

"Love is all around" Chinese Dinner Menu A

中式晚宴菜譜 A

金豬滿華堂
Barbecued Whole Suckling Pig

酥炸鵝肝百花蟹拑
Golden-fried Crab Claw stuffed with Shrimp Paste and Foie Gras

碧綠珊瑚蚌炒帶子
Sautéed Scallops and Coral Clams with Seasonal Vegetables

瑤柱燴鴛鴦蔬
Braised Seasonal Vegetables with Conpoy Sauce

花膠竹笙蟹肉燕窩羹
Braised Bird's Nest Soup with Bamboo Pith, Crab Meat and Fish Maw

翡翠蠔皇鮮鮑片伴花菇
Braised Sliced Abalone and Mushroom with Garden Greens

清蒸老虎斑
Steamed Tiger Garoupa

當紅炸子雞
Crispy Fried Chicken

蟹籽煙鴨胸珍珠炒飯
Fried Rice with Smoked Duck Breast, Crab Roe and Sweet Corn

上湯鮮蝦雲吞
Braised Shrimp Wontons in Superior Soup

桂圓蘆薈紅棗茶湯圓
Double-boiled Aloe Vera, Dried Longans and Red Dates with Glutinous Rice Dumplings in Sweetened Soup

美點雙輝 (豆沙糯米糍、合桃酥)
Chinese Petits Fours (Glutinous Rice Dumplings with Red Bean Paste, Walnut Puff Pastry)

每席港幣16,888元 (供10-12位用)
HK\$16,888 per table of 10-12 persons

包括三小時任飲汽水、橙汁及精選啤酒
3-hour free-flow of soft drinks, chilled orange juice and house beer

此優惠適用於2024年1月1日至2024年8月31日之晚宴。
This wedding dinner menu is available from 1 January 2024 to 31 August 2024.

以上價錢已包括加一服務費。
The above price is inclusive of 10% service charge.

此優惠不可與其他推廣同時使用。
The above offer cannot be used in conjunction with any other hotel prevailing promotions.

"Love is all around" Chinese Dinner Menu B

中式晚宴菜譜 B

金豬滿華堂
Barbecued Whole Suckling Pig

鮑粒焗釀響螺
Baked Sea Whelks stuffed with Diced Abalone and Assorted Meat

松露如意百合玉帶炒蝦球
Sautéed Prawns and Scallops with Fresh Lily Bulbs and Truffle

蟹皇銀湖扒雙蔬
Braised Vegetables with Crab Meat and Crab Roe

花膠海皇燕窩羹
Braised Bird's Nest Soup with Assorted Seafood and Fish Maw

蠔皇原隻湯鮑
Braised Whole Abalone in Superior Oyster Sauce

清蒸海星斑
Steamed Star Garoupa

當紅炸子雞
Crispy Fried Chicken

荷香鱒魚鴨粒炒飯
Fried Rice with Diced Duck and Octopus wrapped in Lotus Leaf

蝦籽金菇雙喜伊麵
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe

紅豆沙湯圓珍珠露
Sweetened Red Bean Cream with Taiwanese Sago and Glutinous Rice Dumplings

美點雙輝 (桂花糕、合桃酥)
Chinese Petits Fours (Chilled Osmanthus Jelly, Walnut Puff Pastry)

每席港幣17,888元 (供10-12位用)
HK\$17,888 per table of 10-12 persons

包括三小時任飲汽水、橙汁及精選啤酒
3-hour free-flow of soft drinks, chilled orange juice and house beer

此優惠適用於2024年1月1日至2024年12月31日之晚宴。
This wedding dinner menu is available from 1 January 2024 to 31 December 2024.

