



宴会菜单 (每桌十人,十桌起)
每桌人民币 2,288 元+16.6%附加费

Annual Dinner Package, valid from Dec 29,2022 till Feb 28,2023
新春年终晚宴套餐, 有效期: 2022 年 12 月 29 日至 2023 年 02 月 28 日

- 主厨贺年中式精致菜单
Chef selections of menu
- 晚宴餐桌鲜花布置
Floral centerpiece for each table
- 提供席间三小时无限量畅饮软饮料, 瓶装橙汁, 本地啤酒
Three hours unlimited soft drinks, chilled orange juice and local beer
- 多种不同色系桌布及椅套的选择
Selections of table cloth and chair cover
- 提供一套投影仪设备、两支无线麦克风, 基本音响设备
Use of one set of LCD projector, 2 wireless microphone and audio system



HUALUXE

華邑®

洲际酒店集团旗下

KUNSHAN HUAQIAO

昆山花桥华邑酒店

菜单 A

Menu A

江南如意八彩碟

Eight Cold Appetizers with Jiangnan Style

高汤三丝鱼肚羹

Stewed Fish Maw Soup with Pork and Agaric

潮式卤水大拼盘

Marinated Meat Combination

宫爆东海明虾球

Sweet and Sour Prawn

清蒸多宝鱼

Steamed Turbot

川味椒麻牛三件

Spicy Omasum, Oxtongue and Beef with Spicy Pepper

菜胆鲍汁扣圆蹄

Braised Pork with Oyster Sauce

当红脆皮吊烧鸡

Crispy Chicken with Preserved Bean Curd Sauce

XO 酱翡翠炒双脆

Stir-fried Pork Neck and Cuttlefish with XO Sauce

江南荷塘炒三色

Stir-fried Lotus Root with Yam and Water Chestnut

冬笋爆炒平安菜

Stir-fried Vegetable with Bamboo Shoots

碧绿明珠香炒饭

Stir-fried Rice with Shrimps and Vegetables

彩凤美点大拼盘

Dim Sum Platter

环球时令鲜果盘

Seasonal Fresh Fruit Platter



宴会菜单 (每桌十人,十桌起)
每桌人民币 2,688 元+16.6%附加费

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- 主厨贺年中式精致菜单
Chef selections of menu
- 晚宴餐桌鲜花布置
Floral centerpiece for each table
- 提供席间三小时无限量畅饮软饮料, 瓶装橙汁, 本地啤酒
Three hours unlimited soft drinks, chilled orange juice and local beer
- 多种不同色系桌布及椅套的选择
Selections of table cloth and chair cover
- 提供一套投影仪设备、两支无线麦克风, 基本音响设备
Use of one set of LCD projector, 2 wireless microphone and audio system



