

INTERCONTINENTAL

# World of Weddings

(六六大顺) 开胃六小菜

Combination of Appetizer Platter

(彩凤出阁) 潮式卤水鹅肝拼盘

Combination of Goose Liver & "Chaozhou" Platter

(金池满载) 慢火乌鸡汤

Double-boiled Black Chicken with Herbs

(红龙献瑞) 蒜茸粉丝蒸龙虾

Steamed Lobster with Garlic and Vermicelli

(共筑爱巢) XO 酱炒澳带

Wok-fried Scallop with XO Sauce

(包罗万象) 鲍汁海参

Braised Sea Cucumber with Abalone Sauce

(天作之合) 京式脆皮烤鸭

Beijing Roasted Duck

(财源滚滚) 豉椒蒸鲍鱼

Steamed Abalone with Black Bean Sauce

(富贵有余) 清蒸东星斑

Steamed Spotted Grouper served with Soy Sauce

(喜气洋洋) 酱汁小羊腿

Roasted Lamb Leg with Garlic and Rosemary

(春风得意) 姜葱炒帝王蟹脚

Wok-fried Alaskan King Crab Leg with Ginger and Leek

(青春常在) 鲜桃仁西芹炒百合

Wok-fried Celery and Lily Bulb with Fresh Walnut

(玉清冰洁) 白灼菜心

Poached "Choy Sum" served with Soy Sauce

(百子千孙) 蜜汁八宝饭

Steamed Glutinous Rice served with Honey

(心心相印) 美点双辉

Selection of Cantonese dim sum

(百年好合) 莲子百合红豆沙

Sweetened red bean paste with lotus seeds and lily bulbs

(甜甜蜜蜜) 水果拼盘

Seasonal fruit platter

每桌 6999 元+10%服务费+6%增值税费 (A)

Per Table RMB 6999+10%Surcharge+6%Added-value tax (A)



INTERCONTINENTAL®

KUNMING

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