



Chinese Banquet Wedding Menu 2013

RMB 7888 +15%/Table Menu A

鸿运当头 鸿运乳猪双喜拼
BBQ Pig Suckling Platter Hong Kong Style

心心相印 江南美味八彩碟
Chinese Eight Cold Combinations

天长地久 金灿小米浸辽参【100头】
Braised Sea Cucumber with Millet Sauce

龙凤呈祥 杏片黄油焗澳龙
Baked Australian Lobster with Butter Sauce with Sliced Almond

国色天香 XO 酱碧绿花枝玉带
Stir-Fried Cuttlefish in XO Sauce

佳偶天成 豉汁银丝大连鲍
Steamed Baby Abalone with Rice Vermicelli and Garlic Sauce

金银满屋 烟熏龙井猪扇骨
Smoked black pork ribs with Long Jing Tea Leaves

香飘万里 天府飘香水三鲜
Simmered Chinese Eel and Bullfrog, Squid in Chili Broth

情意浓浓 菜胆蟹粉烩鱼肚
Braised Fish Maw with Chow Sum in Crab Roe Sauce

如鱼得水 港式豉油海虹斑
Steamed Spotted Red grouper with Fermented Soya Bean Sauce

满园春色 金银上汤浸时蔬
Simmered Seasonal Vegetable with Salty Egg and Thousand Egg in Bouillon

比翼双飞 虫草花炖南山鸡
Double-Boiled Chicken Soup with Chinese Caterpillar Fungus

心心相映 松仁海鲜粒炒饭
Seafood Fried rice with Pine nuts

鸳鸯戏水 手工美点齐争辉
Chinese Petit Fours

甜甜蜜蜜 红枣香莲蛤士蟆
Red Date Soup with Hashima and Lotus Seed

花开富贵 豪华四季鲜果盘
Deluxe Seasonal Fruits Platter