以上價錢已包括加一服務費。
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"Love is all around" Chinese Dinner Menu C

中式晚宴菜譜 C

金豬滿華堂
Barbecued Whole Suckling Pig

焗釀鮮蟹蓋
Baked stuffed Crab Shell

醬皇碧綠帶子伴蝦球
Stir-fried Prawns, Scallops with Seasonal Greens in XO Sauce

百子玉環瑤柱甫
Braised stuffed Squash with Conpoy

松茸花膠燉響螺湯
Double-boiled Sea Whelk Soup with Fish Maw and Matsutake Mushrooms

蠔皇原隻湯鮑伴花菇
Braised Whole Abalone and Mushroom with Superior Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa

當紅炸子雞
Crispy Fried Chicken

鴛鴦炒香苗
Fried Rice with Chicken in Tomato Sauce and Shrimp in Cream Sauce

高湯鮮蝦水餃
Fresh Shrimp Dumpling in Superior Soup

椰香珍珠紫米露
Sweetened Coconut Cream with Black Glutinous Rice

美點雙輝 (紅豆糕、合桃酥)
Chinese Petits Fours (Red Bean Pudding, Walnut Puff Pastry)

每席港幣19,288元 (供10-12位用)
Priced at HK\$19,288 per table of 10-12 persons

包括三小時無限量供應汽水、橙汁及精選啤酒
3-hour free-flow of soft drinks, chilled orange juice and house beer

此優惠適用於2024年1月1日至2024年12月31日之晚宴。
This wedding dinner menu is available from 1 January 2024 to 31 December 2024.

以上價錢已包括加一服務費。
The above price is inclusive of 10% service charge.

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2023-2024 Chinese Wedding Lunch Menu A

中式囍宴午宴菜譜 A

金豬滿華堂
Barbecued Whole Suckling Pig

琥珀沙律汁蝦球
Deep-fried Prawn with Walnuts and Salad Dressing

蟲草花螺頭燉雞湯
Double-boiled Chicken Soup with Sea Whelk and Cordyceps Flower

翡翠蠔皇原隻湯鮑
Braised Whole Abalone with Vegetables in Superior Oyster Sauce

清蒸沙巴龍躉斑
Steamed Sabah Garoupa

當紅炸子雞
Crispy Fried Chicken

飄香荷葉飯
Fried Rice wrapped in Lotus Leaf

鮑汁香菇絲炆伊麵
Braised E-fu Noodles with Mushroom and Abalone Sauce

南瓜珍珠露
Sweetened Sago Cream with Pumpkin

美點雙輝 (紅豆糕、合桃酥)
Chinese Petits Fours (Red Bean Pudding, Walnut Puff Pastry)

2023	2024
每席港幣12,088元 (供10-12位用) HK\$12,088 net per table of 10-12 persons	每席港幣12,888元 (供10-12位用) HK\$12,888 net per table of 10-12 persons

以上菜譜已包括三小時無限量供應汽水、橙汁及精選啤酒
The above menu includes 3-hour free-flow soft drinks, chilled orange juice and house beer

此菜譜只適用於2023年8月1日至2024年12月31日之結婚午宴。由於價格變動及貨源關係，唯港薈保留修改以上菜譜及項目之權利。
This wedding lunch menu is valid from 1 August 2023 to 31 December 2024 only. The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.

以上價錢已包括加一服務費。此優惠套餐不可與其他推廣一同使用。
The above price is inclusive of 10% service charge.
The above promotion menu is not valid in conjunction with any other hotel prevailing promotions.

2023 Chinese Wedding Lunch Menu B

中式囍宴午宴菜譜 B

金豬滿華堂

Barbecued Whole Suckling Pig

香酥鵝肝百花球伴翡翠雞縱菌帶子

Stir-fried Scallop with Termite Mushroom and Vegetables
and Golden-fried Shrimp Ball stuffed with Foie Gras

