

縷結同心菜譜

ELEGANT WEDDING MENU

鴻運金豬全體

Roasted Whole Suckling Pig

翡翠伴明珠

Sautéed Scallops and Lychees with Vegetables and Bell Pepper

荔茸海鮮盒

Deep-fried Diced Seafood Coated with Mashed Taro

金玉滿華堂

Braised Bamboo Pith and Turnips with Seasonal Vegetables

淮杞螺頭燉泰和雞

Double-boiled Silky Chicken and Sea Whelk Soup,
Chinese Yam and Dried Wolfberries

碧綠鮮鮑片

Braised Sliced Abalone with Seasonal Vegetables

清蒸大海斑

Steamed Whole Garoupa

脆皮炸子雞

Shallow-fried Crispy Chicken

甫魚炒飯

Fried Rice with Conpoy, Dried Fish and Roasted Duck Meat

薑蔥叉燒撈麵

Braised Noodles with Barbecued Pork, Ginger and Spring Onion

鳳凰馬蹄露

Sweetened Water Chestnut Soup

美點雙輝

(杞子桂花糕·芝麻炸煎堆)

Chinese Petits Fours

(Chilled Sweet Osmanthus and Dried Wolfberries Pudding,
Deep-fried Glutinous Rice Ball Coated with Sesame)

每席\$8,688 per table

以上婚宴菜譜費用已包括茶芥及席間香茗、汽水、橙汁及啤酒無限量供應。
所有價錢另收加一服務費。

以上婚宴菜譜有效期至2020年12月31日。

以上菜式或會因食材供應情況而稍作調整。

以上婚宴菜譜不適用於翠亨邨尖沙咀分店。

The above menu includes unlimited serving of Chinese tea, soft drinks, orange juice and beer during banquet.
10% service charge applies.

The above menu is valid until 31 December 2020.

The above dishes are subject to change due to the supply of food ingredients.

The above menu does not apply to Tsim Sha Tsui branch.

蓮開並蒂菜譜

OPULENT WEDDING MENU

鴻運金豬全體
Roasted Whole Suckling Pig

琥珀鮮百合翡翠帶子
Sautéed Scallops with Lily Bulbs and Walnuts

香酥海鮮卷
Crispy Rice Paper Roll with Seafood

蟹籽蟹肉扒時蔬
Braised Crab Meat and Crab Roe with Seasonal Vegetables

姬松茸燉泰和雞湯 或 紅燒竹笙雞絲翅
Double-boiled Silky Chicken Soup with Matsutake Mushrooms OR
Braised Shark's Fin Soup with Shredded Chicken and Bamboo Piths

金銀鮑片扒碧綠
Braised Sliced Abalones with Mushrooms and Vegetables

清蒸金花尾
Steamed Whole Giant Garoupa

蔥油脆皮雞
Crispy Chicken with Spring Onions and Soy Sauce

富貴炒飯
Fried Rice with Egg White and Conpoy

肉絲珍菌燴伊麵
Braised E-fu Noodles with Shredded Pork and Fungus

生磨合桃露
Sweetened Walnut Cream

美點雙輝
(椰汁綠豆糕 · 芝麻炸煎堆)
Chinese Petits Fours
(Chilled Coconut Milk and Mung Bean Pudding,
Deep-fried Glutinous Rice Ball Coated with Sesame)

每席\$9,288 per table

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金玉良緣菜譜

ENCHANTING WEDDING MENU

鴻運金豬全體
Roasted Whole Suckling Pig

銀巢蝦球帶子
Sautéed Scallops and Prawns with Vegetables in Taro Nest

百花釀蟹鉗
Deep-fried Crab Claw Coated with Shrimp Mousse

海參瑤柱扒翡翠
Braised Vegetables with Conpoy and Sea Cucumber

海鮮燕窩羹 或 紅燒竹筍海皇翅
Braised Bird's Nest Soup with Assorted Seafood OR
Braised Shark's Fin Soup with Seafood and Bamboo Piths

