



the chinese library

Wedding Lunch Menu A

黑松露香煎帶子 魚香脆茄子 殿堂叉燒
Pan-seared Australia scallop with black truffle
Crispy aubergine with pork and green string beans
BBQ pork loin glazed with New Zealand manuka honey

鮑魚酥 水晶蝦餃
Braised abalone puff
Traditional har hau

西芹野菌醬爆蝦球
Wok fired king prawn with celery and wild mushroom sauce
蔥油脆皮雞
Crispy chicken with spring onion oil
濃湯竹燕燴時蔬
Seasonal vegetables & bamboo birds nest in Superior chicken broth
蔥椒冷拌紫淮山麵
Cold purple yam noodle with green onion & pepper

蓮子百合紅豆沙湯丸
Red bean soup with lotus seeds and sweet dumplings
杏香流心卷
Almond lava roll

HK\$688 per person
price are subject to 10% service charge



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Wedding Lunch Menu B

藤椒拌翡翠 殿堂叉燒 鮮沙薑蜆子皇
Chilled "Jade flower" in green sichuan pepper
BBQ pork loin glazed with New Zealand manuka honey
Razor clams with ginger infused oil

賽螃蟹鱈魚餃 羊肚菌餃
"Racing crab" dumpling with steamed black cod & egg white
Seasonal wild mushroom dumplings (v)

瑤柱海皇羹
Conpoy seafood soup

金湯花膠筒
Fish maw served with chicken broth
豆酥蒸鱈魚
Hunan style steamed cod fillet with fermented beans
蔥油脆皮雞
Crispy chicken with spring onion oil
脆米煙肉炒飯
Crispy fried rice with bacon

蓮子百合紅豆沙湯丸
Red bean soup with lotus seeds and sweet dumplings
杏香流心卷
Almond lava roll

HK\$888 per person
price are subject to 10% service charge



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Pre-order items	Unit Price
Canapes - Seafood	
怪味脆鱈 Aged vinegar crispy Wuxi eel with shredded crispy ginger	\$ 45
金蒜雪魚粒 Deep fried cod fish with golden crispy garlic	\$ 45
馬友蜂巢芋角 Taro Puff with aubergine and salted fish	\$ 45
燒椒蠔子皇 Fried razor clams with charred Sichuan pepper	\$ 55
黑松露醬煎澳洲帶子 Pan-seared Australian scallop with black truffle	\$ 55
海膽蟹肉春卷 Hokkaido king crab & sea urchin spring rolls	\$ 55
香芒蝦碌 Pan-fried shrimp with mango sauce	\$ 55
海鮮炒飯 Golden seafood fried rice with salted egg	\$ 55
Canapes - Meat	
辣子香酥雞 Spicy popcorn chicken	\$ 45
脆皮啤梨 Cirsy pork dumpling	\$ 45
攪仁燒雞酥 Roasted chicken puff with almond	\$ 45
川味麻醬牛展粒 Beef shin cube with Sichuan sesame sauce	\$ 55
冰燒五層肉 Slow roasted crispy pork belly with rosemary	\$ 55
殿堂叉燒 BBQ pork loin glazed with New Zealand manuka honey	\$ 55
黑椒和牛酥 Wagyu beef & black pepper puff	\$ 55
芥末肴肉 Chilled crystal ham with mustard sauce	\$ 55
Canapes - Vegetarian	
煙燻四喜卷 "Four blessing" Jasmine tea smoked bean curd roll with assorted vegetable (v)	\$ 55
松露山珍腐皮卷 Fried bean curd with mushroom and black truffle	\$ 45
野菜脆脆卷 Three treasure vegetables roll (v)	\$ 45
藤椒拌翡翠 Chilled "Jade flower" in green Sichuan pepper essence (v)	\$ 45
素春卷 Vegetarian spring roll (v)	\$ 45
椒鹽豆腐 Deep-fried bean curd with salt and pepper (v)	\$ 45
蔥椒冷拌紫淮山麵 Cold yam noodle with green onion & pepper	\$ 45
Canapes - Dessert	
流心紫薯球 Sweet potato lava orbs	\$ 45
懷舊酥皮蛋撻 Classic egg tart	\$ 45
懷舊香蕉卷 Classic banana roll	\$ 45
雪映千層糕 Coconut thousand-layer cake	\$ 45
紫米椰汁糕 Coconut milk with black rice cake	\$ 45
Live Station 1	
北京片皮鴨 Roasted 45-days Imperial Peking duck with homemade sauce	\$ 988
Live Station 2 - Dimsum (per dozen per order)	
黑蒜燒賣 Black garlic siumai (pork)	\$ 298
黑松露蝦餃 Black truffle har gau (seafood)	\$ 352
賽螃蟹鱈魚餃 'Racing Crab' dumpling with steamed black cod & egg white (fish)	\$ 352
胡椒雞湯小籠包 White pepper consomme xiaolong bao (chicken)	\$ 352
喇沙小籠包 Laksa Xiaolong bao (pork)	\$ 352
麻辣雞軟骨燒賣 (chicken)	\$ 420
羊肚菌水晶餃 Seasonal wild mushrooms dumpling (v)	\$ 280
紅菜頭水晶糰 Beetroot dumpling (v)	\$ 280