瑤柱蟹肉燕窩羹

Braised Bird's Nest Soup with Crab Meat and Conpoyo

翡翠蠔皇原隻湯鮑

Braised Whole Abalone with Vegetables in Superior Oyster Sauce

清蒸海星斑

Steamed Star Grouper

當紅脆皮雞

Crispy Fried Chicken

茄茸鮮蝦豚肉炒飯

Fried Rice with Fresh Shrimp and Pork in Tomato Sauce

上湯鮮蝦雲吞

Braised Shrimp Wontons in Superior Soup

荔芋西米露

Sweetened Sago Cream with Taro

美點雙輝 (紅豆糕、合桃酥)

Chinese Petits Fours (Red Bean Pudding, Walnut Puff Pastry)

2023	2024
每席港幣13,688元 (供10-12位用) HK\$13,688 net per table of 10-12 persons	每席港幣14,388元 (供10-12位用) HK\$14,388 net per table of 10-12 persons

以上菜譜已包括三小時無限量供應汽水、橙汁及精選啤酒

The above menu includes 3-hour free-flow soft drinks, chilled orange juice and house beer

此菜譜只適用於2023年8月1日至2024年12月31日之結婚午宴。由於價格變動及貨源關係，唯港營保留修改以上菜譜及項目之權利。
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2023-2024 Western Wedding Lunch Buffet Menu A

2023-2024 西式婚禮自助午宴菜譜 A

APPETISERS 頭盤

Barbecued Whole Suckling Pig
化皮乳豬全體

Smoked Salmon with Horseradish Cream
挪威煙三文魚配辣根醬

San Daniele Parma Ham with Seasonal Melon
意大利巴馬火腿伴蜜瓜

Italian Seafood Salad with Sun-dried Tomatoes and Olive Oil
意式海鮮沙律

Homemade Liver Pâté with Port Wine Jelly
自家製法式砵酒肝醬批

Assorted Cold Cut and Air-dried Meat Platter
雜錦凍肉拼盤

CONDIMENTS AND DRESSINGS 沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, Roasted Almond and Garlic Croutons
脆煙肉、芝士粉、杏仁及蒜香麵包粒

A selection of French, Honey Mustard, Caesar, Vinaigrette and Thousand Island Dressing
法式沙律汁、蜜糖芥末、凱撒汁、意大利甜醋及千島醬

