



Tie the Knot at The Pavilion

Wedding Ceremony Session

For Luncheon	For Cocktail Reception	For Dinner Reception
10:30 – 11:30	13:30 – 14:30	15:00 – 16:00
12:00 – 13:00	18:00 – 19:00	16:30 – 17:30

MONDAY TO FRIDAY

HK\$33,888

SATURDAY, SUNDAY &
PUBLIC HOLIDAYS

HK\$43,888



Subject to 10% Service Charge

Terms and conditions applies for the above prices and sessions

Wedding Banquet Privileges

Complimentary privileges 婚宴禮遇	10 tables / 120 persons or up 10席 / 120人或以上	20 tables / 240 persons or up 20席 / 240人或以上	25 tables / 300 persons or up 25席 / 300人或以上
Accommodation with buffet breakfast for 2 persons 住宿連雙人自助早餐	Mountain View Room 山景客房	Ocean Front Room 海景客房	Ocean Front One-bedroom Suite 海景單臥式套房
Preferential room rate for additional guest rooms 以優惠價預訂額外住宿	✓		
Fresh fruit cream cake for the reception 席前享用鮮果忌廉蛋糕	3 pounds / 磅	5 pounds / 磅	5 pounds / 磅
One bottle of sparkling wine for toasting 汽酒乙支供祝酒儀式用	✓		
Free corkage for self-brought spirits or liquor per table (Extra bottle at HK\$250 each) 每席自攜洋酒免收開瓶費（額外每支HK\$250）	1 bottle / 枝	2 bottles / 枝	2 bottles / 枝
Mahjong entertainment (not applicable for lunch reception) 麻將設施（不適用於午宴）	✓		
In-house audio-visual equipment 影視及音響設備	✓		
Guest book 嘉賓題名冊	✓		
Wedding dummy cake 婚禮模型蛋糕	✓		
Silk floral centerpiece 餐桌絲花佈置	✓		
A choice of table linen 自選桌布	✓		
A bridal assistant at your service throughout the event 婚宴助理在婚宴期間專責協助新娘	✓		
Invitation card 精美請柬	6 sets per table / 每席6套	8 sets per table / 每席8套	8 sets per table / 每席8套
10% discount on Full Moon/ 100 days/ Birthday Celebration within 2 years of your wedding date 於兩年內舉辦彌月宴、百日宴或壽宴即享九折優惠	✓		

備註 Remarks:

- 所有菜譜須另收加一服務費 The above menus are subject to 10% service charge
- 中式菜譜以席數計算 (每席供十二人用) Chinese menu is counted by table (One table for 12 persons)
- 西式菜譜以人數計算 Western menu is counted by person
- 精美請柬不包括速遞費用及印刷服務 Invitation cards exclude delivery fees and printing services.

中式午宴菜單 – 鳴囀 I Chinese Lunch Menu I

大囀紅袍耀金豬
Barbecued Whole Suckling Pig

翡翠蝦仁玉花姿
Sautéed Squid and Prawn with Vegetables

松茸淮杞燉響螺
Double-boiled Conch Soup with Matsutake and Chinese Herbs

蠔皇花菇扣鮑片
Braised Sliced Abalone in Oyster Sauce with Black Mushroom

清蒸原條大海斑
Steamed Fresh Garoupa

當紅脆皮炸子雞
Deep-fried Chicken

金瑤蛋白炒香苗
Fried Rice with Conpoy and Egg White

幸福美滿攪伊麵
Braised E-Fu Noodles

百年好合紅豆沙
Sweetened Red Bean Delight

愉意美點雙輝映
Auberge Petits Fours

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

	Monday to Friday 星期一至五	Saturday, Sunday & Public Holidays 星期六、日及公眾假期
On or before 30 September 2026 2026 年 9 月 30 日或之前	每席 HK\$14,288 per table	每席 HK\$15,288 per table

