

Cozy Elegance

VALID FROM 1 JANUARY 2025 UNTIL 21 SEPTEMBER 2025

LUNCH HK\$16,888 PER TABLE

DINNER HK\$23,888 PER TABLE

FOR A MINIMUM OF 5 TABLES AT HK\$16,888 FOR LUNCH RECEPTION AND HK\$23,888 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 FIVE 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 8 TABLES:

- ONE NIGHT STAY IN GRAND PREMIER PEAK VIEW ROOM WITH DAILY BREAKFAST FOR TWO PERSONS
- 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 20 TABLES:

- UPGRADE TO TWO NIGHTS STAY IN GRAND PREMIER HARBOUR VIEW ROOM WITH DAILY BREAKFAST FOR TWO PERSONS
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TEN 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

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

LUNCH

* 蜜汁叉燒併明爐燒鴨

BARBECUED PORK WITH HONEY SAUCE & ROASTED DUCK

* 鮮舞茸窩筍炒帶子

SAUTÉED SCALLOP WITH CELTUCE AND MAITAKE MUSHROOM

瑤柱蟹肉冬茸羹

WINTER MELON SOUP WITH CONPOY AND CRAB MEAT

* 碧綠蠔皇原隻六頭湯鮑

BRAISED WHOLE 6-HEAD ABALONE
WITH SEASONAL GREENS IN OYSTER SAUCE

* 清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN

* 燒汁牛蒡帶子菜粒炒絲苗

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

* 生磨合桃露湯圓

SWEETENED CREAM OF WALNUT WITH SESAME DUMPLINGS

美點雙輝

CHINESE PETITS FOURS

HK\$16,888 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

* 鮮舞茸秋葵炒蝦球
SAUTÉED PRAWN WITH OKRA AND MAITAKE MUSHROOMS

* 芝士海鮮焗釀鮑貝
BAKED MIXED SEAFOOD WITH CHEESE

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

* 甘露帶子燕窩羹
BRAISED BIRD'S NEST WITH SCALLOP AND PUMPKIN

* 碧綠蠔皇原隻六頭湯鮑扣花菇
BRAISED WHOLE 6-HEAD ABALONE
WITH SEASONAL GREENS AND BLACK MUSHROOM IN OYSTER SAUCE

清蒸老虎斑
STEAMED FRESH TIGER GAROUPA

脆皮炸子雞
DEEP-FRIED CRISPY CHICKEN

* 金菇瑤柱炆伊麵
BRAISED E-FU NOODLES WITH DRIED CONPOY AND ENOKI MUSHROOM

蓮蓉西米焗布甸
BAKED TAPIOCA CUSTARD WITH LOTUS SEED

美點雙輝
CHINESE PETITS FOURS

HK\$23,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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☞ 招牌名菜 SIGNATURE DISH

蜜汁叉燒併明爐燒鴨

BARBECUED PORK WITH HONEY SAUCE & ROASTED DUCK

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

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

鮮舞茸秋葵炒蝦球

SAUTÉED PRAWN WITH OKRA AND MAITAKE MUSHROOMS

☞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

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

鮮舞茸窩筍炒帶子

SAUTÉED SCALLOP WITH CELTUCE

AND MAITAKE MUSHROOM

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\$1,000 PER TABLE)

芝士海鮮焗釀鮑貝

BAKED MIXED SEAFOOD WITH CHEESE

☞ 焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

羊肚菌竹筍扒小棠菜

BRAISED BAMBOO PITHS WITH MOREL MUSHROOMS AND

VEGETABLE

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)

甘露帶子燕窩羹

BRAISED BIRD'S NEST WITH SCALLOP AND PUMPKIN

☞ 原盅佛跳牆

BUDDHA JUMPS OVER THE WALL

DOUBLE-BOILED SOUP WITH ASSORTED DRIED

SEAFOOD

(A SUPPLEMENT CHARGE OF HK\$3,000 PER TABLE)

☞ 碧綠蠔皇原隻六頭湯鮑

BRAISED WHOLE 6-HEAD ABALONE

AND BLACK MUSHROOM WITH OYSTER SAUCE

☞ 碧綠蠔皇原隻六頭湯鮑扣鵝掌

BRAISED WHOLE 6-HEAD ABALONE

AND GOOSE WEB WITH OYSTER SAUCE

(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

☞ 碧綠蠔皇原隻六頭湯鮑扣花菇

BRAISED WHOLE 6-HEAD ABALONE

AND BLACK MUSHROOM WITH OYSTER SAUCE

☞ 碧綠蠔皇原隻六頭湯鮑扣海參

BRAISED WHOLE 6-HEAD ABALONE

AND SEA CUCUMBER WITH OYSTER SAUCE

(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

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☞ 招牌名菜 SIGNATURE DISH

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

燒汁牛蒡帶子菜粒炒絲苗

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

金菇瑤柱炆伊麵

BRAISED E-FU NOODLES WITH DRIED CONPOY
AND ENOKI MUSHROOM

金菇瑤柱炆伊麵

BRAISED E-FU NOODLES WITH DRIED CONPOY
AND ENOKI MUSHROOM

生磨合桃露湯圓

SWEETENED CREAM OF WALNUT
WITH SESAME DUMPLINGS

生磨合桃露湯圓

SWEETENED CREAM OF WALNUT
WITH SESAME DUMPLINGS

蓮蓉西米焗布甸

BAKED TAPIOCA CUSTARD WITH LOTUS SEED

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA
(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA
(A SUPPLEMENT CHARGE OF HK\$2,000 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)

金瑤香蔥鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, CONPOY AND
SCALLIONS
(A SUPPLEMENT CHARGE OF HK\$350 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\$350 PER TABLE)

蛋白杏仁露

SWEETENED CREAM OF ALMOND AND EGG WHITE
(ALTERNATIVE SELECTION WITHOUT SUPPLEMENT
CHARGE)

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)

香芒楊枝甘露

CHILLED MANGO CREAM WITH MANGO JUICE
AND POMELO
(ALTERNATIVE SELECTION WITHOUT SUPPLEMENT
CHARGE)

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