

震撼優惠 Special Offer

午宴最低消費 Min. Charge for Lunch:
HK\$130,000 net

晚宴最低消費 Min. Charge for Dinner:
HK\$160,000 net

(以上最低消費只適用於此菜單及並不包括證婚套餐)
(The minimum charges are valid for this menu only)



至尊婚宴套餐 Wedding Special Menu

即日起至2023年9月30日 / From Now until 30 September 2023

每席 HK\$10,888 net

鴻運乳豬全體

Roast whole suckling pig

翡翠花枝玉帶

Sautéed scallops and sliced cuttlefish with vegetables

花菇瑤柱甫

Braised whole conpoy with black mushrooms

杏香炸釀蟹鉗

Deep-fried crab claws coated with mashed shrimps and almond flakes

雞絲花膠雪燕羹

Braised snow swallow soup with shredded chicken and fish

翡翠鮑甫扣鵝掌

Braised sliced abalone and goose webs accompanied by vegetables

以優惠價每席 HK\$1,000 升級至原隻鮑魚

Upgrade to Braised whole abalones to be charged at HK\$1,000 per table

清蒸海斑

Steamed coral grouper

以優惠價每席 HK\$500 升級至綠洲龍躉(花尾龍躉)

Upgrade to OASIS Giants (Giant Grouper Epinephelus lanceolatus) to be charged at HK\$500 per table

脆皮炸子雞

Deep-fried chicken

金華叉燒炒香苗

Fried rice with Yunnan ham and barbequed pork

珍菌鮑汁炆伊府麵

Braised E-fu noodles with assorted mushrooms and abalone sauce

蓮子百合紅豆沙

Sweetened lily seed, lily bulb and red bean cream

美點雙輝

Chinese petit fours

合時鮮果盤

Seasonal fruit platter

可享席間三小時無限供應橙汁、汽水及特選啤酒

Included unlimited supply of orange juice, soft drinks and house beer for 3 hours

因應食材供應原因，菜式如有任何更改，恕不另行通知

Due to the seasonality of ingredients, menu items are subject to change without prior notice

如欲查詢或訂座，請致電2404 3288 / 2404 3280 / 2404 3201與宴會部聯絡。

For reservations and inquiries, please contact banquet team at 2404 3288 / 2404 3280 / 2404 3201

免加一
No Service Charge

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