SOUP 湯

Blue Crab Bisque with Chive Cream
蟹肉忌廉湯

Served with Bread Basket and Butter
配鮮焗餐包及牛油

SALADS 沙律

Organic Mixed Lettuce and Vegetable Salad
有機雜菜沙律

Thai Style Green Papaya Salad with Shallots,
Limes and Dried Shrimps
泰式青木瓜沙律

Roasted Bell Pepper and Sweet Corn Salad
彩椒粟米沙律

Niçoise Salad with Seared Tuna
吞拿魚雜菜沙律

Salmon Roe Salad
三文魚籽沙律

Beetroot and Orange Salad
鮮橙紅菜頭沙律

2023-2024 Western Wedding Lunch Buffet Menu A

2023-2024 西式婚禮自助午宴菜譜 A

HOT SELECTIONS 熱盤

Grilled Lamb Chop with Caramelised Thyme Jus
香草燒羊扒

Roasted Spring Chicken and Wild Mushrooms
蘑菇燒春雞

Simmered Sole Fillet with Clams and Mussels
龍脷魚柳伴蜆肉青口

Stir-fried Seafood with Broccoli
西蘭花炒海鮮

Roasted Beef Rib Eye with Wild Mushroom Sauce
燒肉眼牛扒配蘑菇汁

Indian Style Chicken and Tomato Curry served with
Steamed Rice
印式鮮茄咖喱雞配香苗

Braised Sanuki Udon with Conpoys, Mushrooms and
Oyster Sauce
瑤柱雜菇炆讚岐烏冬

Braised Seasonal Vegetables with Bamboo Pith and
Shiitake Mushrooms
北菇竹筍扒時蔬

DESSERTS 甜品

White Wine Jelly
白酒啫喱

Mango Cheesecake
芒果芝士蛋糕

American Cheesecake
美式芝士蛋糕

Apple Crumble with Vanilla Custard
蘋果金寶

Chocolate Cream Puff
朱古力忌廉泡芙

Chocolate Jasmine Tea Cake
朱古力茉莉蛋糕

Green Tea Mousse Cake
綠茶慕絲蛋糕

Strawberry Cream Cake
鮮士多啤梨忌廉蛋糕

2023	2024
每席港幣988元 HK\$988 net per person	每席港幣1,048元 HK\$1,048 net per person

以上菜譜已包括三小時無限量供應汽水、橙汁及精選啤酒

The above menu includes 3-hour free-flow soft drinks, chilled orange juice and house beer

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The above menu is applicable to wedding lunch from 1 August 2023 to 31 December 2024 only.

The above price is inclusive of 10% service charge.

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2023-2024 Western Wedding Lunch Buffet Menu B

2023-2024 西式婚禮自助午宴菜譜 B

APPETISERS 頭盤

Barbecued Whole Suckling Pig
化皮乳豬全體

Scottish Smoked Salmon with Condiments
蘇格蘭煙三文魚

Air-dried Meat and French Duck Liver Terrine
風乾凍肉拼法國鴨肝批

Parma Ham and Honeydew Melon Rolls
意大利巴馬火腿蜜瓜卷

Drunken Chicken Wings
花雕醉雞翼

King Prawn and Fruit Salad
大蝦鮮果沙律

Tomato and Buffalo Mozzarella
with Vinaigrette Dressing
香醋鮮茄水牛芝士

European Cheese Platter with Dried Fruit and Nuts
歐美芝士拼盤配乾果及堅果

Fresh Salad with Dressings
新鮮沙律及醬汁

SOUPS 湯

Braised Abalone Soup with Pork Meat and Black Fungus
鮑魚碗仔翅

Boston Lobster Bisque
波士頓龍蝦湯

served with Bread Basket and Butter
配鮮焗餐包及牛油

COLD SEAFOOD STATION

特色精選海鮮

SASHIMI BAR

日式刺身

LIVE COOKING AND CARVING STATION

明爐烹調及燒烤美食

Laksa Lemak

星洲喇沙

Seafood and Chicken Congee

生滾海鮮滑雞粥

Roasted Chateaubriand Steak

明爐燒牛扒

Grilled Lamb Chop

with Caramelised Thyme Jus

香草燒羊排

HOT SELECTIONS 熱盤

Steamed Whole Garoupa with Coriander

and Spring Onion

清蒸原條海上斑

Poached Pigeon with Sweet Soy Sauce

豉油皇浸乳鴿

Singaporean Chicken Curry

星洲咖喱雞

Crispy Crab Cake with Mustard Mayo

香脆蟹肉餅

Barbecued Pork Back Rib

美式燒排骨

2023-2024 Western Wedding Lunch Buffet Menu B

2023-2024 西式婚禮自助午宴菜譜 B

HOT SELECTIONS 熱盤

Hainanese Chicken Rice
海南雞飯

Lasagna Bolognese
焗肉醬千層麵

Stir-fried Seafood with Broccoli
西蘭花炒海鮮

Tandoori Chicken Tikka
印式香辣燒雞

Italian Flatbread
意大利薄餅

Honey Glazed Sweet Potato and Sautéed Zucchini
玉桂甜薯及意大利青瓜

Fried Rice with Crab Meat, Salmon Roe and
Salted Egg Yolk
黃金蟹肉炒絲苗

Deep-fried Fish Fillet with Thai Chilli Sauce
泰式香辣魚柳

DESSERTS 甜品

Green Tea Panna Cotta
綠茶奶凍

Chocolate Raspberry Gateau
朱古力紅桑子餅

White Wine Jelly
白酒啫喱

Durian Cheesecake
榴槤芝士餅

Durian Tartlet
榴槤忌廉撻

Chocolate Cream Puff
朱古力忌廉泡芙

Mango Cake
芒果忌廉餅

Green Tea Mousse Cake
綠茶慕絲蛋糕

Lemon Meringue Tart
檸檬蛋白撻

Bread and Butter Pudding with Raisins
葡萄乾牛油麵包布甸

Mövenpick Ice Cream
Mövenpick雪糕

Seasonal Fruit Salad with Mixed Berries
鮮果雜莓沙律

2023	2024
每席港幣1,228元 HK\$1,228 net per person	每席港幣1,278元 HK\$1,278 net per person

