

Chinese Wedding Menu

APPETISERS

(Please make 1 selection from each category)

締結良縁天賜福 Loving Happiness Combination Platters

Stir-Fried 炒

黑椒炒虾仁 Stir-Fried Prawn Meat with Black Pepper Sauce

蒙古酱炒白玉螺 Stir-Fried Top Shell with Mongolian Sauce

极品酱炒珍珠鲍 Stir-Fried Pacific Clam with Chef's Special Spicy Sauce

干烧酿蟹钳 Stir-Fried Stuffed Crab Claw with a Szechuan Special Sauce 烧汁煎莲藕 Stir-Fried Lotus with BBQ Sauce

宫保炒白玉鲍 Stir-Fried Shellfish with Dried Chilli

花椒炒白玉鲍 Stir-Fried Shellfish with Szechuan Peppercorn

宫保花椒鸡球 Stir-Fried Chicken with Szechuan Peppercorn and Dried Chilli



Cold 冷

火龙果沙律虾 Chilled Prawn with

Dragon Fruit Salad

果酱烟鸭

Smoked Duck with Fruit Sauce

凉拌海蜇

Jelly Fish with Onion

海蜇珍珠鲍

Jelly Fish with Pacific Clam

海草冻虾

Chuka Wakame with Chilled Prawn

麻辣冻虾

Chilled Prawn with a

Spicy Szechuan Chili Sauce

海蜇冻虾

Chilled Prawn with Jelly Fish

鱼子沙律虾

Chilled Prawn with Fish Roe

Deep-Fried 炸

威化烟鸡卷

Deep-Fried Smoked Chicken Roll

酥炸酿冬菇

Deep-Fried Stuffed Mushroom

with Sesame Sauce

脆口凤尾虾

Deep-Fried Spring Roll with Prawn

黄金凤尾虾

Deep-Fried Breaded Prawn Ball

吉利蟹钳

Deep-Fried Breaded Crab Claw

沙拉明虾葛

Deep-Fried Prawn Dumpling

蒜香金钱袋

Deep-Fried Money bag

炸蚧柳蚧黄卷

Deep-Fried Crab Roe Roll



Steamed 蒸

白玉松菇卷 Steamed Beancurd Roll with Mushroom

竹笙虫草花卷 Steamed Bamboo Pith Roll with Cordyceps Flowers

凤凰生根 Steamed Salted Egg Sang Kan Ball

鱼子酿冬菇 Steamed Mushroom Stuffed with Fish Roe 黑椒饺 Steamed Black Pepper Dumpling

竹笙冬菇卷 Steamed Bamboo Pith with Mushroom

津白海鲜鸭卷 Steamed Cabbage with Seafood and Smoked Duck Roll

越南鸡卷 Steamed Vietnamese Chicken Roll

SOUP (Please make 1 selection)

沙参佛垂涎 Double Boiled Dried Scallop Soup with Sand Ginseng

松茸菌干贝花胶汤 Double Boiled Fish Maw Soup with Matsutake and Dried Scallop

虫草花干贝花胶汤 Double Boiled Fish Maw Soup with Dried Scallop and Cordyceps Flower

葛仙米干贝鲍鱼汤 Double Boiled Abalone Soup with Dried Scallop and Common Nostoc

> 干贝蚧皇羹 Braised Dried Scallop with Sea Cucumber and Crab Roe



FISH (Please make 1 selection)

暹式蒸巴丁鱼 Steamed Thai Style Patin Fish

台式豆酥蒸金曹鱼 Steamed Taiwanese Style Golden Snapper with Soybean Crumbs

機角陈皮蒸金曹鱼 Steamed Golden Snapper with Black Olive and Shredded Orange Peel Skin

> 虫草花蒸金昌鱼 Steamed Golden Promfret with Cordyceps Flower

冬菜金蒜蒸金昌鱼 Steamed Golden Promfret with Perserved Vegetables and Golden Garlic

> 黑椒芋头蒸老虎斑 Steamed Tiger Garoupa with Black Pepper and Yam

虫草花蒸龙虎斑 Steamed Dragon Tiger Garoupa with Cordyceps Flower



POULTRY (Please make 1 selection)

