

# JOYOUS JOURNEY CELEBRATION PACKAGE

#### VALID UNTIL 31 DECEMBER 2024

Every bundle of Joy deserves a memorable welcome.

At Island Shangri-La, Hong Kong, you can celebrate the milestone birthday or
the newest addition to the family in an elegant setting with our exceptional service.

#### THE FOLLOWING PRIVILEGES WILL BE OFFERED WITH OUR COMPLIMENT FOR 5 TABLES OF 12 PERSONS OR ABOVE:

- An exquisite Chinese menu prepared by the culinary team of Michelin-Starred Summer Palace inclusive of hotel's signature dish
- Unlimited serving of fresh orange juice, soft drinks and house beer for 3 hours
- Preferential rate at HK\$300 plus 10% service charge per table of 12 persons to include house red & white wines for 3 hours
- A SIGNATURE GIFT FOR YOUR GUESTS
- COMPLIMENTARY USE OF A DRESSING ROOM
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- 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
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS)

### THE FOLLOWING PRIVILEGES WILL BE OFFERED WITH OUR COMPLIMENT FOR 10 TABLES OF 12 PERSONS OR ABOVE:

- A CHEF MADE BIRTHDAY-THEMED CAKE FOR CELEBRATION
- WELCOME MOCKTAIL FOR YOUR GUESTS
- 5 Dozens assorted canapes on your choices
- Complimentary use of a mahjong room with Chinese tea (For dinner reception only)
- Dining voucher valued at HK\$2,000 net in one of the restaurants at Island Shangri-La, Hong Kong

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



#### CHINESE SET MENU I

金陵乳豬全體 BARBECUED WHOLE SUCKLING PIG

\* 碧綠柚子蜜蝦球 STIR-FRIED PRAWNS WITH GARDEN GREENS IN YUZU HONEY

\* 姬松茸淮杞燉雞 Double-boiled chicken soup with Chinese Yam and Agaricus mushroom

> 碧綠鮮鮑片 BRAISED SLICED ABALONE WITH VEGETABLES

> > \* 清蒸沙巴龍躉 STEAMED FRESH GIANT GAROUPA

金瑤脆皮炸子雞 DEEP-FRIED CRISPY CHICKEN WITH DEEP FRIED CONPOY

松子鳳梨鴨粒炒香苗 FRIED RICE WITH DICED DUCK, PINEAPPLE AND PINE NUTS

北菇上湯生麵 NOODLES WITH BLACK MUSHROOMS IN SUPREME SOUP

蛋白杏仁茶 SWEETENED CREAM OF ALMOND WITH EGG WHITE

> 合時鮮果盤 FRESH FRUIT PLATTER

HK\$18,888 plus 10% service charges per table of 12 persons Inclusive of unlimited serving of Fresh orange juice, soft drinks, mineral water and house beer for 3 hours

敬奉:紅雞蛋及酸薑或壽桃

With compliments: Red boiled eggs and preserved ginger OR Longevity bun with lotus seed paste and egg yolk

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



SHANGRI-LA

## **CHINESE SET MENU II**

金陵乳豬全體 BARBECUED WHOLE SUCKLING PIG

紫淮山蘆筍百合炒蝦球 SAUTÉED PRAWNS WITH PURPLE YAM, ASPARAGUS AND LILY BULBS

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

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

> \* 清蒸老虎斑 STEAMED FRESH TIGER GAROUPA

鹽香黃油雞 BAKED CHICKEN WITH SALT AND SPICES

金瑤香蔥雞粒炒香苗 FRIED RICE WITH DICED CHICKEN, CONPOY AND SCALLIONS

鮑汁雜菌炆伊麵 STEWED E-FU NOODLES WITH ASSORTED MUSHROOMS WITH ABALONE SAUCE

> 生磨合桃露 SWEET WALNUT CREAM

合時鮮果盤 FRESH FRUIT PLATTER

HK\$20,888 plus 10% service charges per table of 12 persons Inclusive of unlimited serving of Fresh orange juice, soft drinks, mineral water and house beer for 3 hours

