

佳偶天成 喜宴

希尔顿中式婚宴

Chinese Wedding Menu 5299A

八星来报喜

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| 老醋深海蜇头
Pickled Jellyfish in Vinegar | 杭式五香薰鱼
Hang Style Spicy Smoked Fish |
| 川椒滋味牛肉
Sichuan Pepper Flavored Beef | 酱香风干麻鸭
Dried Sesame Duck with Soy Sauce Flavor |
| 冰草蔬菜沙拉
Vegetable Salad | 鲜香椿芽苗菜
Tone Sprouts Salad |
| 夏威夷果千禧
Macadamia Nut and Millennium Cherry Tomatoes | 香辣卤味豆筋
Marinated Bean Curd |

珠联庆璧合

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| 港式卤水鹅拼盘
Hong Kong Style Marinated Goose Platter |
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两心相依浓

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| 杞子黄甲鱼鸡汤(位)
Chinese Wolfberry Turtle in Chicken Soup |
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龙腾同欢畅

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| 黑松露芝士龙虾
Lobster with Black Truffle Cheese |
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年年盈有余

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| 头抽深海东星斑
Steamed Grouper with Soy Sauce |
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永结喜同心

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| 避风塘爆炒青蟹
Fried Green Crab with Crispy Garlic |
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喜庆乐洋洋

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| XO酱爆海螺片
Fried Slices Conch in XO Sauce |
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龙凤喜呈祥

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| 鲍汁香菇扒鲍鱼(位)
Abalone with Shiitake Mushrooms |
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名扬传四海

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| 砂锅鲜椒焗排骨
Fresh Pepper Ribs in Casserole |
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合家齐欢喜

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| 油泼辣子大羊腿
Lamb Leg with Chili Sauce |
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春色开满园

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| 虾汤鱼丸一锅鲜
Boiled Fish Ball in Seafood Soup |
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金珠得添丁

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| 瑶柱豆汤时令蔬
Seasonal Vegetables Dry Scallop Bean Soup |
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鸳鸯浴爱河

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| 翡翠虾汤泡香米
Shrimp and Rice Soup with Greens |
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百年呈好合

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| 冰糖木瓜银耳露
Papaya White Fungus Soup with Rock Sugar |
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点点心相印

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| 中西美点映双辉
Dim Sum Selection |
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翠玉满金盘

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| 迎宾时令水果盘
Welcome Seasonal Fruit Platter |
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每桌净价人民币伍仟贰佰玖拾玖元 / 每桌供十人享用 (仅食品价)
RMB 5299.00 net per table / 10 pax per table (Food only)

佳偶天成 喜宴

希尔顿中式婚宴

Chinese Wedding Menu 5299B

八星来报喜

樱花虾浸银鱼

Pickled Whitebait with Cherry Shrimp

藤椒鲜辣鸡块

Fresh Spicy Chicken Pieces

芥香五彩海螺

Conch with Wasabi

夏威夷果千禧

Macadamia Nut and Millennium Cherry Tomatoes

鲜桃仁三叶香

Fresh Walnuts Kernel and Fragrant Clover

水果蔬菜色拉

Fruit Vegetable Salad

糖桂花糯米藕

Osmanthus Sticky Rice Sugar Lotus Root

鲜花椒滋味鸭

Fresh Sichuan Pepper Duck

鸳鸯浴爱河

脆皮芝麻全鸡盘

Crispy Fried Whole Chicken with Sesame

两心相依浓

松茸竹荪乳鸽汤(位)

Bamboo Fungus and Pigeon Soup with Matsutake

龙腾同欢畅

蒜蓉粉丝蒸龙虾

Baked Lobster with Butter and Cheese

年年盈有余

古法深海东星斑

Steamed Deep-sea Leopard Coral Grouper

永结喜同心

陈皮肉饼蒸青蟹

Steamed Green Crab with Tangerine Peel

名扬传四海

芝香奶酪焗扇贝(位)

Baked Scallops with Cheese

龙凤喜呈祥

鲜花椒煎炒牛肉

Fried Beef with Fresh Sichuan Pepper

喜庆乐洋洋

芋仔红烧扣甲鱼

Braised Turtle with Taro in Brown Sauce

合家齐欢喜

孜然酥香烤羊排

Cumin Crispy Roast Lamb Chop

春色开满园

XO 酱炒虾仁月色

Fried Shrimps with XO Sauce

百年呈好合

香菇扒广东菜心

Mushroom Braised Cantonese Cabbage Heart

合欢全家福

什锦牛腩汤米粉

Mixed Beef Brisket and Rice Noodles Soup

甜甜结蜜蜜

香芋西米汤圆露

Taro Sago Soup with Sticky Rice Dumpling

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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