泰王汁芝麻鸡 Roasted Sesame Chicken with Thai King Sauce

蒙古炸酥鸡 Deep-Fried Boneless Chicken with Mongolian Sauce

火龙果日式芥辣沙律炸酥鸡 Deep-Fried Boneless Chicken with Wasabi Mayonaise Sauce and Dragon Fruit

> 蒸沙姜鸡 Homemade Steamed Chicken with Ginger Herb Sauce

生芒泰汁炸酥鸡 Deep-Fried Crispy Boneless Chicken with Thai Sauce and Young Mango

> 果酱酥鸡拌海蜇手撕盐焗鸡 Deep-Fried Boneless Chicken served with Fruit Sauce and Baked Chicken with Sea Salt served with Jelly Fish



PRAWN (Please make 1 selection)

台式三杯虎虾 Wok-Fried Taiwanese Style Tiger Prawn

夏果虾球拼百花蚧蚶 Wok-Fried Prawn Meat with Macadamia Nut and Steamed Stuffed Crab Claw

> 金银蒜港式蒸虎虾 Steamed Hong Kong Style Tiger Prawn with Golden Garlic

> > 黒松露虾球 Deep-Fried Prawn Meat with Black Truffle

莲藕虾球炒双脆 Sauteed Prawn Meat with Crispy Lotus Root and Pine Nut

果酱辣子乾煎虎虾 Wok-Fried Tiger Prawn with a Spicy Apple Jam Sauce



VEGETABLES
(Please make 1 selection)

鸟巢莲藕夏果炒酉芹 Stir-Fried Lotus Root with Celery and Macadamia Nut

三拼烩双蔬 Braised Mix Vegetables with Mushroom and Turkey Ham

冬菇鱼漂扒港芥兰 Stewed Black Mushroom and Hong Kong Kai Lan with Fish Maw

冬菇螺片扒西兰花 Braised Black Mushroom and Broccoli with Top Shell

荷塘伴蔬影 Sauteed Assorted Vegetable and Mushroom Combination

佛砵双菇西兰花 Broccoli with Assorted Mushroom served in a Fried Yam Ring

冬菇灵芝菇扒小唐菜拼脆金菇 Young Cabbage with Braised Black Mushroom, Bai Ling Mushroom, and Crispy Enoki Mushroom



RICE/NOODLES (Please make 1 selection)

鱼子糯米饭 Steamed Glutinous Rice with Oyster and Fish Roe

采悦轩鱼子炒饭 Yue Fried Rice with Shrimp, BBQ Chicken and Fish Roe

蚧肉福建炒饭 Fried Rice with Crab Meat and Fujian Style Diced Chicken

> 极品酱芋香炒饭 Taro Fried Rice with Chef Special Sauce

银鱼仔楊洲炒饭 Fried Rice with Barbecue Chicken and Silver Anchovies

極品醬糯米饭 Steamed Glutinous Rice with Chef's Special Spicy Sauce in Lotus Leaves



DESSERT (Please make 1 selection)

参须芦荟海底椰 Chilled Ginseng with Sea Coconut and Aloe Vera

罗汉果雪燕百合茶 Chilled Sea Bird's Nest with Luo Han Guo and Lily Bulb

桂花茶汤圆 Double Boiled Osmanthus Tea with Black Sesame Dumpling

养生状元茶 Chilled Red Dates with Papaya, Fungus and Jasmine Tea

無花果雪梨银耳茶 Double Boiled Snow Pear with Snow Fungus and Fig



CHINESE PETIT FOUR (Please make 1 selection)

龙须豆沙香蕉卷 Crispy Kataifi Roll with Banana and Red Bean

> 冰皮榴莲 Snow Skin Durian Mochi

冰皮草莓芝士糕 Snow Skin Strawberry and Cheese Mochi

冰皮绿豆卷 Brown Sugar Snow Cake with Mung Bean Paste Mochi

> 水晶桂花糕 Crystal Osmanthus Jelly

花生糯米池 Glutinous Rice Ball with Crushed Peanut