Minimum 6 canapes items; and 2 dozen each

All prices are subject to 10% service charge

aqua restaurant group

Non-Alcoholic Open Bar Package

298 per person

150 per person for an additional hour serving

Soft Drinks

Coca Cola, Ginger Ale, Lemonade,
Soda Water, Tonic Water

Juices

Apple, Orange, Cranberry

San Pellegrino Sparkling Drink

Aranciata, Pompelmo, Limonata

Saicho Sparkling Tea

Jasmine, Hojicha

Mineral Water

Acqua Panna, San Pellegrino

Selection of Coffee & Tea

aqua restaurant group

Signature Open Bar Package

398 per person for 2 hours

175 per person for an additional hour serving

Sparkling Wine

Chiaro Prosecco, Italy

White Wine

Bella Chardonnay, Chile

Red Wine

Santa Helena Cabernet Sauvignon Reserva, Chile

Peroni Bottled; Sapporo Draught

Juices

Apple, Orange, Cranberry

Soft Drinks

Coca Cola, Ginger Ale, Lemonade,

Soda Water, Tonic Water

Mineral Water

Acqua Panna, San Pellegrino

aqua restaurant group

Deluxe Open Bar Package

498 per person for 2 hours

240 per person for an additional hour serving

Champagne

Veuve Cliquot Ponsardin Yellow Label, France

White Wine

Bella Chardonnay, Chile

Red Wine

Santa Helena Cabernet Sauvignon Reserva, Chile

Spirits

Ketel One Vodka, Tanqueray Gin

Peroni Bottled; Sapporo Draught

Juices

Apple, Orange, Cranberry

Soft Drinks

Coca Cola, Ginger Ale, Lemonade,
Soda Water, Tonic Water

Mineral Water

Acqua Panna, San Pellegrino

aqua restaurant group

Premium Open Bar Package

698 per person for 2 hours

325 per person for an additional hour serving

Champagne

Ruinart Blanc de Blancs, France

White Wine

De Bortoli Sauvignon Blanc Selection, Australia

Red Wine

De Bortoli Merlot Selection, Australia

Spirits

Corralejo Tequila, Johnnie Walker Black Label

Ketel One Vodka, Tanqueray Gin

Peroni Bottled; Sapporo Draught

Juices

Apple, Orange, Cranberry

Soft Drinks

Coca Cola, Ginger Ale, Lemonade,

Soda Water, Tonic Water

Mineral Water

Acqua Panna, San Pellegrino

aqua restaurant group

Luxury Open Bar Package

2,298 per person for 2 hours

1,100 per person for an additional hour serving

Champagne

Dom Perignon, France

White Wine

Chablis 1er Cru Louis Latour Burgundy, France

Red Wine

Chateau de Pez Bordeaux, France

Spirits

Corralejo Tequila, Grey Goose Vodka,
Johnnie Walker Black Label, Tanqueray Gin

Peroni Bottled; Sapporo Draught

Juices

Apple, Orange, Cranberry

Soft Drinks

CoCa Cola, Lemonade, Soda Water,
Tonic Water, Ginger Ale

Mineral Water

Acqua Panna, San Pellegrino

Wine by Glass	Vintage	Glass
Sparkling		
Prosecco 'La Gioiosa', Treviso DOC Veneto, Italy	N.V.	\$118
Champagne 'Yellow Label', Veuve Clicquot Ponsardin Reims, France	N.V.	\$178
Champagne 'Blanc de Blancs', Ruinart Reims, France	N.V.	\$258
White		
Fiano di Avellino, Mastroberardino Campania, Italy	2023	\$138
Sauvignon Blanc 'Te Tera', Martinborough Vineyard Martinborough, New Zealand	2023	\$148
Riesling, Domaine Paul Blanck Alsace, France	2023	\$178
Chablis, Domaine Louis Moreau Burgundy, France	2023	\$188
Rosé		
Whispering Angel', Château d' Esclans Côtes de Provence, France	2023	\$148
Red		
Malbec, Amancaya, Bodegas Caro Mendoza, Argentina	2021	\$148
Dolcetto d'Alba, Sandrone Piemonte, Italy	2021	\$168
Cabernet Sauvignon, 'Lagrange-Martillac', Château Latour-Martillac Bordeaux, France	2021	\$188
Pinot Noir, Château du Cray Burgundy, France	2022	\$198
Sweet		
Port, Late Bottled Vintage, Churchill's Douro, Portugal	2018	\$118
Moscato d'Asti, Prunotto Piemonte, Italy	2022	\$138

Limited quantities and vintages might be subjected to changes

Subjected to 10% service charge