



Wedding Dinner

MENU A



The moment you have in your heart this
extraordinary thing called love and feel
the depth, the delight, the ecstasy of it, you will
discover that for you the world is transformed.

— Jiddu Krishnamurti



APPERTIZER

Parma Ham & Melon Salad,
Peach Yogurt Dressing
巴馬火腿, 蜜瓜, 香桃乳酪醬

WITH

Seared Hokkaido Scallop, Prawns & Citrus Salad, Caviar,
Shiso-Yuzu-Soy Dressing
炙燒北海道帶子, 大蝦芒果沙律, 魚子醬, 紫蘇柚子醬油汁

SOUP

Farmer's Bisque
農夫湯

MAIN COURSE

Grilled US Angus Grain Fed Beef Tenderloin, Mashed Beetroot,
Seasonal Vegetables, Rose-Red Wine Reduction
烤美國安格斯穀飼牛柳, 紅菜頭薯蓉, 時令蔬菜, 玫瑰紅酒汁

OR

Pan-fried Halibut Fillet, Fried Hiroshima Oyster, Seasonal Vegetables,
Saffron-Shallot Cream Sauce, Herbs, Crushed Pistachio
香煎比目魚柳, 吉列廣島蠔, 時令蔬菜, 藏紅花乾葱忌廉汁, 香草開心果碎

DESSERT

Japanese Mango Cheese Cake, Mango Coulis
日本芒果芝士蛋糕

Coffee or Tea
咖啡或茶

\$858

Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算, 並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月 prior 前確定。



Wedding Dinner

MENU B



Kindness in words creates confidence.
Kindness in thinking creates profoundness.
Kindness in giving creates love.

— Lao Tzu



APPERTIZER

Iberico Ham, Figs, Marinated Melon,
Almond Yogurt Dressing

伊比利亞黑毛豬風乾火腿, 無花果, 醃漬蜜瓜, 杏仁乳酪醬

WITH

Seared Hokkaido Scallop, Snapper, Mango, Romaine Lettuce
Salmon Roe, Mentaiko Caesar Dressing

北海道帶子, 鯛魚芒果沙律, 三文魚子, 明太子凱撒汁

SOUP

Lobster Bisque with Prawns

龍蝦湯配大蝦

MAIN COURSE

Grilled Australian M7 Wagyu Beef Zabuton, Baked Japanese Pumpkin,
Baby Carrot, Broccolini, Truffle, Osmanthus, Red Wine Reduction

烤澳洲M7牛脊芯, 松露醬焗日本南瓜, 迷你甘筍, 西蘭花苗, 桂花紅酒汁

OR

Pan-fried Black Cod Fillet, Braised Baby Cabbage, Broccolini
Crab Meat-Pumpkin Sauce, Truffle Crispy Rice

香煎銀鱈魚柳, 魚湯燴娃娃菜, 西蘭花苗, 南瓜蟹肉汁, 松露脆米

DESSERT

Japanese Yuzu Cheese Cake, Caramelized Yuzu

日本柚子芝士蛋糕, 焦糖柚子碎

Coffee or Tea

咖啡或茶

\$948

Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算, 並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月前確定。



Wedding Dinner

MENU C



Perhaps the feelings that we experience when
we are in love represent a normal state.
Being in love shows a person who he should be

— Anton Chekhov



APPERTIZER

Smoked Hokkaido Scallop Wrapped, Guanciale,
Marinated Mandarin, Caviar, Yuzu Vinaigrette
伊比利亞黑毛豬面頰肉燒北海道帶子, 蜂蜜柑橘漬, 柚子油醋汁

WITH

Poached Lobster Meat & Seared Tuna Soba Salad
Salmon Roe, Shiso-Ginger-Soy Dressing
龍蝦吞拿魚冷蕎麥麵沙律, 三文魚子, 紫蘇薑醬油汁

SOUP

Japanese Pumpkin & Chestnut Soup, White Truffle Oil
日本南瓜栗子濃湯, 白松露油

MAIN COURSE

Grilled Australian M9 Wagyu Beef Tenderloin, Truffle,
Roasted New Potato & Asparagus, Parmigiano-Reggiano, Morel-Procini Gravy
烤澳洲M9牛柳, 松露焗新薯, 露荀, 帕爾馬芝士羊肚菌, 牛肝菌汁

OR

Pan-fried French White Cod Fillet, Yellow Beetroot Confit,
Roasted Cauliflower, Sea Urchin-Saffron Chardonnay Reduction,
Sea Urchin & Salty Egg Yolk Crushed
香煎法國白鱈魚柳, 黃菜頭, 烤椰菜花, 海膽紅花白酒汁, 海膽鹹蛋黃碎

DESSERT

Shizuoka Hōjicha Cheese Cake ,
Caramelized Strawberries, Pistachio Glazed
日本柚子芝士蛋糕, 焦糖柚子碎

Coffee or Tea
咖啡或茶

\$1128

Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算, 並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月前確定。



Wedding Dinner Buffet

MENU A



And think not that you can direct
the course of love, for love,
if it finds you worthy, directs your course.

