

佳偶天成宴

Wedding Menu C

- 乳豬大紅袍
Roasted Whole Suckling Pig
- 黑松露醬帶子蝦球
Sautéed Prawns and Scallops
with Black Truffle
- 法式焗海鮮牛油果
Baked Avocado with Seafood
- 翡翠北菇瑤柱脯
Braised Conpoy and Mushrooms
with Vegetables
- 紅燒雞絲翅
Braised Shark's Fin Soup
with Shredded Chicken
- 碧綠原隻鮑魚扣婆參
Braised Whole Abalone
and Sea Cucumber with Vegetables
- 清蒸大老虎斑
Steamed Fresh Garoupa
- 南乳吊燒雞
Deep-fried Crispy Chicken
with Preserved Red Taro Sauce
- 錦綉鴛鴦飯
Fried Rice with Shrimp
and Chicken in Twin Sauces
- 上湯水餃子
Shrimp Dumplings Served
with Supreme Soup
- 椰蓉紫米珍珠露
Sweetened Purple Rice and Sago
with Coconut Cream
- 精美小甜點
Chinese Petit Fours
- 時令鮮果盆
Fresh Fruit Platter

\$9,580

每席十二位 Per table of 12 persons

每席敬送汽水或啤酒共8罐及果粒橙橙汁2酌，並已包括茶芥及加一服務費。
Price will include Chinese tea and condiments, 10% service charge, 8 cans of soft drinks or beer, and 2 jars of chilled orange juice.

以上優惠及酒席價格可能因應情況作適量更改，本俱樂部保留一切最終決定權。
Price or amenities may change in accordance with market conditions. The Club reserves the right to amend/cancel the terms & conditions without prior notice and reserves the right for final decision in case of any dispute.

珠聯璧合宴

Wedding Menu D

- 大紅乳豬全體
Roasted Whole Suckling Pig
- 鮮露筍帶子蝦球
Stir-fried Scallops and Prawn
with Asparagus
- 格蘭焗釀響螺
Baked Stuffed Sea Whelk
- 珊瑚鴛鴦蔬
Braised Crab Roe and Egg-white
with Vegetables
- 高湯菜膽大鮑翅
Braised Shark's Fin Soup and Cabbage
with Supreme Soup
- 碧綠原隻鮑魚扣花膠
Braised Whole Abalone and Fish Maw
with Vegetables
- 清蒸大星斑
Steamed Fresh Spotted Garoupa
- 南乳吊燒雞
Deep-fried Crispy Chicken
with Preserved Red Taro Sauce
- 鮑魚汁鱈魚炒飯
Fried Rice with Diced Octopus
in Abalone Sauce
- 上湯煎粉果
Deep-fried Shrimp Dumplings Served
with Supreme Soup
- 紅蓮燉雪蛤
Double-boiled Harsmar
with Red Dates
- 精美小甜點
Chinese Petit Fours
- 時令鮮果盆
Fresh Fruit Platter

\$11,280

每席十二位 Per table of 12 persons



訂座電話
Reservations
2482 8679
2471 6333