

婚宴菜单 *Wedding Menu RMB 4,688*

人民币 4,688/桌 (10 位一席) 加收 15%服务费

Each table of RMB 4,688 (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
- 农家生炆佛手瓜 Homemade Tradition Chayote
- 原味清汤卤牛展 Braised Beef Shank Sliced
- 桂花藕片 Steamed Lotus Root Stuffed with Sweet Sweet
- 凉拌脆花生斑鱼皮 Grouper Fishskin with Crispy Peanut
- 红油香麻海蜇丝 Shredded Jellyfish Salad with White Sesame
- 冰糖新疆和田枣 Sweet Sinkiang Dates with Rock Candy Sauce
- 健康养生大拌菜 Mixed vegetable salad
- 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
- 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 Hashima Soup with Lotus Seeds and Lily
- 甜蜜百合紫米芙蓉露 Sweet Black Sticky Rice Soup with Lily and Aloe
- 红豆沙奶香莲子雪蛤羹 Sweet Hashima Soup with Red Bean and Lotus Seed

珠联璧合 BBQ Platter

- 鸿运烧味拼盘 Mixed BBQ Platter and Jellyfish Salad
- 龙凤烧味拼盘 Chinese Roasted Barbecue Meat Platter
- 潮州卤水拼盘 Marinated Pork Tongue, Duck, Beef Tripe and Bean Curd

龙凤呈祥 Lobster

- 上汤伊面焗澳龙 Steamed Lobster with Noodle
- 金蒜银丝蒸澳龙 Steamed Lobster with Bean Vermicelli and Red Onion
- 油鸡棕菌蒸澳龙 Steamed Lobster and Udon with Soya Sauce

连枝相依 Specialty

- 翡翠炒花枝凤片 Stir-fried Squid with XO Sauce
- 金盏碧绿海鲜汇 Stir-fried Scallop with Cuttlefish and Shrimp
- 蜜椒雪花牛柳粒 Roasted Beef Ribs with Black Pepper Sauce

暖心鸡汤 Chicken Soup

- 闽红菇炖全鸡汤 Steamed Chicken Soup with Clam and Mushroom
- 蛹虫草炖全鸡汤 Chicken Soup with Agrocybe Cylindracea
- 淮杞清炖全鸡汤 Chicken Soup with Bamboo Fungus and Coix Seed

精致热肴 Entree

- 陈皮豉汁粉丝蒸鲜鲍 (8 头) Steamed Abalone with Bean Vermicelli and Black Bean Sauce
- 金蒜龙须蒸象拔蚌仔 Steamed Geoduck with Vermicelli and Garlic
- 荔浦芋头蒸螃蟹 Steamed Crab with Taro

爱海无际 Bisques

- 黄焖菌菇海鲜羹 (位) Braised Soup with Seafood and Mushrooms (Individual)
- 荷叶酒香五福临门 (位) Braised Fish Maw and Abalone with Shaoxing Wine (Individual)
- 浓香顶汤蹄筋鲍贝鱼唇 (位) Braised Pork Tendon Soup with Abalone and Fish Lips (Individual)

爱心永恒 Seafood

- 鲍汁云南花菇焖海参 Braised Sea Cucumber with Flower Mushroom and Abalone Sauce
- 鲍汁蹄筋焖小花胶 Braised Fish Maw with Tendons and Abalone Sauce
- 鲍汁白灵菇焖刺参 Braised Sea Cucumber with Pleurotus Nebrodensis and Abalone Sauce

比翼高飞 Delicacy

- 黄金鹅肝百花球配金巢猪颈肉 Pan-fried Pork Neck Meat with Deep-fried Goose Liver in Shrimp Balls
- 金汤云南珍菌烩澳洲笋肚 Braised Fish Maw with Mushrooms
- 千丝凤尾虾配鱼香花枝 Fried Shrimp with Sliced Cuttlefish and Garlic Sauce

年年有余 Fish

- 紫苏豆豉蒸游水斑 Steamed Grouper with Fermented Soya Bean and Purple Perilla
- 闽南酱油水蒸老虎斑 Steamed Tiger Grouper in Fujian Style
- 三丝清蒸游水石斑鱼 Steamed Grouper with Green Onion and Soya Sauce

花好月圆 Vegetable

- 瑶柱鸡汁浸娃娃菜 Braised Baby Chinese Cabbage with Dried Scallop and Chicken Soup
- 虫草花枸杞浸广东菜心 Braised Seasonal Vegetables with Preserved Eggs
- 蚝皇香菇烩田园时蔬 Braised Seasonal vegetable with Mushroom and Oyster Sauces

心心相印 Main

- 传统福建炒面线 Traditional "Fu-Jian" Style Fried Rice Noodles with Seafood
- 黄金海皇香炒饭 Stir-fried Rice with Seafood
- 黑椒牛柳炒乌东面 Stir-fried Udon with Beef Filet and Black Pepper

鸳鸯福禄 Dessert

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

百年好合 Sweet Soup

- 甜密牛奶炖木瓜雪燕 Steamed Bird's Nest with Pawpaw
- 双雪杏仁杞子炖雪蛤 Steamed Hasma with Almond and Medlar
- 椰香紫薯莲子百合 Steamed Purple Sweet Potato with Lotus Seed and Lily

精美时令水果盆 Fresh seasonal fruit platter