菜式須於婚宴一個月前作決定
Menu must be confirmed one month prior to the wedding

中式午宴菜單 – 鳴嚙 II

Chinese Lunch Menu II

大嚙紅袍耀金豬

Barbecued Whole Suckling Pig

上等陳皮蒸金龍

Steamed Lobster with 30-years Dried Tangerine Peel

蟲草燉玲瓏鴿湯

Double-boiled Pigeon Soup with Arrowroot and Cordyceps

六頭湯鮑扣鵝掌

Braised Whole 6-Head Abalone with Goose Web

清蒸原條東星斑

Steamed Star Garoupa

當紅脆皮炸子雞

Deep-fried Chicken

花膠鰻魚炒香苗

Fried Rice with Eel, Fish Maw and Chicken

雙嚙金菇燴伊麵

Braised E-Fu Noodles with Enoki Mushroom

桃膠百合燉花果

Double-boiled Soup with Peach Gum, Lily Bulb and Figs

愉意美點雙輝映

Auberge Petits Fours

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours

無限供應汽水, 橙汁及精選啤酒三小時

Monday to Friday

星期一至五

Saturday, Sunday &

Public Holidays

星期六、日及公眾假期

On or before 30 September 2026

2026 年 9 月 30 日或之前

每席 **HK\$14,688** per table

每席 **HK\$15,688** per table

菜式須於婚宴一個月前作決定

Menu must be confirmed one month prior to the wedding

中式晚宴菜單 – 玥薈 I Chinese Dinner Menu I

大鑪紅袍耀金豬
Barbecued Whole Suckling Pig

翡翠蝦仁玉花姿
Sautéed Squid and Prawn with Vegetables

香酥荔茸帶子盒
Deep-fried Scallop Stuffed with Taro Paste

玉環黃金瑤柱甫
Braised Whole Conpoy Stuffed in Turnip Ring

松茸淮杞燉響螺
Double-boiled Conch Soup with Matsutake and Chinese Herbs

蠔皇花菇扣鮑片
Braised Sliced Abalone in Oyster Sauce with Black Mushroom

清蒸原條大海斑
Steamed Fresh Garoupa

當紅脆皮炸子雞
Deep-fried Chicken

金瑤蛋白炒香苗
Fried Rice with Conpoy and Egg White

幸福美滿炆伊麵
Braised E-Fu Noodles

百年好合紅豆沙
Sweetened Red Bean Delight

愉意美點雙輝映
Auberge Petits Fours

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

Monday to Friday
星期一至五

**Saturday, Sunday &
Public Holidays**
星期六、日及公眾假期

On or before 30 September 2026
2026 年 9 月 30 日或之前

每席 **HK\$14,988** per table

每席 **HK\$15,988** per table

菜式須於婚宴一個月前作決定
Menu must be confirmed one month prior to the wedding

中式晚宴菜單 - 玥禧 II

Chinese Dinner Menu II

大囍紅袍耀金豬
Barbecued Whole Suckling Pig

上等陳皮蒸金龍
Steamed Lobster with 30-years Dried Tangerine Peel

碧綠松茸炙和牛
Roasted Wagyu Beef Sirloin with Matsutake Mushroom

蟲草燉玲瓏鴿湯
Double-boiled Pigeon Soup with Arrowroot and Cordyceps

六頭湯鮑扣鵝掌
Braised Whole 6-Head Abalone with Goose Web

清蒸原條東星斑
Steamed Star Garoupa

當紅脆皮炸子雞
Deep-fried Chicken

竹笙黃耳浸翡翠
Poached Bamboo Pith with Yellow Fungus and Vegetables

花膠鰻魚炒香苗
Fried Rice with Eel, Fish Maw and Chicken

雙囍金菇燴伊麵
Braised E-Fu Noodles with Enoki Mushroom

桃膠百合燉花果
Double-boiled Soup with Peach Gum, Lily Bulb and Figs

愉意美點雙輝映
Auberge Petits Fours

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

