

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

鴻運金豬全體  
*Roasted Whole Suckling Pig*

翡翠龍球鳳舞  
*Sautéed Sliced Chicken and Prawns with Vegetables*

玉環金柱甫  
*Braised Conpoy with Marrow Squash*

杏香花姿球  
*Deep-fried Cuttlefish Mousse Balls with Almond Clips*

高湯竹笙雞蓉燴燕窩\*  
*Braised Bird's Nest Soup with Bamboo Piths and Minced Chicken\**

碧綠花菇原隻澳網鮑  
*Braised Whole Abalone and Mushroom with Vegetables*

清蒸大星斑  
*Steamed Fresh Spotted Garoupa*

蒜香風沙雞  
*Deep-fried Crispy Chicken with Garlic*

美滿福建飯  
*Fried Rice with Diced 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 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\$8,888 (供十二位享用)**  
**HK\$8,888 per table (for 12 persons)**  
設加一服務費 *Subject to 10% service charge*

\*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 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'*

- 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*