

金玉良缘宴 A

Chinese Wedding Menu A
每桌人民币 5,888 元净价每桌 10 人)
RMB 5,888Net (10 persons)

八星报喜 (沪式冷菜八味碟)

Cold-seasoned dishes

鸿运当头 (潮州卤水三味拼)

Marinated meat combination

珠联璧合 (瑶柱云腿炖水鸭)

Double-boiled duck soup with mushrooms

龙凤呈祥 (高汤伊面焗小青龙)

Baked lobster in butter sauce

同心同德 (手打肉饼蒸青蟹)

Steamed Crab with Pork Cake

心心相印 (蒜蓉银丝蒸鲜鲍)

Steamed Abalone with Garlic

凤凰于飞 (芦笋珍菇牛肉粒)

Fried Beef Fillet with Black Pepper

美满良缘 (本帮酱汁大圆蹄)

Stewed pork trotters in brown sauce

良辰美景 (XO 西芹酱爆虾球)

Sautéed shrimp ball with XO dressing

琴瑟和鸣 (八宝香糯蒸甲鱼)

Steamed glutinous rice stuffed soft-shelled turtle

年年有余 (花雕鸡油大黄鱼)

Steamed Large Yellow Croaker with Scallion Oil

喜结连理 (白灼时令鲜蔬)

Stewed Seasonal Vegetable in Supreme Soup

白头偕老 (翡翠叉烧粒炒饭)

Fried Rice with Assorted Seafood

天生一对 (香脆榴莲酥)

Crispy Durian Cake

甜甜蜜蜜 (湘莲红豆沙百合)

Sweeten red bean soup with lotus seeds

瑞果呈祥 (时令生果拼盘)

Fresh fruit platter

金玉良缘宴 B

Chinese Wedding Menu A
每桌人民币 5,888 元净价每桌 10 人)
RMB5,888Net (10 persons)

八星报喜 (沪式冷菜八味碟)

Cold-seasoned dishes

鸿运当头 (港式烧味大拼盘)

B.B.Q pork combination

美满良缘 (鲜人参炖老鸡汤)

Ginseng Chicken soup

龙凤呈祥 (芝士煎面焗波龙)

Baked lobster in butter sauce

天缘巧合 (黄油姜葱炒青蟹)

Baked crab in butter sauce

喜结连理 (碧绿鲍汁扒鲜鲍)

Braised abalone with oyster sauce

浓情蜜意 (蜜椒杏香牛肉粒)

Fried Beef Fillet with Black Pepper

恩爱有佳 (京葱云耳炒海参)

Braised Sea Cucumber and Beijing onion

喜结良缘 (XO 酱爆花枝玉带)

Sautéed Scallops and Cuttlefish with Vegetables in X.O

百年琴瑟 (豉汁银丝蒸扇贝)

Steamed Scallop in Shell with Black Bean Sauce

年年有余 (清蒸深海石斑鱼)

Steamed Blue Spot Fish

神仙眷属 (浓汤三鲜烩鱼肚)

Local Style Steamed Beef, Pork and Fish

恩爱有佳 (上汤浸时令鲜蔬)

Seasonal Vegetables in Superior Soup

天生一对 (酥脆千叶叉烧酥)

B.B.Q pork cakes

甜甜蜜蜜 (银耳红枣炖桃胶)

Double-boiled Peach Gum with Fruits

瑞果呈祥 (锦绣水果拼盘)

Fresh fruit platter

永结喜同心宴 A

Chinese Wedding Menu A
每桌人民币 6,888 元净价 (每桌 10 人)
RMB6,888Net (10 persons)

合家欢乐 (精选喜庆八味碟)

Chinese Cold Appetizer

喜气洋洋 (秘制脆皮椒香鸡)

Roasted Chicken

龙腾凤舞 (避风塘炒红龙)

Fried Lobster with Dry Spicy and Garlic

龙凤振翅 (一品鲍参翅肚羹)

Superior dried seafood broth

满堂喜庆 (葡汁咖喱炒肉蟹)

Sautéed roe crab in creamy sauce

和睦家庭 (莲子红枣扒圆蹄)