以上菜譜已包括三小時無限量供應汽水、橙汁及精選啤酒

The above menu includes 3-hour free-flow soft drinks, chilled orange juice and house beer

此菜譜只適用於2023年8月1日至2024年12月31日之結婚午宴。以上價錢已包括加一服務費。由於價格變動及貨源關係，唯港薈保留修改以上菜譜及項目之權利。

The above menu is applicable to wedding lunch from 1 August 2023 to 31 December 2024 only.

The above price is inclusive of 10% service charge.

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Above & Beyond Weekends Wedding Lunch Menu 天外天中式午宴菜譜

紅蜚頭伴青瓜、化皮乳豬件、玫瑰煙鴨胸
Marinated Cucumbers and Jelly Fish, Barbecued Suckling Pig,
Roasted Duck Breast with Rose Dressing

松茸竹筍燉響螺
Braised Sea Whelk Soup with Matsutake Mushrooms and Bamboo Pith

XO醬蝦仁帶子
Wok-fried Shrimps and Scallops in XO Sauce

金腿薑蔥蒸龍躉斑件
Steamed Sabah Giant Garoupa Fillet with Ginger and Spring Onion

桂花梨伴黑醋豬柳
Stir-fried Pork Tenderloin with Italian Balsamic Vinegar served with
Osmanthus-poached Pear

原隻鮑魚荷葉飯
Fried Rice with Whole Abalone wrapped in Lotus Leaf

南瓜珍珠露
Sweetened Sago Cream with Pumpkin

美點雙輝
Chinese Petits Fours

每位港幣988元
HK\$988 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年週末之結婚午宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

Above & Beyond Weekends Wedding Dinner Menu 天外天中式晚宴菜譜

乳豬全體
Barbecued Whole Suckling Pig

榆耳蘆筍百合炒帶子蝦球
Wok-fried King Prawn, Yellow Fungus, Scallops, Asparagus and Lily Bulbs

菜膽瑤柱燉響螺
Double-boiled Sea Whelk Soup with Brassica and Conpoy

蠔皇原隻湯鮑魚
Braised Whole Abalone in Superior Oyster Sauce

金湯芙蓉星斑件
Steamed Garoupa Fillet and Egg White in Superior Chicken Broth

脆皮炸子雞
Crispy Chicken

蝦頭油蟹肉炒香苗
Fried Rice with Crab Meat in Shrimp Head Oil

萬壽果銀杏燉雪耳
Double-boiled Papaya with Snow Fungus and Ginkgo

美點雙輝
Chinese Petits Fours

每位港幣1,688元
HK\$1,688 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年週末之結婚晚宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港營保留修改以上菜單及項目之權利。

This menu is applicable to wedding dinner on weekends in 2023 only.
The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.

