

婚宴菜单 *Wedding Menu RMB 8,888*

人民币 8,888/桌 (10 位一席) 加收 15% 服务费

Each table of RMB 8,888 (10 seats) are subject to 15% service charge

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

- 特色酥炸酱香鱼块 Crispy Diced Fish with Soy Sauce
- 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
- 江南水晶肴肉冻“Jiangnan” Style Pork Jelly
- 原味清汤卤牛展 Braised Beef Shank Sliced
- 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
- 冰糖新疆和田枣 Sweet Sinkiang Dates with Rock Candy Sauce
- 健康养身大拌菜 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 with Pistachio and Mayonnaise
- 麻香捞拌鸡腿菇 Mixed Mushrooms 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
- 百年好合薄荷杨枝甘露 Chilled Mango Cream Soup with Pomelo and Sago

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
- 港式炭炉金牌全体乳猪 “Hong-Kong” Style Roasted Whole Baby Pork

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
- 红葱头银丝蒸深海龙虾配乌冬面 (澳龙) Steamed Lobster and Udon with Soya Sauce
- 法式葱香芝士焗小青龙 (半只/位) Baked Lobster with Spring Onion and Cheese Sauce (Half/Per)

连枝相依 *Specialty*

- 鸡油花雕蒸帝皇蟹 Steamed King Crab with Ginger in Shaoxing Wine
- 芝士牛油焗帝皇蟹 King Crab with Cheese And Noodle,
- 香辣烹汁焗帝皇蟹 Deep-fried King Crab with Garlic

暖心鸡汤 Chicken Soup

- 何首乌枸杞炖农家全鸡汤 Chicken Soup with Polygonum Multiflorum and Medlar
- 松茸肉排炖散养老鸡汤 Braised Chicken Soup with pork short ribs and lysimachia
- 滋补瑶柱炖散养老鸡汤 Double boiled chicken soup with astragalus, codonopsis and conpoy

精致热肴 Entree

- 金蒜银丝蒸鲜鲍 (6 头) Steamed Abalone with Bean Vermicelli and Minced Garlic
- 金银蒜龙须蒸象拔蚌仔 Steamed Geoduck with Vermicelli and Garlic
- 金银蒜龙须蒸扇贝 Steamed Scallop with Vermicelli and Garlic

爱海无际 Bisques

- 荷香陈年花雕清炖佛跳墙(位) Steamed Seafood and Poultry Soup with Lotus Leaf and Yellow Rice Wine (Individual)
- 黄焖原只鲍鱼蹄筋鸽蛋(位) Braised Abalone with Pork Tendons and Pigeon Eggs (Individual)
- 鲍汁葱香辽参配粗粮(位) Simmer Sea Cucumber and Coarse Grains with Abalone Sauce (Individual)

爱心永恒 Seafood

- 浓香大乌参焖花菇 (位) Boiled black sea cucumber with flower mushroom and spring onion
- 金汤鸳鸯烩鱼唇蹄筋 (位) Braised shark lip with tendon and saffron sauces
- 板栗烧鲍鱼配西兰花 (位) Braised abalone with chestnuts, Broccoli and natural sauces

比翼高飞 Delicacy

- 灌汤百花球配脆皮牛奶 Crispy Milk with Deep-fried Chicken Soup in Shrimp Balls
- 蜜椒雪花牛柳粒 Roasted Beef Ribs with Black Pepper Sauce
- 金盏碧绿海鲜汇 Stir-fried Scallop with Cuttlefish and Shrimp

年年有余 Fish

- 三丝清蒸生猛海红斑 Steamed red grouper with Chinese Ham, shitaki mushroom & bamboo shoots and classic light soya sauces
- 金华火腿蒸东星斑 Steamed fresh Coral Grouper fish with Chinese ham and classic light soya sauces
- 酱油水蒸游水泰星斑 Steamed Grouper with Green Onion, Shredded Ginger and Soya Sauce

花好月圆 Vegetable

- 宗谷蒜味上汤人时蔬 Braised Ginseng Leaf with Garlic Flavor Soup
- 鸡汤枸杞浸玉环时蔬 Seasonal Vegetables with Chicken Soup and Medlar
- 蚝皇健康炒田园时蔬 Work-Fried Garden Vegetables with Oyster Sauce

心心相印 Main

- 传统福建炒面线 Tradition "Fu-Jian" Style Fried Rice Noodles with Seafood
- 蟹肉三丝焖伊面 Braised noodle with Crab Meat and vegetables
- 酱油海鲜腊味炒饭 Fried Seafood Rice with Cured Meat and Soya 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

- 紫薯椰汁迷你小汤圆 Sweet Purple potato Soup with Coconut and Mini Rice Balls
- 鲜奶冰糖木瓜红莲元肉 Sweet Papaya Soup with Red Lotus and Dry Longan

精美时令水果盆 Fresh seasonal fruit platter