Monday to Friday
星期一至五

**Saturday, Sunday &
Public Holidays**
星期六、日及公眾假期

On or before 30 September 2026
2026 年 9 月 30 日或之前

每席 **HK\$15,388** per table

每席 **HK\$16,388** per table

菜式須於婚宴一個月前作決定
Menu must be confirmed one month prior to the wedding

自助餐菜單 I

Buffet Menu I

Minimum 50 persons

最少50位

Seafood 海鮮

King Crab Leg, Chilled Prawn, New Zealand Green Mussel
鱈場蟹腳, 凍蝦, 紐西蘭青口

Japanese Corner 和風美味

Salmon, Tuna, Octopus

三文魚、吞拿魚、八爪魚

Assorted Sushi

雜錦壽司

Served with Wasabi, Pickled Ginger and Soy Sauce

配芥末, 酸薑及日本醬油

Appetizer 頭盤

Smoked Salmon

煙三文魚

Parma Ham and Melon

巴馬火腿拌蜜瓜

Italian Mortadella Sausage

意火利煙燻豬肉腸

Salad 沙律

Seafood and Fresh Fruit Salad

鮮果海鮮沙律

Waldorf Salad and Smoked Duck Breast

煙鴨胸蘋果華都夫沙律

Roasted Pumpkin and Quinoa Salad

烤南瓜藜麥沙律

Sugar Snap Pea, Mushroom, Young Corn, Tomato

蜜糖豆蘑菇玉米芯蕃茄沙律

Caesar Salad

凱撒沙律

Garden Salad 田園沙律

Mesclun Salad Leaf, Cherry Tomato, Cucumber, Capsicums

法式雜菜, 車厘茄, 青瓜, 甜椒

Served with Thousand Island Dressing 伴千島醬汁,

Balsamic Vinegar Dressing 黑醋汁, Extra Olive Oil 初榨橄欖油



AUBERGE
Discovery Bay Hong Kong
香港愉景灣酒店

自助餐菜單 I

Buffet Menu I

Soup 湯

Tomato Soup with Crab Meat
蕃茄蟹肉湯
Selection of Bread Roll, Butter
各式麵包, 牛油

Main 主菜

Beef Short Rib 'Bourguignon'
法式紅酒煙肉野燴牛肋肉
Baked Salmon Medallion
in White Wine Dill Sauce
焗三文魚配白酒刁草忌廉汁
Roasted Pork Tenderloin
in Calvados Cream Sauce
烤豬柳配蘋果酒忌廉汁
Butter Herb Mashed Potato
牛油香草馬鈴薯蓉
Sweet and Sour Pork Rib, Peach
蜜桃咕嚕肉
Braised Chicken with Vegetable
上湯菜膽雞
Wok-fried Shrimp and Vegetable in XO Sauce
XO醬碧綠炒蝦仁
Braised vegetable with assorted mushroom
雜菌扒時蔬
Fried rice with preserved vegetable, minced pork
and asparagus
欖菜肉鬆露筍炒飯

Dessert 甜品

Blueberry Swirl Cheese Cake
藍莓紐紋芝士蛋糕
Japanese Black Sesame Double Mousse Cake
日式黑芝麻慕絲蛋糕
St. Dominic Chocolate Heavy Cake
特濃朱古力蛋糕
Passion Fruit French Cocktail Tartlet
熱情果法式迷你撻
Caribbean Cocktail Jelly
熱帶鮮果甜酒啫喱
Crème Brulee
法式焦糖燉蛋
Mango & White Chocolate Vanilla Mousse
香芒白朱古力香草乳白慕絲
Bread and Butter Pudding
麵包布丁
Fresh Fruit Platter
鮮果拼盤

Coffee or Tea
咖啡或茶

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

Monday to Friday
星期一至五

**Saturday, Sunday &
Public Holidays**
星期六、日及公眾假期

On or before 30 September 2026
2026 年 9 月 30 日或之前

每位 **HK\$1,288** per person

每位 **HK\$1,388** per person

自助餐菜單 II

Buffet Menu II

Minimum 50 persons

最少50位

Seafood 海鮮

King Crab Leg, Crab, Chilled Prawn, New Zealand Green Mussel, Fresh Clam
鱈場蟹腳, 花蟹, 凍蝦, 紐西蘭青口, 花蛤

