

# ENCHANTING MOMENTS WEDDING DINNER AT ATRIUM & LIBRARY

VALID FROM 1 JANUARY 2024 UNTIL 31 DECEMBER 2024

<b>AMBER</b>	<b>HK\$21,888 PER TABLE</b>
<b>TOPAZ</b>	<b>HK\$24,888 PER TABLE</b>
<b>SAPPHIRE</b>	<b>HK\$28,888 PER TABLE</b>
<b>EMERALD</b>	<b>HK\$32,888 PER TABLE</b>

**FOR A MINIMUM OF 8 TABLES AT HK\$21,888 PER TABLE OF 12 PERSONS:**

- AN EXQUISITE CHINESE MENU PREPARED BY THE CULINARY TEAM OF MICHELIN-STARRED SUMMER PALACE INCLUSIVE OF HOTEL'S SIGNATURE DISH
- COMPLIMENTARY ONE NIGHT STAY IN CITYVIEW SUITE WITH BREAKFAST FOR TWO PERSONS
- LATE SUPPER FOR BRIDE & GROOM ON WEDDING NIGHT IN SUITE
- CUSTOMISED WEDDING BACKDROP WITH NAMES OF BRIDE AND GROOM
- A SIGNATURE WEDDING GIFT FOR YOUR GUESTS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- COMPLIMENTARY USE OF A MAHJONG ROOM WITH CHINESE TEA BEFORE DINNER
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- ELEGANT WEDDING GUEST BOOK
- YOUR CHOICE OF STYLISH TABLE LINEN AND SEAT COVERS
- DELUXE FRESH FLORAL CENTERPIECES FOR ALL DINING TABLES
- COMPLIMENTARY USE OF THE HOTEL'S LCD PROJECTORS AND PA SYSTEM
- FIRST ANNIVERSARY DINING VOUCHER VALUED AT HK\$2,000 NET IN ONE OF THE RESTAURANTS AT ISLAND SHANGRI-LA, HONG KONG
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS FOR DINNER RECEPTION)

**BEVERAGE PACKAGES: (WINE SELECTION WILL BE CONFIRMED THREE MONTHS PRIOR TO THE EVENT DATE)**

- **HK\$3,680 FOR 3 HOURS**, HK\$200 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,980 FOR 3 HOURS**, HK\$220 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
HOUSE RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$4,280 FOR 3 HOURS**, HK\$240 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
AUSTRALIAN/NEW ZEALAND RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$4,680 FOR 3 HOURS**, HK\$260 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
FRENCH RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE

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)

AMBER

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

\* 金盞黑皮雞縱菌蘆筍炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS AND BLACK TERMITE MUSHROOM

\* 松茸海參燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER

∞ 碧綠蠔皇原隻三頭湯鮑

BRAISED WHOLE 3-HEAD ABALONE

WITH SEASONAL GREENS IN OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

鹽香黃油雞

BAKED CHICKEN WITH SALT AND SPICES

松子彩椒牛崧蛋白炒絲苗

FRIED RICE WITH MINCED BEEF, EGG WHITE, BELL PEPPERS AND PINE NUTS

瑤柱金菇燴稻庭烏冬

BRAISED INANIWA UDON WITH CONPOY AND ENOKI MUSHROOM

百合紅蓮燉蘆薈、合桃酥及桂花糕

DOUBLE-BOILED ALOE VERA WITH RED DATES AND LILY BULBS

CHINESE PETITS FOURS

HK\$21,888 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 ∞ 招牌名菜 SIGNATURE DISH

TOPAZ

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

\* 金盞窩筍百合炒帶子蝦球

SAUTEED SCALLOPS AND PRAWNS WITH STEM LETTUCE AND LILY BULBS

∞ 黃金焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

鮮蟲草花扒竹筍蘆筍卷

BRAISED ASPARAGUS ROLLED WITH CORDYCEPS FLOWER AND BAMBOO PITHS

松茸官燕燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH MATSUTAKE MUSHROOM AND BIRD'S NEST

\* ∞ 蠔皇原隻六頭湯鮑扣北菇

BRAISED WHOLE 6-HEAD ABALONE

WITH BLACK MUSHROOM IN OYSTER SAUCE

\* 清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

羊肚菌玫瑰豉油雞

SOY CHICKEN MARINATED IN ROSE WINE WITH MOREL MUSHROOM

上湯甫魚鮮蝦雲吞稻庭烏冬

INANIWA UDON WITH SHRIMP WONTON IN SUPREME SOUP

八寶糖水、甘露酥及香芒糯米糍

SWEETENED EIGHT TREASURE SOUP

CHINESE PETITS FOURS

HK\$24,888 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。

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港島香格里拉  
ISLAND  
SHANGRI-LA  
HONG KONG

