

永结同心 人民币8,688元/席/10位, 如需另加每位人民币870元
UNITY CNY 8,688 PER TABLE OF 10 PERSONS, ADDITIONAL AT CNY 870 PER PERSON

A款菜单

金玉满堂
鸿运金猪全体
Cantonese Whole Suckling Pig

笑口常开
芝士焗波士顿龙虾(伊面底)
Baked Boston Lobster with Cheese and E-fu Noodles

爱情永固
潮式喜迎双拼
Assorted "Chaozhou" Marinated Meat Platter

天长地久
核桃枸杞老鸡炖海参
Double-boiled Sea Cucumber with Chicken and American Ginseng

满堂富贵
西红柿煮大连鲜鲍
Boiled Fresh "Dalian" Abalone with Tomato

鸾凤和鸣
虫草花水晶鸡
Steamed Chicken with Cordyceps Flower

如鱼得水
冬菜蒸深海石斑
Steamed Sea Grouper with preserved Cabbage

百花齐放
江瑶柱扒芥菜胆
Braised Mustard Plant with Dried Scallop

情意绵绵
三文鱼菜粒蛋炒饭
Fried Rice with Salmon, Minced Vegetable and Egg

百年好合
红枣银耳百合
Sweetened Snow Fungus Soup with Date Palm and Lily Ball

永结同心
美点双映辉(自制餐包拼心形红豆糕)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

B款菜单

金玉满堂
琵琶金猪全体
Cantonese Whole Suckling Pig

笑口常开
芝士焗波士顿龙虾(煎面底)
Baked Boston Lobster with Cheese and Fine Noodles

爱情永固
酥脆海皇卷
Deep-Fried Mixed Seafood Roll

天长地久
松茸肉汁水鸭炖响螺
Double-boiled Teal, Conch with Pork

满堂富贵
蚝皇澳洲鲍片
Sautéed Sliced Australian Abalone in Oyster Sauce

鸾凤和鸣
当红炸子鸡
Deep-fried Crispy Chicken

如鱼得水
汕头咸柠檬蒸海石斑
Steamed Sea Grouper with Salted Lemon

百花齐放
竹笙枸杞上汤菜心
Braised Chinese Flowering Cabbage with Bamboo Fungus in Superior Stock

情意绵绵
牛肉松生菜蛋炒饭
Fried Rice with Minced Beef, Egg and Lettuce

百年好合
杏仁露汤丸
Sweetened Almond Cream with Sesame Dumpling

永结同心
美点双映辉(自制餐包拼心形姜汁红枣糕)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

上述价格需包含10%服务费与6%相关税费。
The above subject to 10% service charge and 6% relevant taxes.

花好月圆 人民币11,688元/席/10位, 如需另加每位人民币1170元
DREAM CNY 11,688 PER TABLE OF 10 PERSONS, ADDITIONAL AT CNY 1170 PER PERSON

A款菜单

- 金碧辉煌
接福片皮金猪(全体)
Cantonese Whole Suckling Pig
- 情投意合
上汤伊面焗澳洲龙虾
Baked Australian Lobster with Cheese and Superior Stock
- 联凤和鸣
翡翠鸡球爆澳洲带子
Fried Australian Scallop with Chicken
- 双喜临门
五谷杂粮烩海参
Stewed Sea Cucumber with Mixed Grain
- 满堂富贵
蚝皇澳洲鲍片
Braised Sliced Australian Abalone in Oyster Sauce
- 富贵有余
金腿鲜露蒸珍珠斑
Steamed Coral Grouper with Ham and Soy Bean Sauce
- 鸾凤和鸣
蒜香风沙鸡
Deep-fried Chicken with Garlic
- 金枝玉叶
金华浸津白
Poached "Tianjin" Cabbage with Ham Stock
- 情意绵绵
松仁蛋白菜粒鲜虾炒饭
Fried Rice with Shrimp, Egg White and Minced Vegetable
- 百年好合
莲子红豆沙汤丸
Sweetened Red Bean Soup with Snow Lotus Seed
- 永结同心
美点双映辉(养生桂花糕拼芝麻球)
Homemade Chinese Petit Fours
- 合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

