee or Tea Pralines

HK\$1,750 per guest 10% service charge applies







Wedding Set Dinner 2023 MENU C

Selection of Bread and Butter

Chilled Abalone, King Crab, Ocean Trout Roe, Green Apple, Champagne Vinaigrette

Lobster Consommé, Fish Maw, Morel Mushrooms

Red Prawn Ravioli, Fresh Kale, Bubble Crab Reduction

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Grilled Kagoshima Beef Two Ways, Gravy

OR

Seared Wild Catch Seabass Fillet, Fresh Spanish Mussel Jus served with Smoked Potato Puree, Seasonal Vegetables, Pink Rock Salt

Braised Risotto, Saffron, Salmon Roe, Spices

French Chestnut, Hazelnut Cream, Meringue, Black Current

Coffee or Tea Pralines

HK\$2,050 per guest 10% service charge applies







Wedding Buffet Dinner 2023 MENU A

SOUP

Lobster and Seafood Bisque with Fish Maw and Chive Crème Double-Boiled Morel Mushroom and Conch Soup with Red Dates (Chinese Style) (Served with Assorted Bread Rolls and Butter)

APPETIZERS

Fresh Seasonal Oyster on Ice with Cocktail Sauce and Lemon Wedges Chilled Boston Lobster, Brown Crab, Poached Sea Prawn, Blue Mussel on Ice (Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette) Smoked Salmon and Dill Salmon with Condiments Assorted Cold Cut Platter with Pickles, Olives, Mustards Mimosa with Salmon Caviar

Fresh Carving Sashimi

Salmon, Yellow Tail, Octopus, Ebi Shrimp, Tilapia Fillet, Yellow Fin Tuna

Selection of Sushi:

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll (Served with Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PARMA HAM STATION

Served with Honeydew Melon and Condiments

SALADS

Slow-cooked Octopus and Fennel Salad with Sesame Vinaigrette Japanese Miso Dried Tofu and Tomato Salad Roasted Beef Salad with Pommery Mustard Dressing

Green Garden Corner:

Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar







Wedding Buffet Dinner 2023 MENU A – Cont'd

CARVING

Slow-cooked Beef OP Ribs
Roasted Crispy Porchetta Tronchetto
(Served with Mint Jelly, Madeira Gravy, Horseradish Cream and Dijon Mustard)

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Barbecued Sauce

HOT ENTREES

Grilled King Prawns with Squid and Sage Butter Sauce
Sautéed Penne Pasta with Black Truffle Crème
Grilled Lamb Chop with Rosemary Gravy
Baked Whole Butterfly Sea Bass with Garlic Oil and Paprika
Wok-fried Prawn with Honey Bean and Lily Bulbs in XO Sauce (Chinese Style)
Roasted Suckling Pig Barbecued Platter (Chinese style)
Fried Rice with Sakura Shrimps and Seafood (Chinese Style)
Roasted Twins Potato with Olive Oil and Sea Salt
Braised Bean Curd with Bamboo Pith and Mixed Fungus (Chinese Style)
Roasted Mushrooms and Carrots with Balsamic

DESSERTS

Tiramisu Cake
Champagne Jelly with Fruit Caviar
Pistachio White Chocolate Tart
Mango Red Velvet Cupcake
64% Dark Chocolate Tart
Blueberry Panna Cotta
Bailey New York Cheese Cake
Lemon Madeleine
Black Forest Cake
Tutti Fruity Profiterole
Matcha Chocolate Bonbon
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$1,550 per guest 10% service charge applies







Wedding Buffet Dinner 2023 MENU B

SOUP

Butternuts Squash Soup with Bird Nest's and Coconut Crème Double-boiled Black Chicken Soup with Fresh Ginseng and Wolfberry (Chinese Style) (Served with Assorted Bread Rolls and Butter)

APPETIZERS

Marinated Abalone in Sake and Khumbu Fresh Seasonal Oysters on Ice with Lemon Wedges Chilled Boston Lobster, Seasonal Crab, Brown Crab, Jade Whelk and King Prawn on Ice

(Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette)
Selection of Smoked Salmon and Smoked Mackerel Platter with Condiments
Assorted Cold Cut Platter with Pickles and Olives

Fresh Carving Sashimi

Salmon, Ebi Shrimp, Japan Hamachi, Octopus, Sword Fish, Yellow Fin Tuna Selection of Nigiri Sushi

> Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll (Served with Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PROSCIUTTO HAM STATION

Served with Figs Jam and Honeydew Melon

SALADS

Smoked Pork Loin with Papaya, Grilled Pineapple and Orange Dressing Grilled Squid with Tomato, Garlic, Basil, Shitake and White Bean Salad Marinated Sea Scallop and Octopus Salad

Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce Selection of Condiments & Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Caramelized Apple

CARVING

Roasted U.S. Prime Beef
Roasted Pork Ribs with Smoked Barbecued Sauce
(Served with Madeira Gravy, Horseradish Cream and Dijon Mustard)







