

## ENCHANTING MOMENTS WEDDING LUNCH AT ATRIUM & LIBRARY

VALID UNTIL 31 DECEMBER 2023

PEARL	HK\$13,388 PER TABLE
OPAL	HK\$14,388 PER TABLE
JADE	HK\$17,388 PER TABLE

**FOR A MINIMUM OF 8 TABLES AT HK\$13,388 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 VALET PARKING FOR A MAXIMUM OF FIVE CARS
- ELEGANT WEDDING GUEST BOOK
- YOUR CHOICE OF STYLISH TABLE LINEN AND SEAT COVERS
- DELUXE FRESH FLORAL CENTERPIECE ON EACH DINING AND RECEPTION TABLE
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- COMPLIMENTARY USE OF THE HOTEL'S LCD PROJECTORS AND PA SYSTEM
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS FOR LUNCH RECEPTION)

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

- **HK\$2,980 FOR 2 HOURS**, HK\$180 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,180 FOR 2 HOURS**, HK\$200 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
HOUSE RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,380 FOR 2 HOURS**, HK\$220 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS  
AUSTRALIAN/NEW ZEALAND RED AND WHITE WINES, SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,580 FOR 2 HOURS**, HK\$240 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)

**PEARL**

\* 前菜拼盤

豉油皇薑米燒茄子、陳醋青瓜、香煎素鵝、井岡山腐皮  
DELUXE APPETISER PLATTER

\* 碧綠青芥末蝦球

SAUTEED PRAWNS WITH GREENS IN MUSTARD SAUCE

\* 姬松茸竹筍燉豬展

DOUBLE-BOILED SHANK PORK SOUP  
WITH AGARICUS MUSHROOM AND BAMBOO PITHS

\* 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

蟹肉乾燒伊麵

BRAISED E-FU NOODLES WITH CRAB MEAT

百合紅豇沙

SWEETENED RED BEAN CREAM WITH LILY BULBS

美點雙輝

CHINESE PETITS FOURS

HK\$13,388 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

**OPAL**

\* 前菜拼盤

香煎素鵝、話梅涼瓜、四喜烤麩、井岡山腐皮  
DELUXE APPETISER PLATTER

羊肚菌露筍百合炒蝦球

SAUTEED PRAWNS WITH MOREL MUSHROOM, ASPARAGUS AND LILY BULBS

鮮舞茸杞子燉雞湯

DOUBLE-BOILED CHICKEN SOUP  
WITH DRIED WOLFBERRIES AND MAITAKE MUSHROOM

\* 碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

\* 清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

古法鹽焗雞

BAKED CHICKEN WITH SALT

彩椒粟米雞粒蛋白炒藜麥飯

FRIED QUINOA RICE WITH BELL PEPPER, EGG WHITE, CORN AND DICED CHICKEN

生磨合桃露

SWEETENED WALNUT CREAM

美點雙輝

CHINESE PETITS FOURS

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JADE

\* 前菜拼盤

山楂蓮藕、井岡山腐皮、四喜烤麩、陳醋青瓜  
DELUXE APPETISER PLATTER

梅辣醬焗大蝦皇

BAKED KING PRAWNS IN SPICY PLUM SAUCE

姬松茸淮杞燉雞湯

DOUBLE-BOILED CHICKEN SOUP  
WITH FRESH YAM, DRIED WOLFBERRIES AND AGARICUS MUSHROOM

∞ 蠔皇原隻六頭湯鮑扣海參

BRAISED WHOLE 6-HEAD ABALONE AND SEA CUCUMBER WITH OYSTER SAUCE

清蒸東星斑

STEAMED FRESH SPOTTED GAROUPA

脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN

鮮蝦飄香荷葉飯

STEAMED RICE WITH PRAWN WRAPPED IN LOTUS LEAF

杏仁茶湯丸

合桃酥及桂花糕

SWEETENED ALMOND CREAM WITH GLUTINOUS RICE DUMPLINGS  
CHINESE PETITS FOURS

HK\$17,388 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 ∞ 招牌名菜 SIGNATURE DISH



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

前菜拼盤  
DELUXE APPETISER PLATTER

碧綠青芥末蝦球  
SAUTEED PRAWNS  
WITH GREENS IN MUSTARD SAUCE

碧綠青芥末蝦球  
SAUTEED PRAWNS  
WITH GREENS IN MUSTARD SAUCE

姬松茸竹筴燉豬展  
DOUBLE-BOILED SHANK PORK SOUP  
WITH AGARICUS MUSHROOM AND BAMBOO PITHS

碧綠鮮鮑片  
BRAISED SLICED ABALONE WITH GARDEN GREENS

碧綠鮮鮑片  
BRAISED SLICED ABALONE WITH GARDEN GREENS

清蒸沙巴龍躉  
STEAMED FRESH GIANT GAROUPA

清蒸沙巴龍躉  
STEAMED FRESH GIANT GAROUPA

金陵乳豬全體  
BARBECUED WHOLE SUCKLING PIG  
(A SUPPLEMENT CHARGE OF HK\$1,000 PER TABLE)

㊦ 格蘭焗響螺  
BAKED SEA WHELK WITH PORTUGUESE SAUCE  
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

㊦ 焗釀鮮蟹蓋  
BAKED STUFFED CRAB SHELL  
(A SUPPLEMENT CHARGE OF HK\$1,000 PER TABLE)

松茸海參燉雞  
DOUBLE-BOILED CHICKEN SOUP  
WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER  
(A SUPPLEMENT CHARGE OF HK\$500 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\$1,300 PER TABLE)

清蒸老虎斑  
STEAMED FRESH TIGER GAROUPA  
(A SUPPLEMENT CHARGE OF HK\$1,800 PER TABLE)

清蒸海東星斑  
STEAMED FRESH SPOTTED GAROUPA  
(A SUPPLEMENT CHARGE OF HK\$2,300 PER TABLE)

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