

【2024 中式喜宴】

中式喜宴菜譜 I
Chinese Celebration Menu I

福壽金豬五彩盤

Roasted Sucking Pig Platter

脆皮金陵乳豬件 ❖ 桂花話梅小紅茄 ❖ 千絲芝心蟹肉酥 ❖

上海雙冬炆烤麩 ❖ 麻香微辣小墨魚

Roasted Sliced Suckling Pig ❖

Marinated Cherry Tomato with Osmanthus and Plum ❖

Puff Pastry filled with Crab Meat and Cheese ❖

Bran Gluten with Black Mushrooms and Bamboo Shoots ❖

Marinated Baby Cuttlefish with Sichuan Spicy Sauce

琥珀白玉耳蝦球伴玉環瑤柱甫

Sautéed Prawn with Fungus and Caramelized Walnut

Accompanied by Steamed Marrow Ring Stuffed with Conpoy

野生竹筴花膠海皇燴雪燕

Braised Gum Tragacanth Soup

with Bamboo Piths, Fish Maw and Assorted Seafood

蠔皇極品原隻八頭湯鮑魚扣鮑汁鵝掌

Braised 8 Heads Canned Abalone and Goose Webs

with Vegetables in Oyster Sauce

清蒸沙巴龍躉斑

Steamed Fresh Giant Garoupa

當紅脆皮雞

Deep-fried Crispy Chicken

福建鮑汁炒絲苗

Fried Rice in Fujian Style

松露珍菌炆長壽麵

Braised E-fu Noodles

with Mixed Mushrooms and Black Truffle Sauce

富貴百子團圓露

Sweetened Red Bean Soup

with Sticky Dumplings, Lotus Seeds and Lily Bulbs

萬壽蟠桃 或 良緣美點

Longevity Buns or Chinese Petits Fours

每席港幣\$7,888 (供 12 位用), 另收加一服務費

HK\$7,888 plus 10% service charge per table of 12 persons

中式喜宴菜譜 II
Chinese Celebration Menu II

賀壽金豬大紅袍

Barbecued Whole Suckling Pig

芹香米筍如意玉帶桂花蚌

Sautéed Scallop and Laurel Clams
with Celery, Baby Corn and Yu Fungus

桃酥汁撈脆蝦球

Crispy Prawns in Home-made Sauce

蝦籽海味扒鴛鴦蔬

Seasonal Vegetables Topped
with Assorted Dried Seafood Shreds

蟹肉海皇花膠燴燕窩

Braised Bird's Nest Soup

with Crab Meat, Assorted Seafood and Fish Maw

蠔皇極品原隻八頭湯鮑魚扣極品海參

Braised 8 Heads Canned Abalone and Sea Cucumber

with Vegetable in Oyster Sauce

清蒸沙巴龍躉斑

Steamed Fresh Giant Garoupa

南乳脆皮燒雞

Deep-fried Crispy Chicken Flavored
with Preserved Bean Curd Sauce

古法鵝香瑤柱荷葉絲苗

Fried Rice with Mixed Meat
and Dried Conpoy Wrapped in Lotus Leaf

上湯水餃長壽麵

Shrimp Dumplings with E-fu Noodles in Soup

蓮子百合燉海底椰

Double-boiled Sea Coconut with Lotus Seeds and Lily Bulbs

萬壽蟠桃 或 良緣美點

Longevity Buns or Chinese Petits Fours

每席港幣\$10,888 (供 12 位用), 另收加一服務費

HK\$10,888 plus 10% service charge per table of 12 persons

- 已包茶芥, 價目須另收加一服務費
- 每席另加 **HK\$500** 可享席間 3 小時無限量供應汽水、橙汁及精選啤酒
- 每席 2 小時免費泊車優惠 (不包括代客泊車)
- 惠顧 4 席或以上可享用貴賓廳房及奉送席前雜果賓治一小時
- 以上喜宴套餐價目, 帝都酒店保留修改以上菜單價格及項目之權利
- 此菜單不可與其他優惠同時使用 (菜單如有更改或停用, 恕不另行通知)
- 另備多款菜單以供選擇, 查詢及預訂請致電酒店宴會營業部: **2694 3805** 或電郵 **Email: banquet@royalpark.com.hk**

【2024 中式喜宴】

中式喜宴菜譜 III Chinese Celebration Menu III

祝壽福豬展紅袍
Barbecued Whole Suckling Pig

醬皇蘭花鹿茸珍菌炒海螺片珊瑚蚌
Sautéed Sliced Whelk and Coral Clams with Velvet Mushrooms and Broccoli in XO Sauce

高湯焗波士頓龍蝦長壽麵
Sautéed Boston Lobster in Chicken Broth (Served with E-fu Noodles)

野生竹筴金腿扒高山菜
Poached Baby Cabbage with Yunnan Ham and Bamboo Piths in Supreme Soup

姬松茸菜膽元貝燉原隻花膠筒
Double-boiled Fish Maw Soup with Blaze Mushroom, Conpoy and Vegetables

頂級六頭湯鮑魚伴天白花菇
Braised 6 Heads Canned Abalone and Black Mushroom with Vegetables in Oyster Sauce

清蒸鮮活海星斑
Steamed Fresh Spotted Garoupa

金枝玉葉脆皮雞
Deep-fried Crispy Chicken with Enoki and Macrophyll

銀湖蟹肉炒絲苗
Fried Rice Topped with Crab Meat and Egg White

高湯煎粉果
Pan-fried Shrimp Dumplings Served with Supreme Soup

雙杏銀耳燉萬壽果
Double-boiled Papaya Sweet Soup with Almond and Snow Fungus

萬壽子母大蟠桃 或 良緣美點
Longevity Buns or Chinese Petits Fours

每席港幣\$12,888 (供 12 位用), 另收加一服務費
HK\$12,888 plus 10% service charge per table of 12 persons

- 已包茶芥, 價目須另收加一服務費
- 每席另加 HK\$500 可享席間 3 小時無限量供應汽水、橙汁及精選啤酒
- 每席 2 小時免費泊車優惠(不包括代客泊車)
- 惠顧 4 席或以上可享用貴賓廳房及奉送席前雜果賓治一小時
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