
Wedding Menu

婚宴菜单

人民币 3699 元+15%/席 B (每席供十位享用)

RMB3699+15%/table B (ten persons per table)

(喜庆满堂) 金牌深井烧鹅皇

Roasted Goose with Plum sauce

(千言万语) 菌皇香葱烧海参

Braised Sea Cucumber with Mushroom and Leek

(浪漫天涯) 沙茶酱翡翠牛柳

Pan-fried Beef tenderloin with Onion and sachu sauce

(一生久久) 竹笙玉菇海皇羹

Braised Seafood soup with bamboo fungus and Pumpkin

(金鸡报喜) 葱姜蒜汁文昌鸡

Poached Chicken with Spring onion and Ginger soy sauce

(一往情深) 浓汤水鱼招财手

Braised soft-shell turtle soup with Pork knuckle

(满堂哈笑) 喜雀巢美果虾仁

Stir-fried peeled Shrimps with Celery in Noodle nest

(早生贵子) 合家欢四喜丸子

Braised Meat ball with wood ear

(年年有余) 清蒸生猛海青斑

Steamed Grouper with Ginger and Soya sauce

(喜结连理) 糟粕海味一锅鲜

Braised assorted seafood with Hainan special hot and sour soup

(青春永驻) 椰汁芋头烩红豆

Braised Taro with Red Bean and Coconut milk

(花田喜事) 浓汤浸田园时蔬

Poached seasonal Vegetable in Broth

(富贵荣华) 甜蜜莲子八宝饭

Steamed sweeten eight treasure glutinous rice with red date lotus seed and syrup

(花好月圆) 幸福美点映双辉

Duo-kind Dim Sum platter

(百年好合) 红枣莲子银耳汤

Sweetened Snow Fungus soup with Lotus seed and red dates

(永结同心) 环球水果大拼盘

Seasonal fresh fruit platter

酒水另计, 自带酒水每席需收取人民币 300 元酒水服务费

Without beverage, RMB300/table beverage service fee will be charged for bring own drinks