



Chinese Banquet Wedding Menu 2013

RMB 5888 +15%/Table Menu A

四海欢庆 潮式烧味四喜拼
Cantonese Assorted BBQ Meat Combination

八方贺喜 苏杭风味八彩碟
Chinese Eight Cold Combinations

宏图展翅 鲍菇海参酥皮盅
Double Boiled Mushroom Soup with Sea Cucumber and Abalone in Puff Pastry

欢天喜地 上汤兰花焗龙虾
Baked Australian Lobster with Butter Sauce in Bouillon

金银满屋 雀巢碧绿掌中宝
Sautéed Chicken Paws with green bean in potato Nest

情比金坚 酸汤金菇浸肥牛
Simmered Marble Beef Strips in Pickled Chili Broth

欢喜满堂 烟熏龙井猪扇骨
Smoked Pork Ribs with Long Jing Tea Leaves

天长地久 咖喱焗年糕活蟹
Wok-Fried Crabs and Rice Cake with Curry Sauce

年年有余 古法红蒸石斑鱼
Steamed Giant Grouper Old Fashion Style

百年好合 豉汁银丝大连鲍
Steamed Baby Abalone with Rice Vermicelli and Fermented Soya Bean Sauce

青春永驻 上汤木耳扒时蔬
Poached Vegetables and Black Fungus in Bouillon

比翼双飞 养颜枸杞炖乳鸽
Stewed Young Pigeon with Chinese Medlar

柔情万缕 松子海鲜粒炒饭
Seafood Fired Rice with Pine Nuts

鸳鸯戏水 中华美点齐争辉
Chinese Petit Fours

早生贵子 桂花酒酿五子圆
Sweet Fermented Glutinous Rice Dumpling Soup with Osmanthus

喜庆甜蜜 豪华鲜露水果盘
Deluxe Seasonal Fruit Platter