Braised Pork Knuckle with Mushroom in Soya Sauce

佳偶天成 (鲍汁花菇扒玉掌)

Braised Goose Webs with Mushroom

相敬如宾 (黑椒雪花牛肋排)

Black Pepper Beefsteak

百年佳偶 (XO.酱蜜豆炒虾球)

Sautéed Shrimp Balls with Sweetened Beans

年年有余 (清蒸深海老虎斑)

Steamed Blotchy Rock Cod

永结同心 (浓汤三鲜全家福)

Local Style Steamed Beef, Pork and Fish

珠联璧合 (上汤浸时令蔬)

Poached garden greens in superior soup

永结同心 (鲍汁香菇焖伊面)

Teriyaki Noodle mushroom

喜气生辉 (美点双辉)

Chinese Petit Fours

瑞果呈祥(四季生果盆)

Assorted Seasonal Fresh Fruit Platter

永结喜同心宴 B

Chinese Wedding Menu B

每桌人民币 6,888 元净价 (每桌 10 人)

RMB6,888Net (10 persons)

五福喜临门(精选江南八彩碟)

Chinese Cold Appetizer

满堂喜庆(招牌当红脆皮鸡)

Roasted Crispy Chicken

龙凤呈祥(上汤黄油焗花龙虾)

Braised Lobster with U-don Noodle in Superior Soup

吉祥如意(虫草花螺头炖水鸭)

Double-boiled Duck Soup with Cordyceps Flower

龙凤振翅(金银蒜蒸大圆贝)

Steamed Scallop with Garlic

幸福美满(鲍汁白灵菇玉掌)

Sautéed Sliced Abalone with Green Vegetable

喜结连理 (香露芙蓉蒸肉蟹)

Stew-fried crab with preserved grain oil

金玉满堂(和味酱花枝玉带)

Sautéed Scallop with Cuttle Fish in Special Sauce

比翼双飞(芦笋鸡枞菌雪花牛肉)

Quick-fried Diced Beef with Black Pepper

十全十美(风味海山焗肉排)

Deep-Fried Spare Ribs in Shrimp Paste

如鱼得水(清蒸深海老虎斑)

Steamed Sea Bass

欣欣向荣(上汤浸时蔬)

Stewed Seasonal Vegetable in Supreme Soup

百年好合 (美点双辉)

Chinese Petit Fours

花好月圆(锦绣炒饭)

Fried Rice with Assorted Seafood

瑞果呈祥 (时令生果拼盆)

Assorted Seasonal Fresh Fruit Platter

佳偶天成宴 A

Chinese Wedding Menu A
每桌人民币 7,888 元净价 (每桌 10 人)
RMB7,888Net (10 persons)

合家欢乐 (满福精选八小碟)

Chinese Cold Appet

锦绣前程 (鸿运三味拼盘)

Assorted Barbecued Meat Combinatioizer

龙凤呈祥 (高汤焗古巴龙虾)

Baked Lobster with Supreme Soup

情深似海 (花胶鲍参翅肚羹)

Seafood Broth with Fish Maw and Conpoy

心心相印 (黄油姜葱炒青蟹)

Sautéed Crab with Ginger and Onion

双喜临门 (孜然碳烤羊肋排)

Cumin roasted lamb chops

红红火火 (红枣冰糖烧河鳗)

braised eel with brown sauce

心有灵犀 (菌菇爆炒雪花牛肉)

Stir-Fried Snow Beef with Mushroomber with Vegetable

吉祥如意 (菜胆葱烤大乌参)

Sautéed Sea Cucumber with Vegetable

鱼跃龙门 (葱油深海大青斑)

Steamed Blue Spot Fish

知心伴侣 (双菇扒时蔬)

Braised Seasonal Vegetable with Bamboo Pith and Mushroom

天长地久 (虾仁鸡粒炒饭)

Fried Rice with Shrimp and Chicken Meat

百年好合 (果皇银耳炖桃胶)

Double-boiled Peach Gum with Fruits

天生一对 (美点双辉)

