



中式精選摯心婚宴晚宴菜譜
CHINESE SPECIAL DINNER MENU

菜譜 MENU III

- 金陵乳豬全體
Roasted whole suckling pig
干巴菌醬鮮蘆筍帶子大蝦球
Sautéed prawns, scallop and asparagus with thelephora ganbajun paste
酥炸焗釀蟹蓋
Baked crabshell stuffed with crabmeat
翡翠玉環瑤柱甫
Braised melon ring stuffed with whole conpoy and vegetable
松茸菜膽鮮螺頭焗花膠
Double-boiled soup with fish maw, matsutake mushroom, sea whelk and brassica
碧綠蝦籽海參扣原隻湯鮑(六頭)
Braised sea cucumber and whole abalone (6-head) with shrimp roe and vegetable in oyster sauce
薑蔥頭抽蒸海虎斑
Steamed tiger garoupa with spring onion, ginger and first-press soya sauce
當紅炸子雞伴五味脆藕片
Deep-fried crispy chicken with lotus root crisp
鮑汁海味荷葉飯
Fried rice with dried seafood in lotus leaf
甫魚上湯鮮蝦水餃
Shrimp dumpling in dried fish soup
遠年陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous dumpling and tangerine peel
杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣 \$16,388

每席供十至十二位用(另加一服務費)
包括席間四小時無限供應汽水、冰凍橙汁及特選啤酒
10-12 persons per table (Price is subject to 10% service charge)
Includes 4-hour free flow of soft drinks, chilled orange juice and selected beer

預訂期限：即日起至 2025 年 11 月 9 日
婚宴日期：即日起至 9 月 10 日

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或可改動食材以保持相同價格之權利。
In the case of unforeseeable market price fluctuations for any of the menu items as at the date of contract signing versus up to one month before the banquet, hotel reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.



中式精選摯心婚宴午宴菜譜
CHINESE SPECIAL LUNCH MENU

- 金陵乳豬全體
Roasted whole suckling pig
酥炸百花蟹鉗
Deep-fried crab claw stuffed with minced shrimp paste
姬松茸蟲草花北菇焗雞
Double-boiled chicken soup with blaze mushroom, cordyceps flower and shiitake
翡翠蠔皇鮑片伴北菇
Braised sliced abalone with shiitake mushroom with vegetables in oyster sauce
薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and first-press soya sauce
當紅炸子雞
Deep-fried crispy chicken
鮑汁海皇焗香苗
Braised rice with assorted seafood in abalone sauce
乾燒鮮菇伊麵
Braised e-fu noodles with straw mushroom and chive
陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous rice dumpling and tangerine peel
杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣 \$8,688 元

每席供十至十二位用(另加一服務費)
包括席間三小時無限供應汽水、冰凍橙汁及特選啤酒
10-12 persons per table (Price is subject to 10% service charge)
Includes 3-hour free flow of soft drinks, chilled orange juice and selected beer

預訂期限：即日起至 2025 年 11 月 9 日
婚宴日期：即日起至 2026 年 9 月 10 日

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中式精選摯心婚宴晚宴菜譜
CHINESE SPECIAL DINNER MENU

菜譜 MENU I

- 金陵乳豬全體
Roasted whole suckling pig
XO 醬蜜豆帶子蝦仁
Sautéed scallop and shrimp with homemade XO sauce and honey pea
黑松露窩貼大明蝦
Deep-fried shrimp toast with coriander and black truffle paste
芙蓉瑤柱扒翡翠
Braised vegetable with conpoy and egg white
鮮螺頭瑤柱嫩雞
Double-boiled chicken soup with conpoy and sea whelk
碧綠蠔皇鮑片
Braised sliced abalone with vegetable in oyster sauce
薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and first-press soya sauce
當紅炸子雞
Deep-fried crispy chicken
鮑汁海皇焗香苗
Braised fried rice with assorted seafood in abalone sauce
蝦籽乾燒鮮菇伊麵
Braised e-fu noodles with shrimp roe and straw mushroom
遠年陳皮紅豆沙
Sweetened red bean soup with tangerine peel
杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣 \$11,388

每席供十至十二位用(另加一服務費)
包括席間四小時無限供應汽水、冰凍橙汁及特選啤酒
10-12 persons per table (Price is subject to 10% service charge)
Includes 4-hour free flow of soft drinks, chilled orange juice and selected beer

預訂期限：即日至 2025 年 11 月 9 日
婚宴日期：即日至 2026 年 3 月 31 日

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或可改動食材以保持相同價格之權利。
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明閣
MING COURT



中式精選摯心婚宴晚宴菜譜
CHINESE SPECIAL DINNER MENU

菜譜 MENU II

- 金陵乳豬全體
Roasted whole suckling pig
羊肚菌榆耳蝦球帶子
Sautéed prawn and scallop with morel and elm fungus
酥炸百花釀蟹鉗
Deep-fried crab claw stuffed with minced shrimp paste
花膠絲舞茸扒翡翠
Braised vegetable with shredded fish maw and maitake mushroom
紅燒蟹肉焗燕窩
Braised bird's nest with crab meat
碧綠蠔皇原隻湯鮑(八頭)伴北菇
Braised whole abalone (8-head) with shiitake mushroom and vegetable in oyster sauce
薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and first-press soya sauce
當紅炸子雞
Deep-fried crispy chicken
櫻花蝦海鮮炒香苗
Fried rice with sakura shrimp and assorted seafood
天白花菇炆伊麵
Braised e-fu noodles with shiitake mushroom
遠年陳皮紅豆沙湯圓
Sweetened red bean soup with glutinous dumpling and tangerine peel
杞子菊花糕拼腰果酥
Chilled wolfberry and chrysanthemum pudding and baked cashew pastry

港幣 \$13,288

每席供十至十二位用(另加一服務費)
包括席間四小時無限供應汽水、冰凍橙汁及特選啤酒
10-12 persons per table (Price is subject to 10% service charge)
Includes 4-hour free flow of soft drinks, chilled orange juice and selected beer

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