## SAPPHIRE

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

∞ 花雕乳酪蒸龍蝦球

STEAMED LOBSTER AND EGG WHITE WITH HUA DIAO WINE

∞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

金湯海鮮石榴標

STEAMED DICED SEAFOOD DUMPLINGS  
WITH BEETROOT IN CHEF'S SPECIAL BROTH

∞ 松茸金腿燉佛跳牆

“BUDDHA JUMPS OVER THE WALL”

DOUBLE BOILED SOUP WITH JINHUA HAM, MATSUTAKE MUSHROOM  
AND ASSORTED DRIED SEAFOOD

∞ 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

雞油岩鹽蒸星斑

STEAMED FRESH SPOTTED GAROUPA WITH CHICKEN OIL AND ROCK SALT

砵酒焗子雞

BAKED CHICKEN WITH PORT WINE

金瑤香蔥鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, CONPOY AND SCALLIONS

上湯鮮蝦雲吞

SHRIMP WONTON IN SUPREME SOUP

花旗參燉雙雪、牡丹酥及香蕉煎堆仔

DOUBLE BOILED SNOW FUNGUS AND FRESH PEAR WITH US GINSENG  
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$28,888 PER TABLE OF 12 PERSONS 每席供十二位享用

PRICES ARE SUBJECT TO 10% SERVICE CHARGE

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ISLAND SHANGRI-LA, HONG KONG RESERVES THE RIGHT TO ALTER THE ABOVE MENU PRICE AND ITEMS,  
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港島香格里拉  
ISLAND  
SHANGRI-LA  
HONG KONG

EMERALD

焦糖鳳梨乳豬多士

BARBECUED SUCKLING PIG TOAST WITH PINEAPPLE IN CARAMEL SAUCE

金盞黑皮雞縱菌百合炒龍蝦球

STIR-FRIED LOBSTER WITH LILY BULBS AND BLACK TERMITE MUSHROOMS

☯ 黃燜金湯花膠燴燕窩

BRAISED BIRD'S NEST WITH FISH MAW IN CHEF'S SPECIAL BROTH

☯ 松露醬白汁焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL WITH CHEESE AND TRUFFLE SAUCE

冬蟲草淮杞螺頭燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH SEA WHELK, CORDYCEPS, YAM AND DRIED WOLFBERRIES

☯ 蠔皇原隻三頭湯鮑扣鵝掌

BRAISED WHOLE 3-HEAD ABALONE

WITH GOOSE WEB IN OYSTER SAUCE

☯ 高湯麒麟白玉蒸星斑

STEAMED FILLET OF FRESH SPOTTED GAROUPA

WITH YUNNAN HAM AND BLACK MUSHROOM

蒜香脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN WITH GARLIC

鮮雜菌帶子燴絲苗

BRAISED RICE WITH SCALLOPS AND MUSHROOMS

上湯甫魚鮮蝦雲吞稻庭烏冬

INANIWA UDON WITH SHRIMP WONTON IN SUPREME SOUP

花旗參燉雙雪、蓮花酥及芒果糯米糍

DOUBLE BOILED SNOW FUNGUS AND FRESH PEAR WITH US GINSENG

CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$32,888 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

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金盞黑皮雞縱菌蘆筍炒帶子  
SAUTEED SCALLOPS WITH ASPARAGUS  
AND BLACK TERMITE MUSHROOM

㊦ 黃金焗釀鮮蟹蓋  
BAKED STUFFED CRAB SHELL  
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

金盞窩筍百合炒帶子蝦球  
SAUTEED SCALLOPS AND PRAWNS  
WITH STEM LETTUCE AND LILY BULBS

金盞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\$800 PER TABLE)

清蒸海東星斑  
STEAMED FRESH SPOTTED GAROUPA

㊦ 高湯麒麟白玉蒸星斑  
STEAMED FILLET OF FRESH SPOTTED GAROUPA  
WITH YUNNAN HAM AND BLACK MUSHROOM  
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

松茸海參燉雞  
DOUBLE-BOILED CHICKEN SOUP  
WITH MATSUTAKE MUSHROOM  
AND SEA CUCUMBER

㊦ 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北菇  
BRAISED WHOLE 6-HEAD ABALONE  
WITH BLACK MUSHROOM IN OYSTER SAUCE

㊦ 蠔皇原隻六頭湯鮑扣海參  
BRAISED WHOLE 6-HEAD ABALONE  
AND SEA CUCUMBER IN OYSTER SAUCE  
(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

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