Japanese Corner 和風美味

Salmon, Tuna, Octopus, Herring
三文魚、吞拿魚、八爪魚、希靈魚

Assorted Sushi

雜錦壽司

Served with Wasabi, Pickled Ginger and Soy Sauce

配芥末, 酸薑及日本醬油

Appetizer 頭盤

Smoked Salmon

煙三文魚

Black Forest Ham

黑森林火腿

Italian Mortadella Sausage

意大利煙燻豬肉腸

Salad 沙律

Seafood Tomato Cucumber Salad with Citrus Dressing

海鮮蕃茄青瓜沙律

French Nicoise Salad

法式尼高斯吞拿魚沙律

Creamy Curry Yogurt Chicken Salad with Grapes

咖喱乳酪雞肉提子沙律

Pearl Couscous Salad with Avocado and Dried Cranberry

珍珠小米牛油果小紅莓沙律

Caesar Salad

凱撒沙律

Garden Salad 田園沙律

Mesclun Salad Leaf / Cherry Tomato / Cucumber / Capsicums

法式雜菜 / 車厘茄 / 青瓜 / 甜椒

Served with Thousand Island Dressing 伴千島醬汁,

Balsamic Vinegar Dressing 黑醋汁, Extra Olive Oil 初榨橄欖油

Soup 湯

Creamy Pumpkin Soup with Shrimp

日本金瓜蝦湯

Served with Selection of Bread Roll and Butter

各式麵包及牛油

自助餐菜單 II

Buffet Menu II

Main 主菜

Roasted Rack of Lamb
with Mustard Herb Crumb and Garlic Thyme Jus
香草芥末包糠焗羊扒配香蒜百里香汁

Slow Roasted Free Range Chicken Roulade
with Morel Mushroom Tarragon Cream Sauce
慢烤雞卷配羊肚菌香草忌廉汁

Pan-fried Seabass Fillet
with Tomato, Olive Salsa
香煎鱸魚柳配蕃茄橄欖莎莎

Butter Herb Mashed Potato
牛油香草馬鈴薯蓉

Roasted Chicken Marinated
with Red Fermented Beancurd
南乳吊燒雞

Wok-fried Shrimp and Cuttlefish
with Vegetable in XO Sauce
XO醬碧綠蝦仁花姿片

Deep-fried Crab Claw
with House Secret Dressing
炸蟹鉗配甜酸汁

Stir-fried Seasonal Vegetables
清炒時菜

Fried Rice with Cherry Shrimp and Seafood
櫻花蝦海鮮炒飯

Carving 銀車

Roasted Prime Beef Sirloin
烤美國頂級西冷牛肉

Dessert 甜品

Oreo Cheese Cake
奧利奧曲奇芝士蛋糕

Milk Chocolate Rum Marquis Cake
牛奶朱古力甜酒侯爵蛋糕

Chestnut Meringue Pitted Cherry Cake
栗子櫻桃蛋白霜蛋糕

Sweet Peach Cointreau Cake
香桃橙酒蛋糕

Light Coffee Butter Tart
咖啡牛油迷你撻

Caribbean Cocktail Jelly
熱帶鮮果甜酒啫喱

Ovaltine Serradura Pudding
阿華田木糠布甸

Apple Crumble
蘋果金寶

Fresh Fruit Platter
鮮果拼盤

Coffee or Tea
咖啡或茶

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

On or before 30 September 2026
2026 年 9 月 30 日或之前

Monday to Friday
星期一至五

每位 HK\$1,488 per person

Saturday, Sunday &
Public Holidays
星期六、日及公眾假期

每位 HK\$1,588 per person

Western Set Menu

西式套餐菜單

Appetizers 前菜

Iberico Ham 36 months, Smoked Salmon, Shrimps with Avocado Purée,
Mustard Honey dressing with Brioche Toasted
36個月西班牙風乾火腿, 煙三文魚, 鮮蝦, 牛油果醬, 蜜糖芥茉汁配奶油多士

Soup 湯

Lobster Bisque & Cognac
干邑龍蝦湯

Main Course 主菜

Roasted Wagyu Beef Tenderloin with Pan-fried Foie Gras with Gratin Potato,
Grilled Asparagus and Seasonal Vegetables with Red Wine Sauce
安格斯牛柳及香煎鵝肝伴焗千層薯芝士及烤蘆筍, 時菜配紅酒汁

Or 或

Baked Grouper Fillet & Provencal with Pan-fried Scallops with Gratin Potato, Grilled Asparagus and
Seasonal Vegetables with Truffle & Butter Sauce
香草實雲酥焗石斑魚柳香煎帶子烤蘆筍, 時菜配松露牛油汁

Or 或

Baked Portobello Mushroom and Pumpkin Mashed with Asparagus,
Seasonal Vegetables and Cherry Tomato Sauce
焗大啡菇及南瓜蓉伴烤蘆筍, 時菜配車厘茄汁

Dessert 甜品

Mango Napoleon
芒果拿破崙

Free flow of Soft Drinks, Chilled Orange Juice and Selected Beer for 3 hours
無限供應汽水, 橙汁及精選啤酒三小時

