

鹭岛之恋婚宴菜单 LOVE IN EGRET ISLAND WEDDING MENU

每桌 RMB4899 元(10 位用不包含酒水、饮品)

六六大顺 [可选六款三荤三素]

Double six makes lucky and smoothly[Choose six of three meat and three vegetables]

- ☐ 五香酱牛肉 Marinated beef in five gravy
- ☐ 川味口水鸡 Poached chicken with spicy sauce
- ☐ 炆拌蚌仔丝 Clam salad with chili oil
- ☐ 江南脆熏鱼 Smoked fish of Hangzhou style
- ☐ 老醋海蜇头 Crispy jellyfish with black vinegar
- ☐ 金针万年青 Shiitake mushroom mixed with green vegetable
- ☐ 翡翠核桃仁 Walnut with spinach dressing
- ☐ 桂花糖莲藕 Steamed lotus root stuffed with sticky rice
- ☐ 巧手拌凤筋 Goose tendon salad
- ☐ 葱油拌木耳 Black fungus with scallion oil
- ☐ 捞拌绿秋葵 Okra salad with special dressing
- ☐ 藜麦拌蔬果 Quinoa mixed with vegetable & fruit

注：以下菜肴每项可供选一

Please note: Choose one of the following dishes

佳偶天成 A perfect couple that was meant to be

- ☐ 招牌红烧脆皮鸽(5 只) Roasted crispy pigeon Cantonese style
- ☐ 深井吊烧脆皮鹅 Roasted crispy goose Hong Kong style
- ☐ 鸿运乳猪大拼盘 Roast suckling pig Hong Kong style

永浴爱河 Bath in love forever

- ☐ 靚花胶炖土鸡汤 Fish maw & chicken soup
- ☐ 羊肚菌炖老鸭汤 Duck & morel soup
- ☐ 松茸菌炖乳鸽汤 Tricholoma matsutake mushroom & pigeon soup

龙腾盛世 Live and work in peace and flourishing age

- ☐ 金蒜粉丝蒸大红龙 Steamed lobster with vermicelli in garlic sauce
- ☐ 上汤伊面焗大红龙 Stewed lobster in super broth with E-fu noodle
- ☐ 芝士黄油焗大红龙 Stewed lobster in & E-fu noodle with cheese & butter

珠联璧合 A perfect match like pearls and jade together

- ☐ 雀巢美果海中宝 Wok fried shrimp & cuttlefish with macadamia nuts
- ☐ 蜜豆虾仁炒鸡球 Wok fried shrimp & chicken with sweet bean
- ☐ 翡翠 XO 酱花枝 Wok fried cuttlefish with XO sauce

喜气洋洋 In a festive mood

- ☐ 蒙古生烤鲜羊腿 Roasted lamb leg Mongolian style
- ☐ 皇冠罕廷烤羊背 Roasted lamb back Mongolian style
- ☐ 风味香酥炸羊腿 Deep fried lamb leg

海誓山盟 Love is like the mountains and the sea that exist forever

- ☐ 豉汁粉丝蒸鲜鲍(8 头) Steamed abalone with vermicelli in fermented soya beans sauce(8 pieces)
- ☐ 金蒜粉丝蒸鲍鱼(8 头) Steamed abalone with vermicelli in garlic sauce(8 pieces)
- ☐ 佳品陈皮蒸鲍鱼(8 头) Steamed abalone with tangerine peel(8 pieces)

心心相印 Heart to heart

- ☐ 腰果彩椒牛肉粒 Wok fried beef with cashew nut & bell pepper
- ☐ 黑椒生焗牛仔骨 Wok fried beef short rib with black pepper sauce
- ☐ 一品红烧状元肘 Braised streaky pork in brown sauce

永结同心 Have the same idea of loving forever

- ☐ 鲍汁百灵菇蹄筋 Pork tendon & mushroom with abalone sauce
- ☐ 金汤青稞米鱼肚 Fish maw & naked barley soup
- ☐ 浓汤珍菌煮鱼腐 Braised fish ball & mushroom in super sauce

年年有余 There is a surplus each year

- ☐ 清蒸深海老虎斑 Steamed grouper with soya sauce
- ☐ 剁椒酱蒸老虎斑 Steamed grouper with chopped chili paste
- ☐ 黑松露蒸老虎斑 Steamed grouper with black truffle paste

天长地久 Love everlasting and unchanging

- ☐ 夏果西芹炒百合 Wok fried celery & lily bulbs with Macadamia Nuts
- ☐ 芦笋木耳炒山药 Wok fried asparagus, black fungus & yam
- ☐ 金瓜环干烧珍菇 Stew pumpkin & mushroom with brown sauce

春色满园 Fill the garden with spring flowers

- ☐ 竹笙上汤浸时蔬 Poached vegetables with bamboo fungus in superior broth
- ☐ 珍菌蚝油扒时蔬 Poached vegetables with mushroom in oyster sauce
- ☐ 金银蛋浸靚时蔬 Poached vegetables with preserved egg & salted duck egg

金玉满堂 Gold and jade fill the hall

- ☐ 海皇蟹籽蛋炒饭 Fried rice with crab roe & shrimp
- ☐ 家乡腊味蛋炒饭 Fried rice with cured meat & sausage
- ☐ 彩丰楼鲜肉水饺 Boiled dumpling stuffed with pork meat

百年好合 A harmonious union lasting a hundred years

- ☐ 椰汁芋香西米露 Creamy sago and taro with coconut milk
- ☐ 莲子银耳珍珠丸 Tang yuan with white fungus & lotus seeds
- ☐ 莲子百合红豆沙 Sweetened red bean paste with lotus seeds and lily bulbs

皇冠美点映双辉(四选二) Two kinds of desserts(Choose two kinds)

- ☐ 港式叉烧酥 Crispy BBQ pork pastry
- ☐ 芝麻小烧饼 Roasted sesame bread
- ☐ 青城油炸糕 Deep fried glutinous millet cake
- ☐ 南瓜发糕 Steamed pumpkin cake

甜甜蜜蜜 Sweet as honey

- ☐ 锦绣时令水果拼盘 Seasonal fruit platter