

**中式婚宴晚宴菜譜**  
**Chinese Wedding Set Dinner Menu**

迎囍乳豬全體  
Roasted Whole Suckling Pig

黑松露炒蝦仁  
Sautéed Shrimp with Black Truffle Sauce

黃金蜂巢釀帶子  
Deep-fried Stuffed Scallop with Taro Paste

金菇瑤柱扒翡翠  
Braised Shredded Conpoy and Enoki Mushroom with Vegetable

花膠螺頭燉竹絲雞  
Double-boiled Silky Fowl, Fish Maw and Sea Whelk

碧綠花菇扣原隻鮑魚(八頭)  
Braised Whole Abalone with Mushroom and Vegetable

清蒸老虎斑  
Steamed Whole Tiger Garoupa

脆皮桂花炸子雞  
Roasted Chicken with Osmanthus

錦繡炒絲苗  
Fried Rice with Diced BBQ Pork and Shrimp

上湯雲腿伊麵  
E-fu Noodle with Yunnan Ham in Supreme Broth

百年好合  
Sweetened Red Bean Soup with Lily Bulb and Lotus Seed

美點雙輝映  
Chinese Petit Fours

**每席港幣\$14,888 (10-12位用)**

**HK\$14,888 net per table of 10-12 persons**

席間3小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving soft drink, chilled orange juice and house beer for 3 hours.

此優惠只適用於由即日起至2022年8月31日舉行之中式晚宴

This menu is applicable to Chinese Wedding Dinner held from now to 31 August 2022

**每席港幣\$16,888 (10-12位用)**

**HK\$16,888 net per table of 10-12 persons**

席間3小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving soft drink, chilled orange juice and house beer for 3 hours.

此優惠只適用於2022年9月1日至2022年12月30日舉行之中式晚宴

This menu is applicable to Chinese Wedding Dinner held from 1 September to 30 December 2022

所有價格已包括加一服務費 All prices are inclusive of 10% service charge

不適用於2022年2月1-3日 & 12月22, 24-26日 Blackout date: 1-3 February, 22, 24-26 December 2022

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.