B款菜单

- 金碧辉煌
接福片皮金猪(全体)
Cantonese Whole Suckling Pig
- 情投意合
冰雕清酒浸澳洲龙虾
Poached Australian Lobster with Sake Cream Sauce
- 联凤和鸣
翡翠腰果花枝片爆澳洲带子
Fried Australian Scallop with Cuttlefish and Cashew Nut
- 双喜临门
松茸肉汁水鸭炖螺头
Double-boiled Teal with Sea Conch and Pork
- 满堂富贵
蚝皇关东参扣鹅掌
Stewed Sea Cucumber with Goose Web in Abalone Sauce
- 富贵有余
金腿鲜露蒸沙巴龙趸
Steamed Coral Grouper with Ham and Soy Bean Sauce
- 爱情永固
秘制海盐焗美国牛小排
Baked Beef Rib with Sea Salt and Black Pepper
- 金枝玉叶
从草花浓汤小棠菜
Braised "Shanghai" Cabbage with Cordyceps Flower in Superior Stock
- 情意绵绵
鲜虾鸡粒蛋炒饭
Fried Rice with Shrimp, Diced Chicken and Egg
- 百年好合
鲜百合红枣莲子汤
Sweetened Louts Seed Soup with Date Palm and Lily
- 永结同心
美点双映辉(心形红豆糕拼芝麻球)
Homemade Chinese Petit Fours
- 合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

上述价格需包含10%服务费与6%相关税费。
The above subject to 10% service charge and 6% relevant taxes.

心心相印 人民币16,688元/席/10位, 如需另加每位人民币1670元
GENUINE CNY 16,688 PER TABLE OF 10 PERSONS, ADDITIONAL AT CNY 1670 PER PERSON

A款菜单

鸿运当头
迎福片皮金猪(全体)
Cantonese Whole Suckling Pig

情投意合
芝士焗伊面澳洲龙虾
Baked Australian Lobster with Cheese and E-fu Noodles

联凤和鸣
酥脆鹅肝花枝球
Fried Cuttlefish Ball Stuffed with Goose Liver

双喜临门
竹笙菜胆炖花胶
Double-boiled Fish Maw with Snow Lotus Seed

成双成对
蚝皇扣青边鲍片
Braised Fresh Sliced Abalone in Oyster Sauce

富贵有余
葱油鲜露蒸红东星斑
Steamed Red Spotted Grouper with Soy Bean Sauce

鸾凤和鸣
金华玉树鸡
Steamed Chicken Fillet with Ham and Vegetable

百花齐放
虫草花浓汤西兰花
Braised Broccoli and Cordyceps Flower in Superior Stock

情意绵绵
金华火腿鸡粒蛋炒饭
Fried Rice with Ham, Shrimp and Egg

百年好合
陈皮红豆沙百合汤丸
Sweetened Red Bean Soup with Tangerine Peel and Sesame Dumpling

永结同心
美点双辉(心形红枣糕拼萝卜酥)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

B款菜单

金碧辉煌
接福片皮金猪(全体)
Cantonese Whole Suckling Pig

情投意
上汤伊面焗澳洲龙虾
Fried Scallop and North Pole Calm with Chinese Kale

联凤和鸣
翡翠芥兰花爆带子北极贝
Double-boiled Abalone with Matsutake Mushroom and Pork

双喜临门
肉汁松茸炖游水鲜鲍
Braised Sea Cucumber with Goose Web in Oyster Sauce

满堂富贵
鲍汁关东参扣鹅掌
Braised Sea Cucumber with Goose Web in Oyster Sauce

富贵有余
葱油鲜露蒸红东星斑
Steamed Red Spotted Grouper with Soy Bean Sauce

鸾凤和鸣
南乳吊烧鸡
Roasted Chicken with Fermented Red Bean Curd

金枝玉叶
金华火腿上汤豆苗
Poached Pea Sprout with Ham in Superior Stock

情意绵绵
鲜虾鸡蛋炒饭
Fried Rice "Taiji" Style

百年好合
杏仁雪耳炖万寿果
Sweetened Papaya Soup with Snow Fungus and Almond

永结同心
美点双映辉(心形椰汁糕拼香芋糯米糍)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

上述价格需包含10%服务费与6%相关税费。
The above subject to 10% service charge and 6% relevant taxes.