Monday to Friday
星期一至五

**Saturday, Sunday &
Public Holidays**
星期六、日及公眾假期

On or before 30 September 2026
2026 年 9 月 30 日或之前

每位 **HK\$1,288** per person

每位 **HK\$1,388** per person

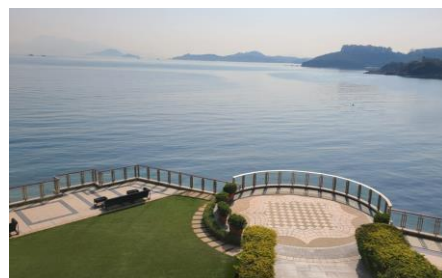
Outdoor Cocktail Package

戶外雞尾酒會

Enjoy privileges below

可尊享以下優惠

- One-hour use of Pavilion from **1:30pm to 2:30pm**
1小時享用海濱禮堂，時間由下午1時30分至2時30分
- Selection of “Café bord de Mer Terrace” or “Paddock” for cocktail reception from **2:30pm to 4:30pm**
自選「海玥台」或「海濱草坪」設雞尾酒會，時間由下午2時30分至4時30分
- Toasting celebration drinks and an afternoon tea set for the wedding couple
新人祝酒飲品及精選下午茶
- Two-hour free flow of soft drinks, orange juice and house beer
2 小時無限供應汽水、橙汁及精選啤酒
- Model wedding cake for cake-cutting ceremony in Pavilion
模型婚禮蛋糕供切餅儀式之用
- Use of audio equipment
音響設備
- Use of bridal room
獨立新娘化妝間
- Use of feather pen and ring pillow
提供羽毛筆及戒指枕



Monday to Friday

星期一至五

HK\$116,888 for 60 persons 供 60 位

Extra person

額外每位

HK\$788

以上價目須另收百分之十服務費

The above prices are subject to 10% service charge

此價目只適用於2026年9月30日前之婚禮

The above prices are applicable to weddings on or before 30 September 2026

Saturday, Sunday & Public Holidays

星期六、日及公眾假期

HK\$166,888 for 100 persons 供 100 位

Extra person

額外每位

HK\$888

Canapés Menu 雞尾酒會菜單

Please select a total of 18 items from the menu below. Each guest will enjoy one piece of each canapé.

請從以下菜單選擇共18款小食，每位賓客均可享用每款小食各一件。

Cold Canapés 冷盤

- | | | |
|---|---|---|
| ☐ Serrano Parma Ham with Honey Melon
意式風乾火腿伴蜜糖瓜 | ☐ Iberico Ham and Cantaloupe Melon on Toast
西班牙火腿伴網紋瓜脆多士 | ☐ Chicken Lollipop with Sesame Jus
棒棒雞肉配芝麻汁 |
| ☐ Beef Salad with Sweet & Sour Sauce
牛肉片沙律配甜酸汁 | ☐ Sweet Shrimps and Eggplant Purée in Turnip
甜蝦茄子蓉蘿蔔 | ☐ Salmon and Avocado Purée in Cone
三文魚牛油果醬 |
| ☐ Shrimps Lollipop in Lemongrass
棒棒鮮蝦配香茅汁 | ☐ Smoked Salmon and Crepes Roll with Sour Cream
煙三文魚班戟卷配酸忌廉 | ☐ Lobster and Ikura Sushi
龍蝦三文魚子壽司飯 |
| ☐ Kombu Caviar, Smoked Salmon and Cream Cheese with Papadam
昆布魚子醬煙三文魚忌廉芝士 | ☐ Shrimps and Mango Salad
芒果蝦沙律 | ☐ Scallops and Cauliflower Purée in Cone with Orange Jus
帶子椰菜花蓉配香橙汁 |

Hot Canapés 熱盤

- | | | |
|--|---|--|
| ☐ Pan-fried Foie Gras with Berries Sauce on Brioche Toasted
香煎鵝肝配野莓醬奶油多士 | ☐ Roasted Duck Breast in Pineapple Mousseline
烤鴨胸伴菠蘿蓉 | ☐ Mini Cheese Burger
迷你芝士漢堡 |
| ☐ Yakitori Chicken and Leek
串燒雞肉配韭蔥 | ☐ Yakitori Beef and Onion
串燒牛肉配洋蔥 | ☐ Crispy Wagyu Beef Ball
脆香和牛 |
| ☐ Crispy Camembert Cheese
脆香金文畢芝士 | ☐ Crispy Crabmeat and Shrimps Ball
脆香百花蟹肉球 | ☐ Crispy Vietnamese Herbs Shrimps Roll
脆香越式鮮蝦卷 |
| ☐ Roasted Scallops in Taro Mousseline
烤焗帶子香芋蓉 | ☐ Roasted Parma Ham Roll Shrimps
烤焗風乾火腿鮮蝦卷 | ☐ Roasted Chicken Wings in Vegetables
烤焗雞翼蔬菜條 |

