

## Cozy Elegance

VALID FROM 1 JUNE 2024 UNTIL 31 OCTOBER 2024

|        |                      |
|--------|----------------------|
| LUNCH  | HK\$15,688 PER TABLE |
| DINNER | HK\$20,688 PER TABLE |

FOR A MINIMUM OF 3 TABLES AT HK\$15,688 FOR LUNCH RECEPTION AND HK\$20,688 FOR DINNER RECEPTION PER TABLE OF 10- 12 PERSONS

### PRIVILEGES INCLUDE:

- AN EXQUISITE CHINESE MENU PREPARED BY THE CULINARY TEAM OF MICHELIN-STARRED SUMMER PALACE INCLUSIVE OF HOTEL'S SIGNATURE DISH
- FREE-FLOW SERVING OF SOFT DRINKS, WATER, FRESH ORANGE JUICE, AND BEER FOR THREE HOURS
- A SUPPLEMENT CHARGE AT HK\$300 PER TABLE OF 10-12 PERSONS TO INCLUDE FREE-FLOW SERVING OF HOUSE RED & WHITE WINES FOR THREE HOURS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TWO CARS
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- YOUR CHOICE OF STYLISH TABLE LINEN AND SEAT COVERS
- DELUXE FRESH FLORAL CENTERPIECE ON EACH DINING TABLE

### ADDITIONAL PRIVILEGES FOR A MINIMUM 6 TABLES:

- ONE NIGHT STAY IN IN GRAND PREMIER PEAK VIEW ROOM WITH BREAKFAST FOR TWO PERSONS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- ELEGANT WEDDING GUEST BOOK
- A SIGNATURE WEDDING GIFT FOR YOUR GUESTS
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- COMPLIMENTARY USE OF THE HOTEL'S LCD PROJECTORS AND PA SYSTEM

### ADDITIONAL PRIVILEGES FOR A MINIMUM 10 TABLES:

- UPGRADE TO ONE NIGHT STAY IN IN GRAND PREMIER HARBOUR VIEW ROOM WITH BREAKFAST FOR TWO PERSONS
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF EIGHT CARS
- COMPLIMENTARY USE OF A MAHJONG ROOM WITH CHINESE TEA BEFORE DINNER
- CUSTOMISED WEDDING BACKDROP WITH NAMES OF BRIDE AND GROOM
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE

FOR RESERVATIONS OR ENQUIRIES,  
PLEASE CONTACT OUR EVENTS MANAGEMENT DEPARTMENT ON  
TELEPHONE 2820 8517 OR E-MAIL [EVENTS.ISL@SHANGRI-LA.COM](mailto:EVENTS.ISL@SHANGRI-LA.COM)

EXCLUSIVELY AVAILABLE FOR NEW BOOKINGS CONFIRMED FROM 1 JUNE 2024 AND BLACKOUT DATES APPLIED





港島香格里拉  
ISLAND  
SHANGRI-LA  
HONG KONG

LUNCH

\*夏宮四小碟

(涼拌海茸絲 / 沙薑豬腳仔 / 四喜烤麩 / 香煎素鵝)

DELUXE APPETIZER PLATTER

\*鮮舞茸秋葵炒蝦球

SAUTÉED PRAWN WITH OKRA AND MAITAKE MUSHROOMS

蟲草花雪耳燉雞

DOUBLE BOILED CHICKEN SOUP  
WITH SNOW FUNGUS AND CORDYCEPS FLOWER

\*碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

\*清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

砵酒焗子雞

BAKED CHICKEN WITH PORT WINE

\*燒汁牛蒡帶子菜粒炒絲苗

FRIED RICE WITH SCALLOPS, LAPPA AND DICED VEGETABLE IN BROWN SAUCE

\*生磨合桃露

SWEETENED CREAM OF WALNUT

美點雙輝

CHINESE PETITS FOURS

HK\$15,688 PER TABLE OF 12 PERSONS 每席供十二位享用

PRICES ARE SUBJECT TO 10% SERVICE CHARGE  
由於價格變動及貨源關係，港島香格里拉保留修改以上菜單價格及項目之權利。  
ISLAND SHANGRI-LA, HONG KONG RESERVES THE RIGHT TO ALTER THE ABOVE MENU PRICE AND ITEMS,  
DUE TO UNFORESEEABLE MARKET PRICE FLUCTUATIONS AND AVAILABILITY

\*ALTERNATIVE DISH IS AVAILABLE

\*其他菜式可供選擇

DINNER

金陵乳豬全體  
BARBECUED WHOLE SUCKLING PIG

\*碧綠法國鴿甫炒蝦球  
SAUTÉED PRAWNS WITH FRENCH PIGEON FILLET AND VEGETABLES

☞ \*松露醬白汁芝士海鮮焗釀鮑貝  
BAKED MIXED SEAFOOD WITH CHEESE AND TRUFFLE SAUCE

\*羊肚菌竹筍扒小棠菜  
BRAISED BAMBOO PITHS WITH MOREL MUSHROOMS AND VEGETABLES

\*姬松茸淮杞燉螺頭  
DOUBLE-BOILED SEA WHELK SOUP  
WITH CHINESE YAM, DRIED WOLFBERRIES AND AGARICUS MUSHROOMS

☞ 蠔皇原隻湯鮑扣花菇  
BRAISED WHOLE ABALONE WITH BLACK MUSHROOM IN OYSTER SAUCE

\*清蒸老虎斑  
STEAMED FRESH TIGER GAROUPA

蒜香脆皮炸子雞  
CRISPY CHICKEN WITH DEEP FRIED GARLIC

\*金瑤香蔥鴨粒炒絲苗  
FRIED RICE WITH DICED DUCK, CONPOY AND SCALLIONS

\*香芒楊枝甘露  
CHILLED MANGO CREAM WITH MANGO JUICE AND POMELO

美點雙輝  
CHINESE PETITS FOURS

HK\$20,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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\*ALTERNATIVE DISH IS AVAILABLE  
\*其他菜式可供選擇

