



2025

Session Time	Half Venue	Whole Venue
12:00 - 15:00	\$98,000 up	\$148,000 up
12:00 - 16:00	\$118,000 up	\$188,000 up
18:00 - 22:00	\$138,000 up	\$208,000 up
15:00 - 23:00	-	\$238,000 up

Additional item

Audio System	\$4,500 up
Decorations	\$16,888 up
Lawn	\$39,900 up

Gift Set

- Hexa Dining Coupon
- Complimentary 3 bottles of Champagne
- Dimanche Studio Pre-wedding package
- Welcome Reception
- Free Corkage of 10 bottles of Wine

* All prices are subject to a 10% service charge
HEXA reserves the rights for the final decision





EVENT BEVERAGE PACKAGE

STANDARD PACKAGE

Selected Beer, Soft Drinks,
Chilled Orange Juice, Tea and Coffee

HK \$ 298 + 10 % per person
(free flow for 2 hours)

HK \$ 120 + 10 % per person
(additional 1 hour)

DELUXE PACKAGE

House Red & White Wine,
House Sparkling Wine, House Spirit,
Selected Beer, Soft Drinks,
Chilled Orange Juice, Tea and Coffee

HK \$ 398 + 10 % per person
(free flow for 2 hours)

HK \$ 150 + 10 % per person
(additional 1 hour)



頭盤 STARTERS

龍眼蜜燒西班牙黑豚叉燒
BBQ IBERICO WITH HONEY SAUCE

海膽蝦春卷
SPRING ROLLS WITH SHRIMPS AND SEA URCHIN

黑松露蝦球
CHILLED PRAWN WITH TRUFFLE SAUCE

湯 SOUP

野生竹筴蟹皇羹
BRAISED CRAB MEAT AND CRAB ROE
WITH WILD BAMBOO SHOOTS

主菜 MAIN COURSE

蘇薑蟹肉東星斑
STEAMED GROUPER FILLET
WITH CARB MEAT AND RED GINGER

金不換煎走地雞
PAN-FRIED CHICKEN WITH SWEET BASIL

和牛臉頰伴墨魚麵
BRAISED BEEF CHEEK WITH SQUID NOODLES

甜品 DESSERT DELIGHT

琥珀杞子燉法國啤梨
DOUBLE-BOILED PEAR
WITH PEARL GUM AND DRIED WOLF-BERRIES

每位 / PER PERSON \$1488



頭盤 STARTERS

鵝肝BB脆豬件
CRISPY SUCKLING PIG
WITH SHRIMP PASTE, FOIE-GRAS

北海道帶子拌法椒
HOKKAIDO SCALLOP
WITH YAM, FRENCH PEPPER PUREE

鮑魚酥
ABALONE PUFF PASTRY

湯 SOUP

鱈場蟹燕窩羹
BIRD'S NEST WITH TARABA CRAB MEAT

主菜 MAIN COURSE

薑蔥忌廉龍蝦球
BAKED LOBSTER
WITH CREAM OF GINGER, SCALLION SAUCE

牛肝菌煎澳洲M9和牛
PAN-FRIED AUSTRALIA M9 WAGYU BEEF WITH PORCINI

拍薑海鹽東星斑伴蔥油飯
GROUPEL FILLET
WITH SEA SALT, SPRING ONION OIL RICE

甜品 DESSERT DELIGHT

燉雪蓮子萬壽果
DOUBLE-BOILED PAPAYA WITH CHICK PEAS

每位 / PER PERSON \$1688

All prices are subject to 10% Service Charge.



頭盤 STARTERS

翡翠蜆子皇

CHILLED RAZOR CLAMS WITH CELTUSE

竹炭和牛酥

CHARCOAL PUFF PASTRY WITH WAGYU BEEF

龍眼蜜燒西班牙黑豚叉燒

BBQ IBERICO WITH HONEY SAUCE

湯 SOUP

松茸海螺燉雪雁

DOUBLED-BOILED MATSUTAKE SEA CONCH,
SNOW GOOSE IN COCONUT

主菜 MAIN COURSE

蘇薑蟹肉東星斑

STEAMED GROUPER FILLET
WITH CRAB MEAT AND RED GINGER

黑蒜焗宮崎和牛

BAKED MIYAZAKI WAGYU BEEF WITH BLACK GARLIC

魚子醬花膠伴稻庭烏冬

INANIWA UDON WITH FISH MAW AND CAVIAR

甜品 DESSERT DELIGHT

川貝石斛燉日本蘋果

DOUBLED-BOILED JAPANESE APPLE
IN DENDROBIUM AND TANGERINE PEEL

每位 / PER PERSON \$1888