— Khalil Gibran



COLD STATION

Snow Crab Legs & Chilled Prawns
雪蟹腳及凍蝦

Smoked Salmon
煙燻三文魚

Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤

Caprese Salad
卡布里沙律

Tuna, Potato & Egg Salad
吞拿魚薯仔雞蛋沙律

Baby Scallop, Papaya & Pomelo Salad, Yuzu Dressing
珍珠帶子木瓜柚子沙律

Slow-cooked Chicken Breast, Mango & Pineapple Salad
慢煮雞肉芒果菠蘿沙律

Purple Sweet Potato, Baby Corn & Sweet Corn Salad
紫薯粟米沙律

Roasted Pumpkin & Beetroot Salad,
Red Dragon Fruit Yogurt Dressing
南瓜紅菜頭沙律, 紅火龍果乳酪汁

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

Sautéed Wagyu Beef Cubes, Gravy Sauce
燒汁牛柳粒

Pan-fried Snapper, Yuzu-Soy Dressing
香煎鯛魚伴柚子醬油汁

Grilled Chicken, Teriyaki Sauce
烤雞扒伴照燒汁

Wok-fried Shrimps, Maggi Soy Sauce
美極炒蝦

Sautéed Clams, White Wine
白酒煮蜆

Sautéed Green Curry Mussels
青咖喱青口

Roasted Pork Ribs, BBQ Sauce
燒烤醬豬肋骨

Braised Baby Cabbage, Preserved Ham, Osmanthus Honey
桂花蜜雲腿娃娃菜

Arca Fried Rice
雅格炒飯

Stir-fried Spaghetti, Assorted Mushrooms
雜菌炒意大利粉

SOUP

Carrot & Sweet Potato Cream Soup
(Served with Bread Rolls & Butter)
胡蘿蔔蕃薯忌廉濃湯 (配精選麵包及牛油)

CARVING STATION

Roasted Beef Sirloin, Herbs
烤香草西冷

CHINESE BBQ STATION

BBQ Pork
叉燒

Roasted Duck
燒鴨

DESSERTS

Passion Fruit Cheese Cake
百香果芝士蛋糕

Hokkaido Red Bean Cheese Cake
北海道紅豆芝士蛋糕

Chocolate Brownies
朱古力布朗尼

Mini Madeleine
瑪德蓮貝殼小蛋糕

Mini Coconut Tart
迷你椰撻

Mini Apple Tart
迷你蘋果撻

Fresh Fruit Platter
鮮果盤

Ice Cream Station
精選雪糕

Coffee & Tea
咖啡及茶

\$848
Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算，並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響，菜式或會略有改動，並於宴會一個月前確定。

Wedding Dinner Buffet

MENU B



The greatest happiness of life is the conviction
that we are loved; loved for ourselves,
or rather, loved in spite of ourselves

— Victor Hugo

COLD STATION

Chilled Boston Lobster & Snow Crab Legs
波士頓龍蝦及雪蟹腳

Smoked Salmon
煙燻三文魚

Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤

Caprese Salad
卡布里沙律

Parma Ham, Potato & Egg Salad
巴馬火腿薯仔雞蛋沙律

Roasted Pork Neck Meat & Pineapple Salad
烤豬頸肉菠蘿沙律

Prawns, Baby Scallop, Citrus & Papaya Salad,
Yuzu Dressing
大蝦珍珠帶子柑橘木瓜沙律,柚子汁

Slow-cooked Chicken, Taro & Purple Potato Salad,
Red Dragon Fruit Yogurt Dressing
慢煮雞肉芋頭紫薯沙律, 紅火龍果乳酪汁

Pumpkin, Beetroot & Quinoa Salad,
Honey Balsamic Dressing
南瓜紅菜頭藜麥沙律, 油醋汁

Roasted Kohlrabi, Asparagus & Celtuce Salad,
Sesame Dressing
烤芥蘭頭蘆筍茼蒿沙律, 胡麻醬

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

Sautéed Wagyu Beef Cubes, Gravy Sauce
燒汁牛柳粒

Steamed Halibut, Ginger-Soy Dressing
蒸比目魚, 薑蔥醬油汁

Grilled Chicken, Tomato Cream Sauce
香烤雞扒,蕃茄忌廉汁

Roasted Lamb Rack, Rosemary
迷迭香烤羊排

Roasted Pork Ribs, Hoisin Sauce
海鮮醬豬肋骨

Sautéed Clams & Mussels, White Wine
白酒煮蜆, 青口

Wok-fried Shrimps, Maggi Soy Sauce
美極炒蝦

Braised Baby Cabbage, Crab Meat-Pumpkin Bisque
金湯蟹肉娃娃菜

Egg Fried Rice, Assorted Seafood, XO Sauce
XO 海鮮炒飯

Stir-fried Spaghetti, Assorted Mushrooms, Truffle
松露雜菌炒意大利粉

SOUP

Truffle & Mushroom Soup
(Served with Bread Rolls & Butter)
松露蘑菇湯 (配精選麵包及牛油)