Above & Beyond Weekdays Wedding Lunch Menu 天外天中式午宴菜譜

黑松露茶燻蛋、化皮乳豬件、蒜拍青瓜
Smoked Egg with Oolong Tea Leaves and Black Truffles,
Barbecued Suckling Pig, Marinated Cucumbers with Minced Garlic

姬松茸淮山燉雞
Double-boiled Chicken Soup with Yams and Blaze Mushroom

醬皇野菌炒蝦仁花枝片
Wok-fried Wild Mushroom, Shrimp and Sliced Squid in XO Sauce

柚子脆炸松葉蟹鉗
Deep-fried Crab Claw with Citron

百靈菇花菇扒翡翠
Braised Baling Mushroom and Black Mushroom with Seasonal Vegetable

金菇瑤柱炆伊麵
Braised E-fu Noodles with Enoki Mushroom and Conpoy

椰汁紫米露
Sweetened Black Glutinous Rice with Coconut Cream

美點雙輝
Chinese Petits Fours

每位港幣888元
HK\$888 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年平日之結婚午宴(公眾假期除外)，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This menu is applicable to wedding lunch on weekdays in 2023 only (except Public Holidays).
The above price is inclusive of 10% service charge.
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Above & Beyond Weekdays Wedding Dinner Menu 天外天中式晚宴菜譜

五香安格斯脆腩片、柚子脆蝦丸、化皮乳豬件
Crispy Five Spice Sliced Angus Beef Brisket, Deep-fried Shrimp Ball with Citron,
Barbecued Suckling Pig

松露香酥焗蟹蓋
Baked Stuffed Crab Shell with Truffle

蟲草花百合燉響螺
Double-boiled Dried Sea Whelk Soup with Cordyceps Flower and Lily Bulbs

翡翠蠔皇鮑片扒海參
Braised Sliced Abalone and Dried Sea Cucumber with Vegetable in Superior Oyster Sauce

古法蒸斑件
Steamed Garoupa Fillet in Traditional Style

芝麻鹽焗雞
Salt-baked Chicken with Sesame

花膠瑤柱炆伊麵
Braised E-fu Noodles with Conpoy and Dried Fish Maw

陳皮紅豆沙
Sweetened Red Bean Cream with Tangerine Peel

美點雙輝
Chinese Petits Fours

每位港幣1,488元
HK\$1,488 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年平日之結婚晚宴(公眾假期除外)，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港營保留修改以上菜單及項目之權利。

This menu is applicable to wedding dinner on weekdays in 2023 only (except Public Holidays).
The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu price and items due to
unforeseeable market price fluctuations and availability.



Wedding Lunch Menu

ITEM	NUMBER OF DISHES
Salad 沙律	12
Appetiser 頭盤	6
Seafood Island 精選海鮮	5
Sashimi Bar 日式魚生刺身	5
Condiment and Dressing 沙律配料及汁醬	3 & 6
Soup 湯	2
Cooking and Carving Station 明爐烹調及燒烤美食	6
Hot Selection 熱盤	14
Dessert 甜品	16
Ice-cream 雪糕	5

每位港幣988元 (星期一至四，公眾假期除外)
HK\$988 per person (Monday - Thursday, except Public Holidays)

每位港幣1,388元 (星期五至日及公眾假期)
HK\$1,388 per person (Friday - Sunday & Public Holidays)

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚午餐，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This menu is applicable to wedding lunch in 2023 only.
The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.



Wedding Dinner Menu

ITEM	NUMBER OF DISHES
Salad 沙律	12
Appetiser 頭盤	7
Seafood Island 精選海鮮	6
Sashimi Bar 日式魚生刺身	6
Condiment and Dressing 沙律配料及汁醬	3 & 6
Soup 湯	2
Cooking and Carving Station 明爐烹調及燒烤美食	8
Hot Selection 熱盤	16
Dessert 甜品	16
Ice-cream 雪糕	5

每位港幣1,488元 (星期一至四，公眾假期除外)
HK\$1,488 per person (Monday - Thursday, except Public Holidays)

每位港幣1,588元 (星期五至日及公眾假期)
HK\$1,588 per person (Friday - Sunday & Public Holidays)

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚晚宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

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The above price is inclusive of 10% service charge.
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GREEN

