

縷結同心菜譜(III)
Chinese Wedding Menu (III)

鴻運金豬全體
Roasted Whole Suckling Pig

露筍玉帶貴妃蚌
Sautéed Green Asparagus with Laurel Clam, Prawns and Scallops with Vegetables

杏香花姿拼蟹拑
Deep-fried Squid Balls with Almond and Deep-fried Crab Claus filled with Shrimp Meat

翡翠發財金蠔瑤柱甫
Braised Nostoc, Dried Oysters and Conpoy with Marrow Squash

蟹肉金湯燕窩*
Braised Bird's Nest in Premium Soup with Crab Meat

翡翠原隻澳網鮑魚扣花膠鵝掌
Braised Whole Australian Abalone and Goose Webs with Chinese Mushroom

清蒸大紅東星斑
Steamed Leopard Coral Garoupa

富貴金沙雞
Deep-fried Crispy Chicken with Garlic

金腿海皇炒飯
Yunnan Ham and Seafood Fried Rice

幸福金柱燴伊麵
Braised E-fu Noodles with Enoki Mushroom and Conpoy

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\$10,888 供十二位享用
HK\$10,888 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