
Wedding Menu

婚宴菜单

人民币 4299 元+15%/席 B (每席供十位享用)

RMB4299+15%/table B (ten persons per table)

(喜庆满堂) 吉庆乳猪大拼盘

Chinese barbecued combination Platter with suckling pig

(满堂哈笑) 风沙燕麦焗虾球

Deep-fried Shrimp with Oats and five spice salt

(千言万语) XO 酱翡翠炒玉带

Stir-fried Scallop with Celery and xo sauce

(一生久久) 金花茅根炖鸭汤

Double-boiled Duck soup with Chinese Herbs and Cordyceps flower

(金鸡报喜) 葱姜蒜汁文昌鸡

Poached Chicken with Spring onion and Ginger soy sauce

(招财进宝) 招财双鲜烧鱼肚

Braised Fish Maw with Seafood

(浪漫天涯) 黑椒香葱煎牛柳

Pan-fried Beef tenderloin with Onion and Black pepper sauce

(一往情深) 双宝荷香蒸甲鱼

Steamed Soft-Shell Turtle with Herbs in lotus leaf

(年年有余) 清蒸深海石斑鱼

Steamed Grouper with Ginger and Soya sauce

(喜结连理) 发财天子富贵肘

Braised Pig's Elbow with Quail Egg and mushroom bum

(青春永驻) 南瓜山药烩红豆

Braised Pumpkin with Chinese yam and Red Bean

(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) 百合莲子银耳汤

Sweetened Snow Fungus soup with Lotus seed and Lily Bulb

(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