

天作之合菜譜(I)  
**Chinese Wedding Menu (I)**

鴻運金豬全體  
Roasted Whole Suckling Pig

碧綠玉帶花姿片  
Sautéed Sliced Cuttlefish and Scallops with Vegetables

沙律明蝦球  
Deep-fried Shrimp with Salad Dressing

玉環金柱甫  
Braised Conpoy with Marrow Squash

高湯竹筍雞蓉燴燕窩\*  
Bird's Nest Soup with Bamboo Piths and Minced Chicken

翡翠花菇原隻澳網鮑  
Braised Whole Abalone with Chinese Mushrooms and Vegetables

清蒸大星斑  
Steamed Fresh Spotted Garoupa

富貴金沙雞  
Deep-fried Crispy Chicken with Garlic

美滿福建炒飯  
Fried Rice with Dried Shrimps, Chicken and Shredded Conpoy

幸福韭黃燴伊麵  
Braised E-fu Noodles with Chinese Chives

百年好合樂團圓  
Sweetened Red Bean Soup with Lotus Seeds, Lily Bulbs and Glutinous Dumplings

鮮果拼盤  
Fresh Fruit Platter

每席 HK\$8,888 供十二位享用  
**HK\$8,888 per table (for 12 persons)**

敬送 3 小時無限量供應汽水、橙汁及本地啤酒  
Complimentary 3 hours unlimited supply of soft drinks, chilled orange juice and local beer

**燕窩菜式\*星級優惠 Upgrade Offers\***

每席可另加 HK\$2,000 享用<紅燒海皇翅>或每席另加 HK\$2,500 享用 <紅燒竹笙蟹肉翅>或

每席另加 HK\$3,000 享用 <紅燒大鮑翅> 以代替燕窩菜式\*

Supplement charge at HK\$2,000 per table/ HK\$2,500 per table / HK\$3,000 per table for Braised Shark's Fin Soup with Diced Seafood / Braised Shark's Fin Soup with Crab Meat and Bamboo Piths / Braised Shark's Fin Soup to replace above Bird's Nest dishes

- 此菜單、價目及優惠只適用於 2019 年 1 月 1 日至 2019 年 12 月 31 日
  - 價目另設加一服務費
- 因應食材供應，菜式或會略有改動，收費將於婚宴前一個月確定
  - 優惠如有更改，恕不另行通知
  - 如有任何爭議，帝景酒店保留最終之決定權
- The menu, price and offers only applicable from 01 Jan – 31 Dec, 2019
  - Subject to 10% service charge
- Due to the seasonality of items on the menu, the price is subject to change and can only be confirmed one month prior to the function date
  - Wedding menu is subject to change without prior notice
  - Royal View Hotel reserves the right of final decision in any dispute