2023 Western Wedding Set Lunch Menu at GREEN 西式午宴菜譜

STARTER 前菜

三文魚籽大蝦牛油果沙律
King Prawn and Avocado Salad with Salmon Roe

SOUP 湯

野菌忌廉湯
Wild Mushroom Veloute

MAIN COURSE 主菜

香煎盲鱈魚配白酒魚籽汁
Pan-fried Barramundi with Roots Vegetables and Chardonnay Caviar Sauce

Or 或

草飼西冷牛扒伴時蔬 配黑椒汁
Grass-fed Beef Sirloin Steak with Seasonal Vegetables and Black Pepper Sauce

DESSERT 甜品

藍莓芝士蛋糕
Blueberry Cheesecake with Seasonal Berries

每位港幣888元 (星期一至五、公眾假期除外)
HK\$888 per person (Monday-Friday, except Public Holidays)

每位港幣988元 (星期六、日及公眾假期)
HK\$988 per person (Saturday-Sunday & Public Holidays)

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚午宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This menu is applicable to wedding lunch in 2023 only.
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GREEN

2023 Western Wedding Dinner Menu at GREEN Set A 西式晚宴菜譜 A

STARTER 前菜

香芒牛油果波士頓龍蝦魚子醬沙律
Boston Lobster, Mango, Avocado, Caviar Salad

SOUP 湯

法式龍蝦湯
Lobster Bisque

MAIN COURSE 主菜

香煎鱸魚併鮮蝦 配大麥蕃紅花白酒汁
Lemon Pan-roasted Seabass Fillet and Shrimps with Barley and Saffron Chardonnay Sauce

Or 或

炭燒牛柳扒 配鵝肝
Beef Tournedos Rossini

DESSERT 甜品

玫瑰香檳草莓朱古力布甸
Rose Champagne Strawberry Chocolate Pudding

每位港幣1,188元
HK\$1,188 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚晚宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港會保留修改以上菜單及項目之權利。

This menu is applicable to wedding dinner in 2023 only.
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GREEN

2023 Western Wedding Dinner Menu at GREEN Set B 西式晚宴菜譜 B

STARTER 前菜

凍豆腐、吞拿魚他他 配魚子醬
Cold Tofu with Tuna Tartare and Caviar

SOUP 湯

海鮮周打忌廉湯
Seafood Chowder

MAIN COURSE 主菜

慢煮石斑配海鮮意大利飯、蕃紅花白酒汁
Slow-cooked Garoupa with Seafood Risotto and Saffron Chardonnay Sauce

Or 或

香辣羊架 配野菌時蔬、燒汁
Cajun Spice Lamb Rack with Sautéed Wild Mushroom, Seasonal Vegetables and gravy

DESSERT 甜品

北海道紅荳忌廉芝士餅
Vanilla Souffle Cheesecake with Hokkaido Red Bean Cream

每位港幣1,188元
HK\$1,188 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚晚宴，以上價錢已包括加一服務費。
由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