碧玉十二頭湯鮑
Braised Whole Abalone (12 Heads) with Seasonal Vegetables

清蒸老虎斑
Steamed Whole Tiger Garoupa

南乳脆皮雞
Crispy Chicken with Fermented Red Bean Curd Paste

杜小月櫻花蝦炒飯
Fried Rice with Minced Pork and Sakura Shrimps

黑松露醬雞絲伊麵
Braised E-fu Noodles with Black Truffle Paste and Shredded Chicken

紫米椰果露
Sweetened Black Glutinous Rice Soup with Nata De Coco

美點雙輝
(紫米糰 · 奶黃水晶餅)
Chinese Petits Fours
(Black Glutinous Rice Ball, Egg Custard Cake)

每席\$9,888 per table

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琴瑟和鳴菜譜

GRAND WEDDING MENU

鴻運金豬全體
Roasted Whole Suckling Pig

金銀玉帶子
Deep-fried and Sautéed Scallops with Green Vegetables

焗釀鮮蟹蓋
Baked Crab Shell stuffed with Crab Meat

如意寶盒藏翡翠
Braised Melon Ring filled with Mixed Vegetables and Fungus

響螺花膠燉泰和雞湯 或 紅燒蟹肉翅
Double-boiled Silky Chicken Soup with Fish Maw and Sea Whelk OR
Braised Shark's Fin Soup with Crab Meat

蠔皇八頭原隻鮑魚
Braised Whole Abalone (8 Heads) in Oyster Sauce

清蒸雙東星斑
Steamed Double Spotted Garoupa

當紅炸子雞
Shallow-fried Crispy Chicken

翠亨一品炒飯
Fried Rice with Barbecued Pork, Shrimps and Chives

鮑汁花膠絲炆伊麵
Stewed E-fu Noodles with Sliced Fish Maw in Abalone Sauce

薑汁紅棗燉湯丸
Glutinous Rice Dumplings with Red Dates in Sweet Ginger Soup

美點雙輝
(椰汁紅豆糕·脆皮馬蹄條)
Chinese Petits Fours
(Chilled Coconut Milk and Red Bean Pudding,
Deep-fried Water Chestnut Roll)

每席\$12,488 per table

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喜溢華堂鮑魚豪華菜譜

BLISSFUL WEDDING MENU

鴻運片皮金豬
Roasted Whole Suckling Pig

彩龍雙輝映
Sautéed Prawn and Deep-fried Prawn

珊瑚焗釀蟹蓋
Baked Crab Shell stuffed with Crab Meat and Crab Roe

多子瑤柱甫
Braised Whole Conpoy and Garlic with Vegetables

花膠肘子螺頭燉雞湯 或 火瞳雞燉包翅
Double-boiled Chicken Soup with Fish Maw,
Sea Whelk and Chinese Ham

OR
Double-boiled Shark's Fin Soup with Chinese Ham

原隻五頭鮑魚扣海參
Braised Whole Abalone (5 Heads) with Sea Cucumber

清蒸東星斑
Steamed Spotted Garoupa

富貴一品雞
Baked Chicken with Preserved Vegetables, Shredded Pork and Mushrooms

鍋燒鮑魚雞粒飯
Braised Rice with Diced Abalone and Chicken in Casserole

錦鹵黃金麵
Crispy Noodles with Sweet and Sour Sauce

南北杏燉萬壽果
Double-boiled Papaya with Almond

美點雙輝
(燕窩蛋撻 · 芝麻煎堆仔)
Chinese Petits Fours
(Baked Egg Tart with Bird's Nest,
Deep-fried Glutinous Rice Ball Coated with Sesame)

每席\$16,888 per table

以上婚宴菜譜費用已包括茶芥及席間香茗、汽水、橙汁及啤酒無限量供應。
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