CARVING STATION

Roasted Beef Ribeye, Herbs
烤香草肉眼

CHINESE BBQ STATION

BBQ Pork
叉燒

Roasted Duck
燒鴨

DESSERTS

Japanese Sesame Cheese Cake
日本芝麻芝士蛋糕

Mango Cheese Cake
芒果芝士蛋糕

Chocolate Banana Cake
朱古力香蕉蛋糕

Mini Madeleine
瑪德蓮貝殼小蛋糕

Mini Coconut Tart
迷你椰撻

Mini Apple Tart
迷你蘋果撻

Mini Donut
迷你冬甩

Fresh Fruit Platter
鮮果盤

Ice Cream Station
精選雪糕

Coffee & Tea
咖啡及茶

\$938

Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算，並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響，菜式或會略有改動，並於宴會一個月前確定。



Wedding Dinner Buffet

MENU C



Love is born into every human being; it calls back
the halves of our original nature together;
it tries to make one out of two and
heal the wound of human nature.

— Plato



COLD STATION

Chilled Boston Lobster & Snow Crab Legs
波士頓龍蝦及雪蟹腳

Smoked Salmon
煙燻三文魚

Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤

Caprese Salad
卡布里沙律

Sakura Shrimp, Mentaiko, Potato & Egg Salad
明太子櫻花蝦薯仔雞蛋沙律

Prawns, Baby Scallop, Kohlrabi & Citrus Salad,
Yuzu Dressing
烤豬頸肉菠蘿沙律

BBQ Char Siu, Mango & Pineapple Salad
叉燒芒果菠蘿沙律

Smoked Duck Breast, Taro, Purple Sweet Potato
& Sweet Corn Salad, Sesame Dressing
煙鴨胸芋頭紫薯粟米沙律, 胡麻醬

Roasted Kabocha & Beetroot Salad, Quinoa,
Red Dragon Fruit Yogurt Dressing
日本南瓜, 紅菜頭, 藜麥沙律, 紅火龍果乳酪汁

Figs, Cauliflower, Celeriac, Feta & Walnut Salad,
Figs-Honey-Balsamic
無花果, 椰菜花, 芹菜, 菲達芝士核桃沙律

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

Sautéed Wagyu Beef Cubes, Yakiniku Sauce
和風燒汁和牛粒

Pan-fried Salmon, Yuzu Cream Sauce
香煎三文魚伴柚子忌廉汁

Grilled Chicken, Honey-Mustard
烤雞扒伴蜂蜜芥末醬

Grilled Lamb Rack Chop, Rosemary
迷迭香烤羊架

Roasted Pork Ribs, Osmanthus-Peach-Sour Sauce
桂花蜜桃甜酸豬肋骨

Baked Mussels, Cheese & Sea Urchin Sauce
海膽醬芝士焗青口

Sautéed Green Curry Prawns & Clams
青咖喱炒蜆及大蝦

Braised Baby Cabbage, Bamboo Piths, Conpoy,
Pumpkin Bisque
金湯竹笙瑤柱娃娃菜

Eel Fried Rice with Egg
鰻魚蛋炒飯

Stir-fried Spaghetti, Truffle Mushroom, Asparagus
松露野菌蘆筍炒意大利粉

SOUP

Tomato Cream Soup
(Served with Bread Rolls & Butter)
蕃茄忌廉濃湯 (配精選麵包及牛油)

CARVING STATION

Roasted Beef Prime Ribeye, Herbs
香草烤特級肉眼

CHINESE BBQ STATION

BBQ Pork Belly
燒腩仔

Roasted Duck
燒鴨

DESSERTS

Japanese Yuzu Cheese Cake
日本柚子芝士蛋糕

Hōjicha Mousse
焙茶蛋糕

Hokkaido Red Bean Cake
北海道紅豆凍餅

Opera Cake
歌劇院蛋糕

Mini Madeleine
小瑪德蓮貝殼

Mini Muffin
迷你鬆餅

Mini Apple Tart
迷你蘋果撻

Mini Donut
迷你冬甩

Fresh Fruit Platter
鮮果盤

Ice Cream Station
精選雪糕

Coffee & Tea
咖啡及茶

\$1328
Per person 每位

All prices are listed in HKD and are subject to a 10% service charge.
所有價格均以港幣計算，並需收 10% 服務費。

Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
菜單上提供的食材供應可能受季節性的影響，菜式或會略有改動，並於宴會一個月前確定。