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GREEN

2023 Wedding Semi-Bufferet Lunch Menu at GREEN 半自助午餐

APPETISER AND SALAD 前菜及沙律

意大利火腿伴蜜瓜
Parma Ham with Seasonal Melon

沙樂美腸、風乾牛肉及法國風乾腸
Salami, Bresaola and Saucisson

法式鴨肝批
Duck Liver Pate with cracker

蘇格蘭煙三文魚
Smoked Salmon with Lemon & Sour Cream

香草蕃茄水牛芝士沙律
Pesto Tomato and Buffalo Mozzarella Cheese Salad

牛油果蟹肉沙律
Crab Meat Salad with Diced Avocado

和風吞拿魚他他
Tuna Tartare with Wasabi Soy Dressing

果仁鮮橙雜菜沙律
Mixed Greens with Citrus Fruits, Roasted Nuts and Italian Dressing

凱撒沙律
Traditional Caesar Salad

CHILLED SEAFOOD 冰鎮海鮮

熟蝦、熟蜆及青口
Cooked Shrimp, Cooked Clam and Mussels

HOT SNACK ITEMS 熱盤

香脆素春卷
Vegetarian Spring Roll

蝦多士
Shrimp Toast

菠菜蛋撻
Spinach and Egg Quiche

SOUP 湯

香濃蟹肉湯
Blue Crab Bisque



GREEN

2023 Wedding Semi-Buffer Lunch Menu at GREEN 半自助午餐

MAIN COURSE 主菜

慢煮挪威三文魚柳配白酒汁

Norwegian Salmon Fillet with Asian Vegetables and Chardonnay Caviar Sauce

或 or

燒牛柳扒配香煎鵝肝、松露燒汁

Roasted Beef Fillet with Pan-fried Foie Gras and Truffle Gravy Jus

DESSERT 甜品

雜莓鮮果沙律

Fresh Fruit Salad with Mixed Berries

朱古力忌廉泡芙

Chocolate Cream Puff

芒果芝士蛋糕

Mango Cheesecake

朱古力紅桑子蛋糕

Chocolate Raspberry Cake

黑森林蛋糕

Black Forest Cake

士多啤梨欖油蛋糕

Strawberry Olive Oil Sponge Cake

每位港幣988元

HK\$988 per person

包括三小時無限量供應汽水、橙汁及精選啤酒

Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚午餐，以上價錢已包括加一服務費。
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GREEN

2023 Wedding Semi-Buffer Dinner Menu at GREEN 半自助晚餐

APPETISER AND SALAD 前菜及沙律

意大利火腿伴蜜瓜
Parma Ham with Seasonal Melon

沙樂美腸、風乾牛肉及法國風乾腸
Salami, Bresaola and Saucisson

法式鴨肝批
Duck Liver Pate with cracker

蘇格蘭煙三文魚
Smoked Salmon with Lemon & Sour Cream

香草蕃茄水牛芝士沙律
Pesto Tomato and Buffalo Mozzarella Cheese Salad

牛油果蟹肉沙律
Crab Meat Salad with Diced Avocado

和風吞拿魚他他
Tuna Tartare with Wasabi Soy Dressing

果仁鮮橙雜菜沙律
Mixed Greens with Citrus Fruits, Roasted Nuts and Italian Dressing

凱撒沙律
Traditional Caesar Salad

CHILLED SEAFOOD 冰鎮海鮮

熟蝦、熟蜆、海螺及青口
Cooked Shrimp, Cooked Clam, Sea Whelk and Mussels

HOT SNACK ITEMS 熱盤

香脆素春卷
Vegetarian Spring Roll

蝦多士
Shrimp Toast

菠菜蛋撻
Spinach and Egg Quiche

SOUP 湯

海鮮周打忌廉湯
Boston Seafood Chowder



GREEN

2023 Wedding Semi-Buffer Dinner Menu at GREEN 半自助晚餐

MAIN COURSE 主菜

牛油龍蝦尾 配松露意大利飯、干貝白酒汁
Butter Poached Lobster Tail with Truffle Risotto and Conpoy Chardonnay Sauce

或 or

烤焗草飼西冷扒 配香煎鵝肝、紅酒汁
Oven-roasted Grass Fed Sirlion Steak with Pan-fried Foie Gras and Red Wine Sauce

DESSERT 甜品

雜莓鮮果沙律
Fresh Fruit Salad with Mixed Berries

朱古力忌廉泡芙
Chocolate Cream Puff

芒果芝士蛋糕
Mango Cheesecake

朱古力紅桑子蛋糕
Chocolate Raspberry Cake

黑森林蛋糕
Black Forest Cake

士多啤梨欖油蛋糕
Strawberry Olive Oil Sponge Cake

每位港幣1,188元
HK\$1,188 per person

包括三小時無限量供應汽水、橙汁及精選啤酒
Inclusive of 3-hour free-flow of soft drinks, chilled orange juice and house beer

此菜單只適用於2023年結婚晚宴，以上價錢已包括加一服務費。
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