Chinese Petit Fours

大地回春 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platte

佳偶天成宴 B

Chinese Wedding Menu A

每桌人民币 7,888 元净价 (每桌 10 人)

RMB7,888Net (10 persons)

欢乐年年 (满福精选八小碟)

Chinese Cold Appetizer

金玉满堂 (烧味双喜拼盘)

Assorted BBQ Meat Platter

龙凤呈祥 (姜葱炒红花龙虾)

Sautéed Lobster with Ginger and Onion

花月佳期 (瑶柱响螺炖老鸡)

Double Boiled Chicken Soup with Conpoy and Chinese Herbs

海誓山盟 (金银蒜蒸鲜鲍)

Steamed Abalone with Minced Garlic

鸳鸯璧合 (避风塘香辣膏蟹)

Crab fried with Crispy Garlic Hong Kong Style

珠联璧合 (炭烤黑椒牛肋骨)

Black Pepper Beefsteak

和睦家庭 (碧绿花枝片虾球)

Work-Fried Shrimp with Cuttle Fish and Green Vegetables

比翼双飞 (香酥脆皮乳鸽皇)

Crispy Roasted Baby Pigeon

甜甜蜜蜜 (清炖蟹粉狮子头)

Stewed Pork Balls with Crab Meat and Crab Roe

如鱼得水 (清蒸深海龙趸斑)

Steamed Fresh Green Grouper

花开富贵 (上汤时蔬)

Braised Seasonal Vegetable in Supreme Soup

永结同心 (锦绣炒饭)

Fried Rice with Assorted Seafood

百年好合 (莲子百合红豆沙汤圆)

Sweetened Red Bean Cream with Lotus Seed

多姿多彩 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platter

百年好合宴 A

Violet Wedding Menu A

每桌人民币 8,888 元净价 (每桌 10 人)

RMB 8,888Net(10 persons)

喜气洋洋 (沪粤精美八小碟)

Chinese Cold Appetizer

鸿运当头 (烧味四喜拼)

Assorted BBQ Meat Platter

龙飞凤舞 (上汤伊面焗澳龙)

Braised Lobster with E-Fu Noodle in Superior Soup

佳偶天成 (姬松茸瑶柱炖响螺)

Double-Boiled Sea Whelk Soup with Conpoy and

情深似海 (虾子扒大乌参)

Braised Sea Cucumber with Shrimp Roe

心有灵犀 (黑椒菌炒雪花牛肉)

Stir-Fried Snow Beef with Mushroom

和睦家庭 (琼脂芙蓉松叶蟹)

Steamed Pine Leaf Crab with Eggs

多姿多彩 (秘制风味海山骨)

Deep-Fried Spare Ribs in Shrimp Paste

幸福绵长 (浓汤三鲜烩鱼肚)

Local Style Steamed Beef, Pork and Fish

生龙活虎 (豉油皇蒸东星斑)

Steamed Dragon Fan Fish in Soya Sauce

情意绵绵 (高汤浸时令鲜蔬)

Stewed Seasonal Vegetable in Supreme Soup

天长地久 (荷叶鲍汁虾仁饭)

Fried Rice with Shrimps in Abalone Sauce

百年好合 (莲子百合红豆沙汤圆)

Sweetened Red Bean Cream with Lily Bulb, Lotus Seed

永结同心 (美点双辉)

Chinese Petit Fours

美丽人生 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platter

百年好合宴 B

Violet Wedding Menu B

每桌人民币 8,888 元净价 (每桌 10 人)

RMB 8,888Net(10 persons)

金玉满堂 (沪粤精美八小碟)

Chinese Cold Appetizer

鸿运当头 (鸿运乳猪拼盆)

Whole Suckling Pig in Spell basin

龙马精神 (姜葱芝士焗澳龙)

Braised Lobster with Onion and Ginger in Superior Soup

天赐良缘 (花胶竹笙炖老鸡)

Double-Boiled Chicken Soup with Conpoy and fish glue

花月佳期 (百灵菇扒玉掌)

Braised Goose Web with Mushroom

吉祥如意 (法式红酒牛肋骨)

