

婚宴菜单 A  
Wedding Menu A

天合之作·迎宾凉菜(自选 6 款)  
Cold Dish

(3 荤) (3 Meat of Dish)

- ♥ 四川口水鸡  
Poached chicken in Sichuan spicy sauce
- ♥ 芹香兰花蚌  
Celery flavored mini geoduck clam
- ♥ 青瓜海哲头  
Jelly fish with aged dark vinegar
- ♥ 椒香牛展  
Beef shank with Sichuan pepper and chili
- ♥ 长江雁额唇  
“Changjiang” Style goose lip

(3 素) (3 Vegetarian Cold Dish)

- ♥ 椒香野木耳  
Wild fungus with Sichuan pepper and chili
- ♥ 香梗龙须笋  
Bamboo shoot in Coriander dressing
- ♥ 蓝莓玉山药  
Wild yam with blue berry
- ♥ 烧椒茄子  
Eggplant with burnt chili dressing
- ♥ 玉翠金针菇  
Enoki mushroom with sour & spicy dressing

琴瑟和鸣·开席头盘(自选 1 款)  
Appetizer

- ♥ 蓉城酱香鸭  
Chengdu style cured duck
- ♥ 港式深井烧鸭  
Hongkong style BBQ duck

天赐良缘·汤品(自选 1 款)  
Soup

- ♥ 松茸鱼肚炖土鸡  
Double boiled chick soup with matsutake and fish maw
- ♥ 江瑶海皇酸辣羹  
Spicy & sour soup with prime seafood and dried scallop

情有独钟·主菜(自选 1 款)  
Main Course

- ♥ 川椒脆臊烧金玉参  
Sea cucumber stewed with chili and minced pork
- ♥ 鲍汁鹿筋扣麒麟肚  
Fish maw in prime sauce with deer sinew

相濡以沫·海鲜小炒(自选 1 款)  
Wok-fried Seafood

- ♥ 药膳原汤花节虾  
Blanched prawn with Chinese herbs
- ♥ 脆瓜红袍花龙仔  
Baby lobster with cucumber

海枯石烂·游水海鲜(自选 1 款)  
Live Seafood

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| ♥ 清海多宝鱼<br>Steamed turbot | ♥ 双椒蒸海多宝<br>Steamed turbot with duo of chili |
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比翼双飞·肉类家禽(自选 4 款)  
Poultry

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| ♥ 黑椒菌香牛仔粒<br>Beer short ribs in black pepper sauce               | ♥ 荷香米粉旱蒸肉<br>Steamed pork with lotus leaf and crushed rice  |
| ♥ 美人椒酱爆西冷<br>Wok fried sirloin with Bell peppers                 | ♥ 风味烟笋烧土鸡<br>Braised chicken with smoked bamboo shoot       |
| ♥ 老坛泡菜扣原肘<br>Pork knuckle cooked with aged pickles               | ♥ 香脆掌中宝<br>Crispy chicken feet cartilag                     |
| ♥ 泡椒脆笋烧仔兔<br>Braised rabbit with pickles and crispy bamboo shoot | ♥ 金蒜银丝蒸扇贝<br>Steamed fan scallop with garlic and vermicelli |

情定今生·健康素菜(自选 1 款)  
Vegetarian

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| ♥ 金蒜扣鲜蔬<br>Fresh vegetable with golden garlic       | ♥ 清炒时令鲜蔬<br>Lightly fried seasonal vegetable |
| ♥ 野菌扒娃娃菜<br>Baby Chinese cabbage with wild mushroom |  |

永结同心·点心(自选 1 款)  
Dim sum

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| ♥ 蓉城叶儿粑<br>Chengdu style steamed glutinous rice bun | ♥ 脆皮流沙圆<br>Crispy custard bun |
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百年好合·甜品糖水(自选 1 款)  
Syrup

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| ♥ 西米陈皮红豆沙<br>Sago and red bean sweet soup | ♥ 红枣莲子银耳羹<br>Red date, lotus seed and white fungus sweet soup |
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幸福美满·主食(自选 1 款)  
Main Course

♥ 火腿鲜虾炒饭  
Fried rice with ham and shrimp

♥ 金菇肉丝焖喜面  
YiFu noodle with shitake mushroom and pork

花好月圆 • 精美果盘  
**Fruit Plate**

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♥ 时令喜庆水果盘  
Fruit Plate

人民币 3,888 元每桌 • 净价, 供 10 人使用  
RMB 3,888 net per table for 10 persons