

帝景酒店

ROYAL VIEW HOTEL

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

鴻運金豬全體
Roasted Whole Suckling Pig

露筍玉帶龍球鴛鴦蚌
*Sautéed Green Fresh Asparagus with Laurel Clam, Prawns and
Scallops with Vegetables*

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

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

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

原隻澳網鮑魚扣花菇鵝掌
Braised Whole Australian Abalone and Goose Feet with Vegetables and Chinese Mushroom

清蒸大紅東星斑
Steamed Leopard Coral Garoupa

當紅脆皮雞
Deep-fried Crispy Chicken

金腿海皇炒飯
Yunnan Ham and Seafood Fried Rice

幸福金瑤燴伊麵
Braised E-fu Noodles with Enoki Mushrooms and Conpoy

百年好合樂園圓
Sweetened Soup with Lotus Seeds, Chinese Red Date, Medlar and Glutinous Dumplings

美點雙輝
Chinese Petites Fours

席間 3 小時無限量供應汽水、橙汁及本地啤酒
Unlimited serving of soft drinks, orange juice and local beer for 3 hours

每席 **HK\$11,888** (供十二位享用)
HK\$11,888 per table (for 12 persons)
設加一服務費 *Subject to 10% service charge*

帝景酒店

ROYAL VIEW HOTEL

*如選擇用以下菜式代替以上“燕窩菜式”，每席須另加港幣\$1,500 享用<紅燒海皇翅>或
港幣\$2,000 享用<紅燒竹笙蟹肉翅>或港幣\$2,800 享用<紅燒大鮑翅>
**Supplement charge at HK\$1,500 per table/HK\$2,000 per table/HK\$2,800 per table for Braised Shark's Fin Soup
with Shredded Crab Meat/ Braised Shark's Fin Soup with Crab Meat and
Bamboo Piths/ Braised Shark's Fin Soup to replace above 'Bird's Nest dishes'*

- 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
- 婚宴菜譜如有任何更改，恕不另行通知
- 如有任何爭議，帝景酒店將保留一切最終決定權
- *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*