Vegetarian 素菜

- | | | |
|--|--|---|
| ☐ Asparagus, Avocado Purée and Root Vegetables in Tartlets (V)
蘆筍牛油果醬蔬菜撻 (V) | ☐ Baby Spinach Purée, Turnip and Basil (V)
菠菜蓉大根羅勒 (V) | ☐ Cauliflower Purée and Fata Cheese in Tartlets (V)
椰菜花蓉發達芝士撻 (V) |
|--|--|---|

Dessert 甜品

- | | | |
|---|--|--|
| ☐ Mango Lamington
芒果林明頓 | ☐ Chocolate Crème Brûlée
朱古力法式燉蛋 | ☐ Raspberry Vanilla Custard Puff
紅桑子香草泡芙 |
| ☐ White Peach and Grape Jelly
白桃及提子果凍 | ☐ Crispy Chocolate Praline Cake
香脆榛子朱古力餅 | ☐ Tiramisu
意大利芝士蛋糕 |
| ☐ Strawberry Cheese Cake
士多啤梨芝士蛋糕 | ☐ Orange Ganache Chocolate Shell
香橙朱古力撻 | ☐ Chocolate Brownie
朱古力布朗尼 |
| ☐ Yuzu Lemon Curd Tart
柚子檸檬撻 | ☐ Dark and White Chocolate Coated Strawberries
黑白朱古力士多啤梨 | ☐ Fresh Fruit Skewer
鮮果串 |

Intimate Wedding Party Package

輕婚禮套餐

Enjoy privileges below

可尊享以下優惠

- One-hour use of Pavilion from **6:00pm to 7:00pm**
1小時享用海濱禮堂，時間由下午6時至7時
- Three-hour use of “**The Bounty Entertainment & Sports Bar**” for cocktail reception at **7:00pm to 10:00pm**
3小時享用 “**The Bounty Entertainment & Sports Bar**”
設雞尾酒會，時間由下午7時至10時
- Enjoy Caviar Station (1 kg) during cocktail reception
席間享用盒裝魚子醬 (一公斤)
- Three-hour free flow of soft drinks, orange juice and house beer
3 小時無限供應汽水、橙汁及精選啤酒
- Use of audio equipment, entertainment and karaoke facilities
音響、娛樂及卡拉OK設備
- Toasting celebration drinks
新人祝酒飲品
- Model wedding cake for cake-cutting ceremony in Pavilion
模型婚禮蛋糕供切餅儀式之用
- Use of bridal room
獨立新娘化妝間
- Use of feather pen and ring pillow
提供羽毛筆及戒指枕

HK\$99,999 for 50 persons 供 50 位

Extra person

額外每位

HK\$999

以上價目須另收百分之十服務費 The above prices are subject to 10% service charge

此價目只適用於2026年9月30日前之婚禮 The above prices are applicable to weddings on or before 30 September 2026



Canapés Menu 雞尾酒會菜單

Please select a total of 18 items from the menu below. Each guest will enjoy one piece of each canapé.

請從以下菜單選擇共18款小食，每位賓客均可享用每款小食各一件。

Cold Canapés 冷盤

- | | | |
|---|---|---|
| ☐ Serrano Parma Ham with Honey Melon
意式風乾火腿伴蜜糖瓜 | ☐ Iberico Ham and Cantaloupe Melon on Toast
西班牙火腿伴網紋瓜脆多士 | ☐ Chicken Lollipop with Sesame Jus
棒棒雞肉配芝麻汁 |
| ☐ Beef Salad with Sweet & Sour Sauce
牛肉片沙律配甜酸汁 | ☐ Sweet Shrimps and Eggplant Purée in Turnip
甜蝦茄子蓉蘿蔔 | ☐ Salmon and Avocado Purée in Cone
三文魚牛油果醬 |
| ☐ Shrimps Lollipop in Lemongrass
棒棒鮮蝦配香茅汁 | ☐ Smoked Salmon and Crepes Roll with Sour Cream
煙三文魚班戟卷配酸忌廉 | ☐ Lobster and Ikura Sushi
龍蝦三文魚子壽司飯 |
| ☐ Kombu Caviar, Smoked Salmon and Cream Cheese with Papadam
昆布魚子醬煙三文魚忌廉芝士 | ☐ Shrimps and Mango Salad
芒果蝦沙律 | ☐ Scallops and Cauliflower Purée in Cone with Orange Jus
帶子椰菜花蓉配香橙汁 |