敬奉:紅雞蛋及酸薑 或 壽桃

WITH COMPLIMENTS: RED BOILED EGGS AND PRESERVED GINGER OR LONGEVITY BUN WITH LOTUS SEED PASTE AND EGG YOLK

PRICES ARE SUBJECT TO 10% SERVICE CHARGE

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## **CHINESE SET MENU III**

HONG KONG

金陵乳豬全體 BARBECUED WHOLE SUCKLING PIG

\* 風沙椒鹽蝦球 DEEP-FRIED PRAWNS WITH SPICY SALT AND DEEP-FRIED GARLIC

鮮黃耳羊肚菌扒時蔬 BRAISED VEGETABLE WITH YELLOW FUNGUS AND MOREL MUSHROOM

> 格蘭焗響螺 BAKED SEA WHELK WITH PORTUGUESE SAUCE

\* 竹笙瑤柱燕窩羹 DOUBLE-BOILED BIRD NEST SOUP WITH CONPOY AND BAMBOO FUNGUS

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

> 清蒸海東星斑 STEAMED FRESH SPOTTED GAROUPA

南乳芝麻焗脆皮雞 BAKED CHICKEN WITH SOY CHEESE AND SESAME

紫蘇薑米蛋白牛崧炒香苗 FRIED RICE WITH MINCED BEEF, EGG WHITE, PERILLA AND GINGER

蝦子蟹肉炆伊麵 BRAISED E-FU NOODLES WITH SHRIMP ROES AND CRAB MEAT

百合紅蓮燉蘆薈 SWEETENED SOUP WITH ALOE VERA, RED DATES AND FRESH LILY BULBS

> 合時鮮果盤 FRESH FRUIT PLATTER

HK\$23,888 plus 10% service charges per table of 12 persons Inclusive of unlimited serving of Fresh orange juice, soft drinks, mineral water and house beer for 3 hours

敬奉:紅雞蛋及酸薑或壽桃

With compliments: Red boiled eggs and preserved ginger OR Longevity bun with lotus seed paste and egg yolk

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 約 招牌名菜 SIGNATURE DISH



\* ALTERNATIVE DISH IS AVAILABLE 其他菜式可供選擇 約 招牌名菜SIGNA<mark>TURE</mark> DISH

碧綠柚子蜜蝦球

STIR-FRIED PRAWNS
WITH GARDEN GREENS IN YUZU HONEY

風沙椒鹽蝦球

DEEP-FRIED PRAWNS WITH SPICY SALT AND DEEP-FRIED GARLIC

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA

姬松茸淮杞燉雞

DOUBLE-BOILED CHICKEN SOUP WITH CHINESE YAM AND AGARICUS MUSHROOM

竹笙瑶柱燕窩羹

DOUBLE-BOILED BIRD NEST SOUP WITH CONPOY AND BAMBOO FUNGUS

め 碧綠蠔皇原隻六頭湯鮑扣北菇

Braised whole 6-head abalone with black mushroom and seasonal greens in oyster sauce 80 黃金焗釀鮮蟹蓋

Baked Stuffed crab shell (a supplement charge of HK\$1,100 per table)

鮮舞茸露筍百合炒帶子

Sauteed scallops with asparagus, lily bulbs and maitake mushroom (a supplement charge of HK\$1,280 per table)

清蒸海東星斑

Steamed fresh spotted garoupa (a supplement charge of HK\$2,000 per table)

清蒸海東星斑

Steamed fresh spotted garoupa (a supplement charge of HK\$800 per table)

80 原盅佛跳牆

"Buddha Jumps over the Wall" Double-Boiled soup With assorted dried seafood (a supplement charge of HK\$2,800 per table)

松茸官燕燉雞

Double-boiled chicken soup with matsutake mushroom and bird's nest (a supplement charge of HK\$600 per table)

80 碧綠蠔皇原隻六頭湯鮑扣海參

Braised whole 6-head abalone and sea cucumber and seasonal greens in oyster sauce (a supplement charge of HK\$600 per table)

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