

婚宴菜单 *Wedding Menu RMB 5,588*

人民币 5,588/桌 (10 位一席) 加收 15% 服务费

Each table of RMB 5,588 (10 seats) are subject to 15% service charge

风味冷菜八小碟 *Appetize (任选 8 种 choice for 8)*

- 江南水晶肴肉冻 "Jiangnan" Style Pork Jelly
- 原味清汤卤牛展 Braised Beef Shank Sliced
- 沪式香橙烧小排 Braised Shanghai Style Pork Short Ribs with Orange
- 新派川味口水鸡 New "Si-chuan" Style Chicken with Chili Sauce
- 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
- 开心果柚子沙律 Grapefruit Salad and Pistachio with Mayonnaise
- 麻香捞拌鸡腿菇 Mixed Mushroom salad with sesame and chili dressing
- 东北大酱小乳瓜 Marinated Small Cucumber with Soy Bean Paste

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

喜结良缘 *Sweet Soup*

- 冰花椰汁奶香炖燕窝 Sweet Bird's Nest with Coconut Juice and Milk
- 冰糖银耳红枣炖燕窝 Sweet Bird's Nest Soup with Red Dates and White Fungus
- 椰汁西米炖燕窝 Chilled Mango Cream Soup with Pomelo and Sago

珠联璧合 *BBQ Platter*

- 蜜汁烤鳗鱼配鸿运烤乳猪 Rosted Sea Eel and Crispy Pork with Honey Sauce
- 粤港金牌乳猪大拼盘 Cantonese Barbecue and Marinated Meat Combination
- 金牌乳猪拼大漠风沙鸡 Combination of Roast Suckling Pig and Roast Garlic Chicken

龙凤呈祥 *Lobster*

- 上汤牛油芝士生猛龙虾配伊面(澳龙) Wok-fried Lobster with Noodles in Butter and Cheese Sauce
- 金蒜银丝蒸大龙虾 (澳龙) Steamed Lobster with Vermicelli and Garlic
- 红葱头银丝蒸深海龙虾配乌冬面(澳龙) Steamed Lobster and Udon with Soya Sauce

连枝相依 *Specialty*

- 桃仁香煎雪花牛肉 Pan-fried Scallop with Beef
- 黑椒汁香煎牛仔骨 Pan-fried Beef Short Rib with Black Pepper Sauce
- 金盏碧绿海鲜汇 Stir-fried Scallop with Cuttlefish and Shrimp

暖心鸡汤 *Chicken Soup*

- 松茸海螺炖农家全鸡汤 Stewed Chicken Soup with Conch and Tricholoma Matsutake
- 黑松露海蚌炖走地鸡汤 Stewed Chicken Soup with Clam and Black Truffle
- 红菇瑶柱炖散养鸡汤 Stewed Chicken Soup with Dried Scallop and Mushroom

精致热肴 Entree

- 阳江豆豉龙须蒸鲜鲍 (6 头) Steamed Abalone with Bean Vermicelli and Minced Garlic
- 养胃紫米蒸膏蟹 Steamed Crab with Purple Rice
- 金银蒜龙须蒸象拔蚌仔 Steamed Geoduck with Vermicelli and Garlic

爱海无际 Bisques

- 荷香陈年花雕清炖佛跳墙 Buddha Jumps over the Wall
- 金汤珍菌海皇羹 Boiled Seafood Soup with Mushroom
- 黄焖三丝鲍肚羹 Boiled Abalone with Fish Maw

○ 爱心永恒 Seafood

- 浓香鲍汁葱烧刺参 Braised Sea Cucumber with Abalone Sauce and Scallion
- 浓香鲍汁云南花菇焖红参 Braised Sea Cucumber with Abalone Sauce and Mushroom
- 浓香白灵菇焖南美参 Braised Sea Cucumber with Mushroom

比翼高飞 Delicacy

- X.O 酱翡翠炒澳洲带子 Pan-Fried Fresh Scallop and Vegetables with X.O Sauce
- 碧绿珍菌炒蒜香猪柳 Stir-fried Abalone Conch with Porcini and Seasonal Vegetable
- X.O 酱翡翠炒花枝虾球 Stir-fried Squid with XO Sauce

年年有余 Fish

- 葱香豉油胆清蒸海红斑 Steamed Red Grouper with Spring Onion, Black Bean Paste and Soya Sauce
- 海派三丝红蒸游水泰星斑 Steamed Grouper with Green Onion ,Shredded Ginger and Soya Sauce
- 传统清蒸游水石斑鱼 Traditional Steamed Grouper with Soya Sauce

花好月圆 Vegetable

- 鲜虫草花浸高山娃娃菜 Baby Cabbage with Fresh Cordyceps Flower in Broth
- 米汤浸鼎湖罗汉上素 Assorted Seasonal Vegetable and Mushroom in Rice Soup
- 缤纷炒田园有机时蔬 Stir-fried Seasonal Vegetables

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
- 蟹肉三丝焖米线 Braised Rice Noodle with Crab Meat

鸳鸯福禄 Dessert

- 鸳鸯美点映双辉 Double flavor Chinese dim sum platter

百年好合 Sweet soup

- 甜蜜银耳炖木瓜雪燕 Stewed Bird's Nest with Papaya and White Fungus
- 双雪杏仁杞子炖雪蛤 Stewed Hasma with Almond and Pear
- 甜蜜果仁飘香花生露 Sweet Peanut Cream Soup with Nutlet

精美时令水果盆 Fresh seasonal fruit platter