Hot Canapés 熱盤

- | | | |
|--|---|--|
| ☐ Pan-fried Foie Gras with Berries Sauce on Brioche Toasted
香煎鵝肝配野莓醬奶油多士 | ☐ Roasted Duck Breast in Pineapple Mousseline
烤鴨胸伴菠蘿蓉 | ☐ Mini Cheese Burger
迷你芝士漢堡 |
| ☐ Yakitori Chicken and Leek
串燒雞肉配韭蔥 | ☐ Yakitori Beef and Onion
串燒牛肉配洋蔥 | ☐ Crispy Wagyu Beef Ball
脆香和牛 |
| ☐ Crispy Camembert Cheese
脆香金文畢芝士 | ☐ Crispy Crabmeat and Shrimps Ball
脆香百花蟹肉球 | ☐ Crispy Vietnamese Herbs Shrimps Roll
脆香越式鮮蝦卷 |
| ☐ Roasted Scallops in Taro Mousseline
烤焗帶子香芋蓉 | ☐ Roasted Parma Ham Roll Shrimps
烤焗風乾火腿鮮蝦卷 | ☐ Roasted Chicken Wings in Vegetables
烤焗雞翼蔬菜條 |

Vegetarian 素菜

- | | | |
|--|--|---|
| ☐ Asparagus, Avocado Purée and Root Vegetables in Tartlets (V)
蘆筍牛油果醬蔬菜撻 (V) | ☐ Baby Spinach Purée, Turnip and Basil (V)
菠菜蓉大根羅勒 (V) | ☐ Cauliflower Purée and Fata Cheese in Tartlets (V)
椰菜花蓉發達芝士撻 (V) |
|--|--|---|

Dessert 甜品

- | | | |
|---|--|--|
| ☐ Mango Lamington
芒果林明頓 | ☐ Chocolate Crème Brûlée
朱古力法式燉蛋 | ☐ Raspberry Vanilla Custard Puff
紅桑子香草泡芙 |
| ☐ White Peach and Grape Jelly
白桃及提子果凍 | ☐ Crispy Chocolate Praline Cake
香脆榛子朱古力餅 | ☐ Tiramisu
意大利芝士蛋糕 |
| ☐ Strawberry Cheese Cake
士多啤梨芝士蛋糕 | ☐ Orange Ganache Chocolate Shell
香橙朱古力撻 | ☐ Chocolate Brownie
朱古力布朗尼 |
| ☐ Yuzu Lemon Curd Tart
柚子檸檬撻 | ☐ Dark and White Chocolate Coated Strawberries
黑白朱古力士多啤梨 | ☐ Fresh Fruit Skewer
鮮果串 |

Beverage Package Upgrade

飲品套餐升級

Chinese Banquet 中式婚宴	3 Hours 3小時 Per Table 每席	Extra Hour 每小時 Per Table 每席
Soft Drinks, Chilled Orange Juice and Selected Beer 汽水, 橙汁及精選啤酒	-	HK\$400
Selected Red & White Wine 精選紅白餐酒	HK\$600	HK\$500
Selected Red & White Wine, Imported Beer and Sparkling Wine 精選紅白餐酒, 進口啤酒及氣泡酒	HK\$960	HK\$700

Western Banquet 西式婚宴	3 Hours 3小時 Per Person 每位	Extra Hour 每小時 Per Person 每位
Soft Drinks, Chilled Orange Juice and Selected Beer 汽水, 橙汁及精選啤酒	-	HK\$40
Selected Red & White Wine 精選紅白餐酒	HK\$60	HK\$50
Selected Red & White Wine, Imported Beer and Sparkling Wine 精選紅白餐酒, 進口啤酒及氣泡酒	HK\$90	HK\$70

Remarks 備註

- Prices are subject to 10% service charge. 以上價目須另收百分之十服務費。