龙腾凤翔 人民币20,888元/席/10位, 如需另加每位人民币2088元
PHOENIX CNY 20,888 PER TABLE OF 10 PERSONS, ADDITIONAL AT CNY 2088 PER PERSON

A款菜单

金碧辉煌
迎福片皮金猪(全体)
Cantonese Whole Suckling Pig

情投意合
清甜龙虾拼澳鲍刺身
Australian Abalone with Lobster Sashimi Combination

联风和鸣
潮州四喜拼
Assorted "Chaozhou" Marinated Meat Platter

双喜临门
乾隆一品佛跳墙
Double-boiled Fish Maw, Conch and Matsutake Mushroom

满堂富贵
鲍汁扣花菇关东参(位上)
Braised Sea Cucumber with Mushroom in Abalone Sauce

富贵有余
清蒸大红东星斑
Steamed Red Spotted Grouper with Soy Bean Sauce

鸾凤和鸣
南乳吊烧鸡
Deep-fried Crispy Chicken

金枝玉叶
金华火腿蒸春菜
Braised Spring Vegetable with "Jinhua" Ham

情意绵绵
海胆鸡蛋炒饭
Fried Rice "Taiji" Style

百年好合
冰糖炖燕窝(1两位上)
Sweetened Imperial Bird's Nest

永结同心
美点双映辉(姜汁红枣糕拼蛋挞)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

B款菜单

金碧辉煌
迎福片皮金猪(全体)
Cantonese Whole Suckling Pig

情投意合
清酒焗澳洲龙虾
Poached Australian Lobster with Sake Cream Sauce

联风和鸣
酥脆蟹钳拼海皇卷
Deep-Fried Crab Claw with Mixed Seafood Roll

双喜临门
乾隆一品佛跳墙
Double-boiled Conch with Cordyceps Flower

满堂富贵
鲍汁扣青边鲍片(4粒切片)
Braised Sliced Green Abalone in Oyster Sauce

富贵有余
清蒸大红东星斑
Steamed Red Spotted Grouper with Soy Bean Sauce

鸾凤和鸣
当红炸子鸡
Deep-fried Crispy Chicken

金枝玉叶
上汤百合时蔬
Braised Seasonal Vegetable in Superior Stock

情意绵绵
松仁瑶柱菜粒炒饭
Fried Rice with Conpoy, Pine Nut and Vegetable

百年好合
冰糖炖官燕(1两位上)
Sweetened Imperial Bird's Nest

永结同心
美点双映辉(姜汁心形红枣糕拼芝麻球)
Homemade Chinese Petit Fours

合家欢聚
环球时令鲜果拼盘
Seasonal Fresh Fruit Platter

上述价格需包含10%服务费与6%相关税费。
The above subject to 10% service charge and 6% relevant taxes.

中西式婚宴自助餐菜单 人民币520.00/位
CHINESE & WESTERN WEDDING BUFFET MENU CNY520.00/per person

