

# 婚宴菜单 *Wedding Menu RMB 3,888*

人民币 3,888/桌 (10 位一席) 加收 15%服务费

Each table of RMB 3,888 (10 seats) are subject to 15% service charge

## 风味冷菜六小碟 Appetize (任选 6 种 choice for 6)

- 特色酥炸酱香鱼块 Crispy Diced Fish with Soy Sauce
- 原味清汤卤牛展 Braised Beef Shank Sliced
- 凉拌脆花生斑鱼皮 Grouper Fishskin with Crispy Peanut
- 冰糖新疆和田枣 Sweet Sinkiang Dates with Rock Candy Sauce
- 巧拌野生黑木耳 Black Fungus Salad in Chinese Vinegar Dressing
- 红油香麻海蜇丝 Shredded Jellyfish Salad with White Sesame
- 江南水晶肴肉冻 "Jiangnan" Style Pork Jelly
- 凤梨酱烧鸭胸肉 Duck Breast with Pineapple Sauce
- 新派川味口水鸡 New "Si-chuan" Style Chicken with Chili Sauce
- 沪式香橙烧小排 Braised Shanghai Style Pork Short Ribs with Orange
- 爽口洪湖脆藕带 Crispy Lotus Root in Pickled Dressing
- 酸甜滋味青木瓜 Green Papaya Salad with Sweet and Sour 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

- 喜结良缘莲子百合羹 Sweet Lily Soup with Lotus Seeds
- 甜蜜芦荟百合紫米露 Sweet Black Sticky Rice Soup with Lily and Aloe
- 红豆沙奶香莲子百合羹 Sweet Red Bean Paste Soup with Lily and Lotus Seed

## 珠联璧合 BBQ Platter

- 龙凤烧味大拼盘 Chinese Roasted Barbecue Meat Platter
- 传统潮式卤水大拼盘 Traditional Chaoshan Marinated Meat Combination
- 粤港金牌烧味大拼盘 Cantonese barbecue meat combination

## 龙凤呈祥 Lobster

- 红葱头银丝蒸生猛澳龙 Steamed Lobster and Bean Vermicelli with Soya Sauce
- 上汤伊面焗深海澳龙 Baked Lobster with Noodle
- 上汤牛油芝士焗澳龙 Wok-Fried Lobster with Butter and Cheese sauce

## 连枝相依 Specialty

- 菌香黑椒雪花牛仔粒 Stir-fried Diced Beef with Black Pepper
- 蒙古酱烤法切羊排 Roasted Lamb Chop with Mongolia Sauce
- 避风塘金沙蒜香骨 Deep-fried Pork Ribs in "Bi Feng Tang" Style

## 暖心鸡汤 Chicken Soup

- 滋补海螺农家全鸡汤 Steamed Chicken Soup with Conch
- 虫草花竹笙炖老鸡汤 Steamed Chicken Soup with Cordyceps Flowers and Bamboo Fungus
- 珍菌瑶柱清炖老鸡汤 Steamed Chicken Soup with Dried Scallop and Mushroom

### 精致热肴 Entree

- 养生山药蒸深海螃蟹 Stir-fried Cod Fish Fillet with Shrimp Balls
- 暖胃糯米蒸深海螃蟹 Steamed Crab with Sticky Rice
- 金瓜蒸深海螃蟹 Steamed Abalone with Bean Vermicelli, Butter and Garlic

### 爱海无际 Bisques

- 幸福双喜鸽 Braised Chicken Soup with Fish Maw, Mushrooms (Individual)
- 美极玫瑰豉油鸡 h Maw with Bamboo Fungus and Shredded Chicken (Individual)
- 金陵香酥鸭 ed Seafood Soup with Chinese Ham and Bamboo Shoots (individual)

### 爱心永恒 Seafood

- 碧绿鲍汁灵菇扣刺参 Braised Sea Cucumber with Mushroom and Abalone Sauce
- 碧绿鲍汁鹅掌扣海参 Braised Sea Cucumber with Goose Web and Abalone Sauce
- 碧绿鲍汁蹄筋扣海参 Braised Sea Cucumber with Tendons and Abalone Sauce

### 比翼高飞 Delicacy

- 金巢核桃炒海鲜盏 Pan-fried Seafood with Walnuts and Vegetables
- 香酥脆皮福果肘子 Braised Pork Knuckle and Ginkgo with Soya Sauce
- X.O 酱爆翡翠花枝片 Stir-fried Squid with XO Sauce

### 年年有余 Fish

- 传统清蒸生猛大青斑 Steamed Grouper with Three Kinds of Ingredients
- 鲜露三丝清蒸深海斑鱼 Steamed Grouper with Green Onion and Soya Sauce
- 海派头抽蒸游水石斑鱼 Steamed Grouper with Maggie Sauce

### 花好月圆 Vegetable

- 鲜虫草花浸高山娃娃菜 Baby Cabbage with Cordyceps Flower in Broth
- 金银蛋上汤浸有机时蔬 Braised seasonal vegetable with Preserved Eggs
- 健康珍菌扒有机时蔬 Seasonal Vegetables with Mushroom and Oyster Sauce

### 心心相印 Main

- 传统福建炒面线 Tradition "Fu-Jian" Style Fried Rice Noodles with Seafood
- 黑椒黄油牛柳炒乌冬面 Stir-fried U-don Noodle and Beef Loin with Black Pepper Sauce
- 新派扬州鲜虾炒饭 Work-fried New Style "Yang-Zhou" Rice with Shrimp and Vegetables

### 鸳鸯福禄 Dessert

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

### 百年好合 Sweet soup

- 冰糖银耳鲜百合羹 Sweet White Fungus Soup with Rock Sugar and Lily
- 桂花粟米马蹄露 Sweet Corn Soup with Water Chestnut and Osmanthus
- 醪糟酒酿蛋花小汤圆 Sweet Fermented Glutinous Rice Soup with egg and mini rice dumpling

### 精美时令水果盆 Fresh seasonal fruit platter