

永结同心宴 A

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| 喜庆满堂 | 江南前菜精选六彩碟 Six Kinds of Cold Dishes |
| 永结同心 | 中西美点双辉 Chinese Petit Fours |
| 美满良缘 | 红莲百合雪莲子羹 Sweetened White Fungus Soup with Red Lotus Seed |
| 红袍添喜 | 港粤烧味拼盘 Barbecued Meat Combo in Cantonese Style |
| 跨凤乘龙 | 蒜茸银丝蒸小青龙 Steamed Baby Lobster and Rice Vermicelli with Garlic Sauce |
| 喜筑爱巢 | 海皇坚果翠袖珍 Wok-fried Scallop and Prawns with Assorted Vegetables |
| 山盟海誓 | 鸡油太雕陈村粉蒸红花蟹 Steamed Red Crab with Rice Wine |
| 瑶池戏水 | 姬松茸炖全鸡汤 Double-boiled Chicken with Matsutake |
| 金玉满堂 | 蒜子火腩葱烧海参 Braised Sea Cucumber with Oyster Sauce |
| 情比金坚 | 金蒜银丝蒸元贝 Steamed Giant Scallop with Rice Vermicelli and Garlic |
| 鸿雁报喜 | 玫瑰头抽香妃鸽 Marinated Pigeon with Homemade Sauce |
| 年年有余 | 鲜露蒸龙趸斑 Steamed Grouper in Cantonese Style |
| 珠联璧合 | 高汤贝柱扒时蔬 Boiled Seasonal Vegetables with Scallops in Broth |
| 幸福美满 | 鲍汁双喜海鲜烧伊面 Stewed E-Fu Noodles and Assorted Seafood with Abalone Sauce |
| 百年好合 | 莲子红豆沙 Sweetened Red Bean Cream with Lotus Seed |
| 甜甜蜜蜜 | 时令鲜果拼盘 Seasonal Fresh Fruit Platter |

永结同心宴 B

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| 欢乐满堂 | 江南前菜精选六彩碟 Six Kinds of Cold Dishes |
| 永结同心 | 中西美点双辉 Chinese Petit Fours |
| 浓情蜜意 | 木瓜百合银耳羹 Sweetened White Fungus Soup with Papaya |
| 鸿运当头 | 港粤烧味拼盘 Barbecued Meat Combo in Cantonese Style |
| 跨凤乘龙 | 姜茸油盐银丝蒸小青龙 Steamed Baby Lobster with Minced Ginger, Oil, Salt and Vermicelli |
| 心心相印 | 翡翠酱爆花枝 Wok-fried Cuttle Fish with Assorted Vegetables |
| 山盟海誓 | 黑豚肉蒸膏蟹 Steamed Green Crab with Black Pork |
| 和谐连理 | 红枣雪莲子炖全鸡汤 Double-boiled Chicken with Lotus Seed and Red Date |
| 财源广进 | 陈皮豉汁蒸鲍鱼仔 Steamed Fresh Abalone and Kidney Beans with Abalone Sauce |
| 金牛献瑞 | 黑椒菌香雪花牛仔粒 Roasted Beef Ribs with Black Pepper Sauce |
| 比翼双飞 | 古法盐焗乳鸽皇 Braised Pigeon with Salt |
| 年年有余 | 头抽蒸游水老虎斑 Steamed Tiger Grouper with Soya Sauce |
| 文定吉祥 | 蚝皇北菇扒菜胆 Braised Vegetable Gall with Mushrooms |
| 黄金满屋 | 八宝太子糯米饭 Fried Glutinous Rice in Shunde Style |
| 喜得贵子 | 百合莲子红豆沙 Sweetened Red Bean Cream with Lily and Lotus Seed |
| 甜甜蜜蜜 | 时令鲜果拼盘 Seasonal Fresh Fruit Platter |