菜单 A

Menu A

精美彩凤八味碟

Eight Cold Appetizers with Jiangnan Style

松茸炖农场老鸡

Stewed Chicken Soup with Matsutake

酒香清蒸大黄鱼

Steamed Yellow Croaker with Yellow Rice Wine

潮式卤水靚拼盘

Marinated Meat Combination

当红脆皮吊烧鸡

Crispy Chicken with Preserved Bean Curd Sauce

龙井炒水晶虾仁

Stir-fried River Shrimps

黑椒菌香牛仔骨

Stir-fried Beef Ribs with Black Pepper Sauce

鸡汤煮台州笋衣

Braised Tender Bamboo Shoot in Chicken Soup

顺德炸奶鸡中宝

Deep-fried Milk and Chicken Bone

葱油炒铁棍山药

Stir-fried Yam with Scallion Oil

清炒有机时令蔬

Stir-fried Seasonal Vegetable

高汤虾籽阳春面

Stewed Noodles and Shrimp Roe in Chicken Soup

彩凤松化叉烧酥

Crispy Barbecued Pork Pastry

环球时令水果盘

Seasonal Fresh Fruit Platter



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菜单 B

Menu B

江南如意八味碟

Eight Cold Appetizers

浓汤海皇四宝羹

Stewed Seafood Soup with Vegetables

椒麻清蒸笋壳鱼

Steamed Marble Goby with Spicy Pepper

粤式烧味靚拼盘

Roast Meat Combination

玻璃脆皮乳鸽皇

Crispy Pigeon

白灼深海游水虾

Pouched Shrimps

和味萝卜烧坑腩

Braised Beef with Radish in Soup

黄豆红焖猪脚圈

Braised Pork Feet with Soybean

金蒜银丝蒸扇贝

Steamed Scallop with Minced Garlic and Vermicelli

荷塘月色炒上素

Stir-fried Lotus Root with Agaric

冬菇蚝皇扒菜胆

Stir-fried Vegetables and Mushroom

扬州粒粒香炒饭

Stir-fried Rice with Shrimps and Vegetables

彩凤美点双飞拼

Dim Sum Platter with Two Types

四季时令鲜果盘

Seasonal Fresh Fruit Platter



宴会菜单 (每桌十人,十桌起)
每桌人民币 3,088 元+16.6%附加费

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- 主厨贺年中式精致菜单
Chef selections of menu
- 晚宴餐桌鲜花布置
Floral centerpiece for each table
- 提供席间三小时无限量畅饮软饮料, 瓶装橙汁, 本地啤酒
Three hours unlimited soft drinks, chilled orange juice and local beer
- 多种不同色系桌布及椅套的选择
Selections of table cloth and chair cover
- 提供一套投影仪设备、两支无线麦克风, 基本音响设备
Use of one set of LCD projector, 2 wireless microphone and audio system



菜单 A

Menu A

江南如意八彩碟

Eight Cold Appetizers with Jiangnan Style

陈年果皮炖老鸭

Stewed Duck Soup with Dried Orange peel

鲍汁花菇扣海参

Braised Sea Cucumber and Mushroom with Oyster Sauce

灌汤脆皮烧鹅皇

Roast Goose

金蒜粉丝蒸鲜鲍

Steamed Fresh Abalone with Minced Garlic and Vermicelli

葱油蒸深海青斑

Steamed Deep-sea Grouper with Shallot Oil

上海油爆太湖虾

Stir-fried River Shrimps in "Shanghai" Style

杭椒爆炒牛仔粒

Stir-fried Beef Cubes with Peppers

翠玉珍菌炒爽肉

Stir-fried Sliced Pork with Chinese Zucchini and Wild Mushroom

江南荷塘水八仙

Stir-fried Eight River Vegetables

冬笋爆炒平安菜

Stir-fried Vegetable with Bamboo Shoots

韭菜干贝粒炒饭

Stir-fried Rice with Chinese Chives and Dried Scallop

彩凤美点双辉拼

Dim Sum Platter with Two Types

环球时令鲜果盘

Seasonal Fresh Fruit Platter



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菜单 B

Menu B

精美彩凤八彩碟

Eight Cold Appetizers with Jiangnan Style

松茸炖农场贡鸡

Stewed Chicken Soup with Matsutake

潮式卤水靛拼盘

Marinated Meat Combination

明炉香脆皮烤鸭

Roast Duck

黑豚肉蒸大肉蟹

Steamed Mud Crab with Minced Pork

葱油酒香蒸黄鱼

Steamed Yellow Croaker with Yellow Rice Wine and Scallion

白灼深海游明虾

Pouched Shrimps

豉椒安格斯牛肉

Stir-fired Angus Beef with Black Pepper

金瓜藕片梅花参

Stir-fried Sea Cucumber with Pumpkin and Lotus Root

江南荷塘三色件

Stir-fried Lotus Root with Yam and Water Chestnut

上汤高山娃娃菜

Braised Baby Cabbage in Superior Soup

蚝皇鲍汁焖伊面

Braised Noodles with Oyster Sauce

彩凤楼点心拼盘

Dim Sum Platter

环球时令鲜果盘

Seasonal Fresh Fruit Platter