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∞ 招牌名菜 SIGNATURE DISH

夏宮四小碟

(涼拌海茸絲 / 沙薑豬腳仔 / 四喜烤麩 / 香煎素鵝)

DELUXE APPETISER PLATTER

鮮舞茸秋葵炒蝦球

SAUTÉED PRAWN WITH OKRA AND

MAITAKE MUSHROOMS

碧綠法國鴿甫炒蝦球

SAUTÉED PRAWNS WITH FRENCH PIGEON FILLET AND

VEGETABLES

∞ 松露醬白汁芝士海鮮焗釀鮑貝

BAKED MIXED SEAFOOD WITH CHEESE AND

TRUFFLE SAUCE

羊肚菌竹筍扒小棠菜

BRAISED BAMBOO PITHS WITH MOREL MUSHROOMS AND

VEGETABLE

姬松茸淮杞燉螺頭

DOUBLE-BOILED SEA WHELK SOUP

WITH CHINESE YAM, DRIED WOLFBERRIES AND

AGARICUS MUSHROOMS

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

(A SUPPLEMENT CHARGE OF HK\$1,100 PER TABLE)

∞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

(A SUPPLEMENT CHARGE OF HK\$900 PER TABLE)

脆杞子百合蘆筍炒螺片

BRAISED SLICED SEA WHELK WITH CRISPY DRIED

WOLFBERRIES, LILY BULBS AND ASPARAGUS

(A SUPPLEMENT CHARGE OF HK\$1,500 PER TABLE)

∞ 焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

羊肚菌扒百花玉環

BRAISED MOREL MUSHROOMS WITH MINCED SHRIMP

IN VEGETABLE MARROW

(A SUPPLEMENT CHARGE OF HK\$700 PER TABLE)

∞ 原盅佛跳牆

BUDDHA JUMPS OVER THE WALL

DOUBLE-BOILED SOUP WITH ASSORTED DRIED

SEAFOOD

(A SUPPLEMENT CHARGE OF HK\$2,000 PER TABLE)

∞ 蠔皇原隻六頭湯鮑扣花菇

BRAISED WHOLE 6-HEAD ABALONE

AND BLACK MUSHROOM WITH OYSTER SAUCE

(A SUPPLEMENT CHARGE OF HK\$1,000 PER TABLE)

∞ 蠔皇原隻六頭湯鮑扣鵝掌

BRAISED WHOLE 6-HEAD ABALONE

AND GOOSE WEBS WITH OYSTER SAUCE

(A SUPPLEMENT CHARGE OF HK\$1,400 PER TABLE)

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\*ALTERNATIVE DISH IS AVAILABLE 其他菜式可供選擇  
☞ 招牌名菜 SIGNATURE DISH

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA

燒汁牛蒡帶子菜粒炒絲苗

FRIED RICE WITH SCALLOPS, LAPPA AND DICED  
VEGETABLE IN BROWN SAUCE

金瑤香蔥鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, CONPOY AND  
SCALLIONS

金瑤香蔥鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, CONPOY AND  
SCALLIONS

生磨合桃露

SWEETENED CREAM OF WALNUT

生磨合桃露

SWEETENED CREAM OF WALNUT

香芒楊枝甘露

CHILLED MANGO CREAM WITH MANGO JUICE AND  
POMELO

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA  
(A SUPPLEMENT CHARGE OF HK\$1,500 PER TABLE)

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA  
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

鮮蝦飄香荷葉飯

STEAMED RICE WITH PRAWN WRAPPED IN  
LOTUS LEAF  
(A SUPPLEMENT CHARGE OF HK\$400 PER TABLE)

瑤柱蟹肉燴絲苗

BRAISED RICE WITH CRAB MEAT AND CONPOY  
(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

蝦子蟹肉乾燒伊麵

BRAISED E-FU NOODLES WITH SHRIMP ROE AND  
CRAB MEAT  
(A SUPPLEMENT CHARGE OF HK\$400 PER TABLE)

桂花紅豆沙湯圓

SWEETENED CREAM WITH RED BEAN,  
OSMANTHUS AND SESAME DUMPLINGS  
(A SUPPLEMENT CHARGE OF HK\$300 PER TABLE)

百合紅蓮燉蘆薈

SWEETENED SOUP WITH ALOE VERA, RED DATES  
AND FRESH LILY BULBS  
(A SUPPLEMENT CHARGE OF HK\$650 PER TABLE)

蓮蓉西米焗布甸

BAKED TAPIOCA CUSTARD WITH LOTUS SEED  
(A SUPPLEMENT CHARGE OF HK\$350 PER TABLE)

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