

永结同心  
喜宴

希尔顿中式婚宴

Chinese Wedding Menu 4399A

八星来报喜

- |  |   |
|--|---|
| 五香卤道口鸡<br>Roasted Chicken              | 老卤酱香牛腱<br>Beef Shank with Pepper        |
| 酸辣深海蜇头<br>Hot and Sour Jelly Fish Head | 花椒炆伴螺片<br>Sea Snail with Pepper         |
| 冰草蔬菜色拉<br>Vegetable salad              | 翠绿椒麻桃仁<br>Pepper and Walnuts            |
| 竹香脆竹笋片<br>Sliced Bamboo Shoots         | 蓝莓汁灼山药<br>Fried Yams in Blueberry Sauce |

名扬传四海

- 港式明炉脆皮鹅  
Hong Kong Style Fried Crispy Duck

两心相依浓

- 松茸杞子乌鸡汤(位)  
Silkie Chicken Soup with Matsutake and Berries

龙腾同欢畅

- 黑松露芝士龙虾  
Lobster with Black Truffle and Cheese

年年盈有余

- 古法蒸花椒石斑  
Steamed Sichuan Pepper Grouper in Ancient Way

永结喜同心

- 避风塘脆米炒蟹  
Fried Crab with Spicy French Fries

喜庆乐洋洋

- 京葱花菇扣海参  
Braised Sea Cucumber with Mushroom and Leek

珠联庆璧合

- 金蒜银丝八头鲍  
Steamed Abalone with Garlic Sauce

合家齐欢喜

- 孜然手抓小羊腿  
Cumin Fried Leg of Lamb

龙凤喜呈祥

- 青青椒麻海螺片  
Sliced Conch with Green Pepper Sauce

春色开满园

- 鸡汁火腿煮干丝  
Chicken Soup in Shredded Ham and Dried Tofu

金珠得添丁

- 瑶柱豆汤扒时蔬  
Bean Soup with Seasonal Vegetables and Scallop

鸳鸯浴爱河

- 鸡蛋番茄打卤面  
Marinated Noodles with Egg and Tomato

百年呈好合

- 莲子百合红豆沙  
Lotus Seed Lily Roots and Red Bean Paste Soup

点点心相印

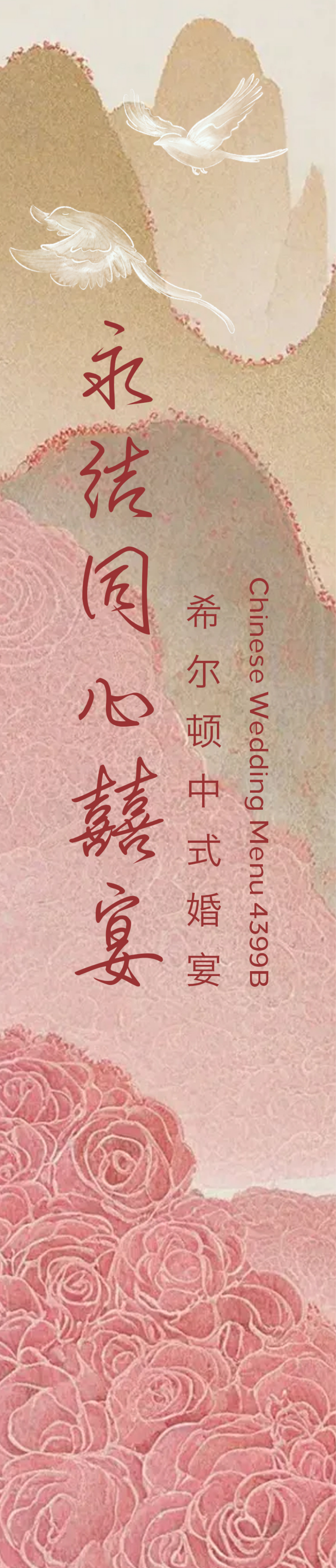
- 中西美点映双辉  
Dim Sum Selection

翠玉满金盘

- 迎宾时令水果盘  
Welcome Seasonal Fruit

每桌净价人民币肆仟叁佰玖拾玖元 / 每桌供十人享用 (仅食品价)  
RMB 4399.00 net per table / 10 pax per table (Food only)





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希尔顿中式婚宴

Chinese Wedding Menu 4399B

八星来报喜

老卤酱香牛腱  
Warinated Beef Shank

杭式五香薰鱼  
Spicy Smoked Fish

XO 酱浸樱花虾  
Dry Shrimp in XO Sauce

酱香风干板鸭  
Dried Draised Duck in Soy Sauce

油醋蔬菜沙拉  
Vegetable Salad

柠檬果茸千禧  
Lemonade Cherry Tomatoes

草莓豆黄沙糕  
Strawberry Bean Cake

蒜汁香伴什菌  
Mixed Mushroom with Garlic

名扬传四海

潮式卤水大拼盘  
Marinated Meat Platter in HK style

两心相依浓

南杏红枣炖老鸡(位)  
Chicken soup with Apricot and Red Dates

龙腾同欢畅

蒜蓉粉丝蒸龙虾  
Steamed Lobster with Garlic and Vermicelli

年年盈有余

鲜花椒蒸石斑鱼  
Steamed Grouper Fish with Fresh Sichuan Pepper

永结喜同心

风味锅巴飘香蟹  
Fragrant Crab with Rice Creeker

喜庆乐洋洋

瑶柱小米烩海  
Stewed Sea Cucumber with Scallops and Millet

珠联庆璧合

深海鲍鱼红焖鸡  
Braised Chicken with Abalone and Sea Salt

合家齐欢喜

蚝皇煎焗牛仔骨  
Pan-fried Beef Ribs with Oyster Sauce

龙凤喜呈祥

孜香盐卤小羊排  
Braised Lamb Chop with Cumin

春色开满园

虾汤鱼丸一锅鲜  
Boiled Fish Ball in Seafood Soup

金珠得添丁

鸡汤香菇扒菜心  
Braised Vegetable Heart with Mushrooms Chicken Soup

鸳鸯浴爱河

黑叉烧虾仁香米  
Fried Rice with Black Barbecued Pork and Shrimps

百年呈好合

冰糖雪耳小芋圆  
Snow Fungus and Small Glutinous Rice Balls in Rock Sugar

点点心相印

中西美点映双辉  
Dim Sum Selection

翠玉满金盘

迎宾时令水果盘  
Welcome Seasonal Fruit

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