Wedding Buffet Dinner 2023 MENU B – Cont'd

RISOTTO STATION

Black Truffle Paste, Scallop, Shrimp, Mushroom

HOT ENTREES

Seared Salmon Fillet with Fennel and Seafood Broth
Roasted Duck with Aubergine and Pineapple in Red Curry
Cavatappi Pasta with Wild Mushroom, Semi Dried Tomatoes and Kale
Fried Rice with Wagyu Beef, Ginger and Iceberg Lettuce (Chinese Style)
Wok-fried Shrimp and White Clam
with Broccoli in Black Truffle Sauce (Chinese Style)
Roasted Truffle and Potato with Parmesan Cheese
Roasted Suckling Pig Barbecued Platter (Chinese style)
Braised Straw Mushroom and Seasonal Vegetable with Oyster Sauce (Chinese Style)

CHEESE CORNER

Selection of Europe Cheese Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego (Served with Cream Crackers, Dried Fruits and Nuts)

DESSERTS

Macau Egg Tart
64% Dark Chocolate Tart
Coconut Osmanthus Flower Pudding
Classic French Lemon Tart
Tiramisu Cake
Blueberry New York Cheese Cake
Mango and Varlhona Dulcey Panna Cotta
Rum Baba with Fresh Fruit
Feuillantine Chocolate Cake
Butterfly Cookies
Pink Chocolate Fountain
(Served with Seasonal Strawberry and Jumbo Marshmallow)
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$1,750 per guest 10% service charge applies







Wedding Buffet Dinner 2023 MENU C

SOUP

Lobster Bisque with Brandy, Assorted Seafood and Tomato
Double-boiled Fish Maw and Pigeon Soup with Matsutake Mushroom (Chinese Style)
(Served with Assorted Bread Rolls and Butter)

APPETIZERS

Fresh Seasonal Oyster on Ice with Lemon Wedges
Chilled Boston Lobster, Brown Crab, Red Shrimp,
King Prawn, Blue Mussel on Ice
Marinated Abalone in Sake and Khumbu
(Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette)
Smoked Salmon and Dill Salmon Platter with Condiments

Fresh Carving Sashimi:

Boston Lobster, Hokkaido Scallop, Salmon, Hamachi, Octopus, Ebi Shrimp, Yellow Fin Tuna

Selection of Sushi:

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll (Served with Wasabi, Soy Sauce and Ginger Pickles)

FRENCH BAYONNE HAM STATION

Served with Figs Jam and Condiments

SALADS

Quinoa and Fresh Kale Salad with Pomegranate Roasted Beef Salad with Assorted Bell Pepper, Onion and Fresh Herbs Grilled Chicken and Avocado Salad with Lime Mayonnaise Cooked Octopus and Cucumber Salad with Cherry Tomatoes

Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot, Artichoke, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

CARVING

Barbecued Rack of Iberico
Roasted U.S. Beef Rib Eye with Rock Salt
(Served with Mushroom Gravy, Port Wine Sauce, Horseradish Cream and Dijon Mustard)

PENNE PASTA STATION

Scallops, Prawns, Parmesan Cheese, Basil Pesto







Wedding Buffet Dinner 2023 MENU C – Cont'd

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Balsamic Reduction

HOT ENTREES

Steamed Giant Garoupa with Lily Bulbs and Red Date (Chinese Style)
Mediterranean Stew Chicken with Orzo Pasta
Slow-cooked Lamb Shoulder in Port Wine and Garlic
Penne Pasta with Morel Mushroom and Garlic
Fried Rice with Shrimp, Barbecued Pork and Pine Nuts (Chinese Style)
Sautéed Bell Pepper Prawn
with Pineapple in Sweet and Sour Sauce (Chinese Style)
Baked Pumpkin and Carrot with Cinnamon Cream
Roasted Suckling Pig Barbecued Platter (Chinese style)
Baked Sweet Potato and Cauliflower with Cheddar Cream

CHEESE CORNER

Selection of Europe Cheese Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego (Served with Cream Crackers, Dried Fruits and Nuts)

CHINESE PLATED DESSERT

Double-boiled Fresh Milk and Egg White with Bird's Nest (Chinese Style)

DESSERT

Mango Read Velvet Cupcake Sakura Raindrop Cake Matcha Chocolate Tart and Crispy Yogurt Caramilk Lamington Flowers Choux Cream Peach Resin, Goji Longan Ice Rock Sugar Jelly Raspberry New Cheese Cake Mango and Varlhona Dulcey Panna Cotta Pineapple Upside Down Cake **Butterfly Cookies** Purple Sweet Potato Tart Chocolate Crispy Cake Individual Mövenpick Ice Cream Green Tea Matcha Chocolate Fountain (Served with Seasonal Strawberry and Jumbo Marshmallow) Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$2,050 per guest 10% service charge applies









