



4288RMB/10pax Wedding Menu A

珠联璧合（烧烤拼盘）

BBQ Platter

八仙报喜（江南八碟）

Jiangnan 8 Signature Cold Dishes

鸿图展翅（瑶柱松茸鸽蛋炖土鸡）

Stewed Chicken Soup with Scallop and Mushroom

龙飞凤舞（黄油上汤焗澳龙）

Baked Australian Lobster with Butter Sauce

福禄临门（扒烧百灵鲍脯）

Braised Abalone and Bailing Mushroom with Oyster Sauce

红粉佳人（红酒生煎牛仔骨）

Pan-fried Beef Ribs with Red Wine

永结同心（碧绿加酱澳带虾球）

Braised Shrimp Balls and Scallop with Broccoli

生龙活虎（红咖喱松香焗蟹）

Baked Spotted Crab with Curry Sauce

年年有余（葱油桂鱼）

Steamed Mandarin Fish with Leek Oil

千年满福（荷夹扒蹄）

Braised Pork Feet Served with Bun

四季丰收（植物四宝）

Stir-fried Four Kind of Vegetables

情深似海（草虫花炖乳鸽）

Double Boiled Pigeon with Chinese Herbs Soup

金银满屋（福建烩饭）

Fujian Style Fried Rice

双星报喜（美点双辉）-无锡小笼包/椰奶糯米饼

Duo of Dim Sum-Steamd Juicy Pork Bun/Coconut Glutinous Cake

甜甜蜜蜜（椰奶西米露）

Sago in Coconut Milk

喜庆满堂（时令果盘）

Seasonal Fruit Platter





4288RMB/10pax Wedding Menu B

锦绣华堂（卤水拼盘）
BBQ Whole Sukling Pig
八仙报喜（江南八味碟）
Eight Cold Appetizers
宏图展翅（海味鲍参羹）
Premium Seafood Soup
龙飞凤舞（蒜香澳龙）

Steamed Australian Lobster with Minced Garlic

福禄临门（银丝蒜茸蒸鲍仔）

Braised Abalone Slices & Bailing Mushroom with Oyster Sauce

红粉佳人（白灼斑节虾）

Pan Fried Veal Ribs with Red Wine

永结同心（碧绿加酱澳带虾球）

Braised Shrimp Balls and Scallop with Broccoli

生龙活虎（香辣海蟹）

Baked Crab with Butter Sauce & Yolk

年年有余（葱油青石斑）

Steamed Green Grouper with Shallot Oil

千年满福（荷夹扒蹄）

Fried Celery with Nut

平步青云（上汤时蔬）

Poached Seasonal Vegetable in Soup

情深似海（草虫花炖乳鸽）

Double Boiled Pigeon with Chinese Herbs Soup

金银满屋（翡翠金银饭）

Fried Rice with Shrimps and Vegetables

双星报喜（美点双辉）-无锡小笼包/椰奶糯米饼

Duo of Dim Sum-Steamed Juicy Pork Bun/Coconut Glutinous
Cake

甜甜蜜蜜（红枣桂圆银耳）

Wedding Sweetened Soup

喜庆满堂（时令果盘）

Seasonal Fruit Platter