FRENCH STYLE RED WINESLOW BRAISED BEEF RIB

喜鹊迎春 (蒜茸粉丝大连鲍)

Steamed "Dalian" Abalone with Vermicelli and Garlic

和睦家庭 (花雕鸡油蒸松叶蟹)

Steamed crab in rice wine & chicken soup

多姿多彩 (西芹炒带子虾球)

Sautéed Shrimp Balls with Celery and scallop

生龙活虎 (广式蒸深海红斑)

Steamed Fresh Green Grouper

百年好合 (瑶柱竹笙扒时蔬)

Braised Seasonal Vegetable with Conpoy and Bamboo Pith

天生一对 (幸福炒饭)

Fried Rice with Shrimp and Shredded Chicken

花好月圆 (银耳红枣百合)

Sweetened Fungus with Lily Bulb and Red Date

永结同心 (美点双辉)

Chinese Petit Fours

万紫千红 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platter

龙凤呈祥宴 A

Golden Rose Wedding Menu A
每桌人民币 9,888 元净价 (每桌 10 人)
RMB 9,888Net (10 persons)

吉庆满堂 (沪粤精选填十小碟)

Chinese Cold Appetizer

鸿运当头 (乳猪烧味大拼盘)

Assorted BBQ Meat Platter

龙凤呈祥 (金汤姜葱炒澳龙)

Steamed Baby Lobster with Mashed Garlic

情深似海 (金汤蟹粉烩花胶)

Braised Fish Maw with Crab Roe

花月佳期 (玉掌扒五头鲍)

Braised Abalone with Goose Web and Mushroom

佳偶天成 (蜜椒汁雪花牛粒)

Wok-Fried Diced Beef in Honey Pepper Sauce

珠联璧合 (招牌脆皮风沙鸡)

Roasted Crispy Chicken

和睦家庭 (花雕鸡油蒸帝皇蟹)

Steamed crab in rice wine & chicken soup

多姿多彩 (芦笋百合炒虾球)

Sautéed Shrimp Balls with Asparagus

心心相印 (葱油蒸深海东星斑)

Steamed Red Grouper

缘定今生 (瑶柱扒时蔬)

Braised Seasonal Vegetable with Conpoy and Bamboo Pith

情意绵绵 (福建炒饭)

Fried Rice "Fujian" Style

百年好合 (果皇炖桃胶)

Double-boiled Peach Gum with Fruits

永结同心 (美点双辉)

Chinese Petit Fours

丰盛人生 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platter

龙凤呈祥宴 B

Golden Rose Wedding Menu B

每桌人民币 9,888 元净价每桌 10 人)

RMB 9,888Net (10 persons)

金玉满堂 (沪粤精选十小碟)

Chinese Cold Appetizer

鸿运当头 (鸿运全体乳猪)

Marinated Meats Platter

龙凤呈祥 (碧绿上汤焗澳龙)

Braised Lobster with U-don Noodle in Superior Soup

欢天喜地 (极品佛跳墙)

Buddha Jump Over the Wall

花月佳期 (金银蒜蒸五头鲍)

Steamed Abalone with Mashed Garlic

朵朵金花 (黑椒鸡枞雪花牛肉)

Pan-fried Snow Beef with Black Pepper

琴瑟合鸣 (鲍汁葱烤大乌参)

Sautéed Sea Cucumber with Vegetable

永结同心 (XO 酱花枝带子)

Sautéed Scallops and Cuttlefish with Vegetables in X.O Sauce

欢乐升平 (金芙蓉蒸帝皇蟹)

Steamed crab in rice wine & eep soup

心心相印 (清蒸深海东星斑)

Steamed Red Grouper

欢天喜地 (金菇扒时蔬)

Braised Seasonal Vegetable with Bamboo Pith and Mushroom

一生挚爱 (鲍汁荷叶饭)

Steamed Glutinous Rice with Shrimp and Conpoy

万紫千红 (果皇杏汁炖雪燕)

Almond Sweetener with Egg White Snow swallow

幸福快乐 (美点双辉)

Chinese Petit Fours

美丽人生 (四季鲜果盘)

Assorted Seasonal Fresh Fruit Platter