

婚宴菜单 *Wedding Menu RMB 3,088*

人民币 3,088/桌 (10 位一席) 加收 15% 服务费

Each table of RMB 3,088 (10 seats) are subject to 15% service charge

逸林特色喜庆前菜 Appetize (任选 6 种 choice for 6)

- 江南水晶肴肉冻“Jiangnan” Style Pork Jelly
- 五香慢卤牛小腱 Marinated Beef Shank Sliced
- 泰式凤梨鸭胸肉 Duck Breast with Pineapple in Thai Style
- 红油泡椒斑鱼皮 Grouper Skin with Pickled Peppers
- 冰糖新疆和田枣 Sweet Sinkiang Dates with Rock Candy Sauce
- 韩式腌辣味泡菜 Korean Spicy Kimchi
- 巧拌野生黑木耳 Black Fungus Salad In Chinese Vinegar Dressing
- 爽口洪湖脆藕带 Crispy Lotus Root In Pickled Dressing

(以下菜肴各项可任选 1 种 below dish please choose your favorite one)

喜结良缘 Sweet Soup

- 喜庆百年好合红枣羹 Sweet Red Date Soup with Lily
- 黑芝麻珍珠小汤圆 Sweet Rice Dumpling in Sesame Paste
- 滋养芦荟椰香西米露 Sweet Coconut Sago Soup with Aloe

珠联璧合 BBQ Platter

- 粤港金牌烧卤大拼盘 Mixed Cantonese Barbecue and Marinated Meat Combination
- 脆皮烧鹅配手撕盐焗鸡 Crunchy Roasted Goose with Shredded Baked Chicken
- 滋味琵琶鸭配香麻拌海蜇 Nice Taste “Pi-Pa” Style Duck and Jellyfish Salad with Sesame Sauce

龙凤呈祥 Lobster

- 金银蒜香银丝原汁蒸龙虾 (澳龙) Steam Lobster with Rice Noodle and garlic
- 日本乌冬头抽清蒸深海龙虾 (澳龙) Steamed Lobster and Udon with Soy Sauce
- 上汤黄油芝士伊面焗龙虾 (澳龙) Wok-Fried Lobster with Noodle and Creamy Cheese Sauce

连枝相依 Specialty

- 川香山药回味牛仔骨 Sauté “Si-Chuan” Flavor Beef Ribs with Chinese Yam
- 极品鸡丝酱爆炒双脆 Stir-fried Shrimp and Pork Neck Meat with Seafood Sauce
- 碧绿椒香爆炒乳羊柳 Stir-fried Baby Lamb with Celery

暖心鸡汤 Chicken Soup

- 滋补红枣农家全鸡汤 Double Boiled Chicken Soup with Dates
- 原只香菇老姜炖走地鸡汤 Steamed Chicken Soup with Mushrooms and Old Ginger
- 虫草花菌菇炖散养鸡汤 Steamed Chicken Soup with Cordyceps Flower and Mushrooms

精致热肴 Entree

- 香酥鳕鱼排配泰国甜辣酱 Crisp Fried Cod Fillets with Thai Sweet Chili Sauce
- 千岛汁水果黄金虾多士 Shrimp Toast with Thousand Island and Fruit
- 金银蒜牛油珍珠蒸大元贝 Steamed Scallops with Bean Vermicelli, Butter and Garlic

爱海无际 Bisques

- 竹笙瑶柱烩鱼肚羹(位) Double-Boiled Bamboo Fungus and Conpoy Soup with Fish Maw (Individual)
- 老鸭金汤海鲜芙蓉羹 (位) Duck Soup with Seafood and Egg White (Individual)
- 鲜味蟹肉烩海皇羹 (位) Braised Crab Meat Soup with Seafood (Individual)

爱心永恒 Seafood

- 鲍汁大花菇扣鹅掌 Stewed Goose Feet with Mushrooms in Abalone Sauce
- 健康杂粮焖蹄筋配时蔬 Braised Beef Tendon with Vegetables
- 浓香珍菌红腰豆烩鱼唇 Braised Fish Lip with Mushrooms and Red Kidney Beans

比翼高飞 Delicacy

- 农家酱油水烧野鸭粉藕 Home style Cooked Wild Duck with Lotus Root and Soya Sauce
- 香煎鹅肝酱炒野生什菌 Pan-Fried Goose Liver with Wild Mushrooms
- 秘制蒜香风沙猪肋排 Work-fried Pork Rib with Spring Onion and Breadcrumbs

年年有余 Fish

- 葱香风味蒸生猛笋壳鱼 Steamed Bamboo Shell Fish with Green Onion and Soya Sauce
- 海派三丝蒸多宝鱼 Steamed Turbot with Green Onion, Shredded Ginger and Soya Sauce
- 传承清蒸游水大青斑 Tradition Steamed Fresh Grouper Fish with Soya Sauce

花好月圆 Vegetable

- 瑶柱鸡汁浸有机时蔬 Chicken Soup with Seasonal Vegetables and Conpoy
- 虫草花上汤有机时蔬 Chicken Soup with Cordyceps Flower and Vegetables
- 高汤玉环浸有机时蔬 Chicken Soup with Vegetable and Winter Melon

心心相印 Main

- 传统福建炒面线 Tradition "Fu-Jian" Style Fried Rice Noodles with Seafood
- 秘制鸡丝酱海鲜焖伊面 Braised Seafood noodle with Home-made Shredded Chicken Sauce
- 八宝海鲜荷叶饭 Steamed Lotus Leaf Rice with Seafood Sauce

鸳鸯福禄 Dessert

- 鸳鸯美点映双辉 Double Flavor Chinese Dim Sum Platter

百年好合 Sweet soup

- 百年好合紫芋莲子羹 Sweet Purple Taro Soup with Lotus Seeds
- 甜密银耳枸杞百合羹 Sweet White Fungus Soup with Medlar and Lily
- 喜庆连连红豆西米露 Sweet Red Bean Soup with Sago

精美时令水果盆 Fresh seasonal fruit platter