头盘及海鲜

大虾，海螺，扇贝，青口
意大利扒蔬菜配巴美臣芝士
意大利蜜瓜火腿
恺撒沙拉

4种新鲜生菜（红边生菜，九芽生菜，罗马生菜，黄油生菜）

汁酱及小料

恺撒汁，油醋汁，千岛汁，意大利香醋汁
柠檬，青柠，水瓜柳，酸黄瓜，橄榄，银鱼柳，脆烟肉

各式寿司,刺身及卷物

寿司：三文鱼，吞拿鱼，日本白烧鳗鱼
刺身：三文鱼，日本八爪鱼
卷物：加州卷，味噌三文鱼卷
自选配料及酱汁：酸姜，青芥末，日本豉油

熟食及肉批

烟熏火腿，米兰沙拉米，意大利辣肠，西班牙腊肠
鹅肝批配小面包
挪威烟熏三文鱼

汤

野菌奶油汤配黑菌油
瑶柱四宝羹
面包配牛油
现场切档
香草烤牛扒配红酒汁
蜂蜜火腿
自选配料及酱汁：
法国芥末，胡椒汁，
甜橙浆果汁，白葡萄酒藏红花汁

中式烧腊

烧鸭 豉油鸡 叉烧 烧腊猪排 小料及酸梅汁

面档

荞麦面 江面
蘑菇 绿色蔬菜
牛肉丸 虾丸
鱼丸 配猪骨汤

配料

酱油 辣椒酱
香菜 小葱
芝麻油

中西式炒菜

香煎牛柳扒配芝士薯泥红酒汁
清蒸深海多宝鱼
烤蒙古羊排大蒜迷迭香汁
香煎银雪鱼
翠绿黑椒烟肉鸭脯
彩椒杂菌炒鸡柳
木瓜西红柿烩红腰豆
蚝皇香菇时菜
发菜罗汉上素斋
扬州炒饭

中式点心档

鲜菇蔬菜包
蟹子烧麦

甜点

黑森林蛋糕
苹果脆饼
椰奶馅饼
香草芝士蛋糕
鲜果杏仁挞
时令水果盘

中西式婚宴自助餐菜单 人民币520.00/位
CHINESE & WESTERN WEDDING BUFFET MENU CNY520.00/per person

APPETIZER & SALADS

Prawns, Sea snail, Sea scallop, Green Mussel
Grilled Vegetable antipasto with shaving parmesan cheese
Cantaloupe wrapped with san Danielle prosciuto
Green Mesclun Ceasar Salad
4 kind of lettuce (Lollo Rosso, Frisee, Romaine lettuce, Butter lettuce)

DRESSING AND CONDIMENTS

Ceasar Dressing , Vinaigrette, Thousand Island and Balsamic Dressing
Lemon, Lime, Capers, Gherkins, Olives, Anchovies, Chopped Bacon.

SUSHI / SASHIMI / MAKI ROLL BAR

Sushi Selection: Salmon, Yellow fin tuna, Unagi (broiled eel)
Sashimi Selection: Salmon, Tako (Japanese octopus)
Maki Roll Selection: California rolls, Miso salmon rolls
Condiments and sauce: Pickled ginger, Wasabi, Kikkoman Soya Sauce

CHARCUTERIE & TERRINES

Smoked ham, Milano salami, Pepperoni, Chorizo,
Foie Gras terrine with balsamic syrup
Smoked Salmon

SOUP

Wild Mushroom with Croutons, chives and Truffle Oil
Chicken broth with conpoy
Selection of breads roll and Butter

CHEF CARVING STATION

Roasted Beef with Port Wine Sauce
Glazed Honey Ham Carving
Condiments and sauce:
Dijon mustard, Pepper sauce,
Orange and Berry Jus, white wine saffron Jus

CHINESE BBQ STATION

Roasted duck, soya chicken, chasui,
pork rib and condiment and plum sauce

NOODLE STATION

Soba noodle Egg noodle
Mushroom Vegetable
Meat boll Shrimp ball
Fish ball With pork bone stoke

CONDIMENTS

Soy sauce Chili sauce
Coriander Spring Onion
Sesame oil

WESTERN DISH & CHINESE WOK DISH

Grilled Veal flat in Teriyaki sesame Sauce
Steamed Turbot fish with scallions and soy sauce
Roasted Mongolia Lamb Rack, Garlic Rosemary Sauce
Pan-fired snapper fillets
Sautéed duck breast with vegetable, black chili and bacon
Sautéed chicken fillet with bell pepper and mixed mushroom
Braised tomato papaya with kidney
Sauteed vegetable and mushroom with oyster sauce
Assorted seasonal vegetable
Fried rice with pork and shrimp

CHINESE DIM SUM STATION

Vegetable bun
Steamed pork dumpling with crab roe

DESSERT

Black Forest Cake
Apple Crumble
Coconut Leche Flan
Vanilla cheese Cake
Fresh Fruit Almond Tart
Fresh Fruit Slices