

Signature Wedding Packages

valid from 1 January until 31 December 2023

<i>Elegance</i>	HK\$16,988 per table
<i>Glamour</i>	HK\$18,988 per table
<i>Indulgence</i>	HK\$22,988 per table
<i>Extravaganza</i>	HK\$30,888 per table

The following privileges will be offered with our compliments for a minimum of 5 tables of 12 persons:

- An exquisite Chinese menu prepared by the culinary team of Michelin-starred Summer Palace
- Complimentary valet parking for a maximum of two 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
- 20% discount on menu tasting (minimum six persons for dinner reception)

Additional privileges will be offered with our compliments for a minimum of 20 tables of 12 persons:

- Complimentary two nights stay in Cityview Suite with honeymoon amenities
- In-room dining supper and breakfast for two persons
- Complimentary valet parking for a maximum of eight cars
- A 45-minute massage for two persons
- Complimentary use of a bridal dressing room
- Mahjong with Chinese tea before dinner
- A bottle of house champagne for the toast
- A signature wedding gift for your guests
- Customised wedding backdrop with names of the bride and groom
- Chauffeured Mercedes-Benzes for three hours
- Dining certificate valued at HK\$2,000 in one of Island Shangri-La's restaurants for 1st anniversary

Beverage packages: (wine selection will be confirmed three months prior to the event date)

- **HK\$3,480 for 3 hours**, HK\$180 for each additional hour per table of 12 persons
Soft drinks, beer and fresh orange juice
- **HK\$3,780 for 3 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\$4,080 for 3 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\$4,380 for 3 hours**, HK\$240 for each additional hour per table of 12 persons
Bordeaux red and Burgundy white wines, soft drinks, beer and fresh orange juice

Prices are subject to 10% service charge

ELEGANCE CHINESE DINNER MENU

金陵乳豬全體

Barbecued whole suckling pig

*川汁舞茸炒鴿片

Sautéed pigeon fillet and maitake mushroom in Sichuan style

*姬松茸淮杞燉雞湯

Double-boiled chicken soup with fresh yam, dried wolfberries and agaricus mushroom

*碧綠蠔皇原隻鮑魚扒花菇

Braised whole abalone with vegetables and black mushroom in oyster sauce

清蒸海東星斑

Steamed fresh spotted garoupa

*脆皮炸子雞

Deep-fried crispy chicken

紫菜海鮮炒飯

Fried rice with assorted diced seafood and seaweed

北京菜肉餃

Beijing style dumplings

楊枝甘露、蓮蓉合桃酥及桂花糕

Chilled sago cream with pomelo and mango & Chinese petits fours

HK\$16,988 per table of 12 persons 每席供12位享用

*Alternative selections

川汁舞茸炒鴿片 Sautéed pigeon fillet and maitake mushroom in Sichuan style	虎掌菌百合露筍炒帶子 Sautéed scallops with scaly hedgehog mushroom, lily, and asparagus (a supplement charge of HK\$500 per table)
姬松茸淮杞燉雞湯 Double-boiled chicken soup with fresh yam, dried wolfberries and agaricus mushroom	蟹肉燕窩羹 Braised bird's nest soup with crab meat (a supplement charge of HK\$1,000 per table)
碧綠蠔皇原隻鮑魚扒花菇 Braised whole abalone with vegetables and black mushroom in oyster sauce	碧綠蠔皇原隻湯鮑扣鵝掌 Braised whole abalone and goose webs with oyster sauce (a supplement charge of HK\$900 per table)
脆皮炸子雞 Deep-fried crispy chicken	亞麻籽焗子雞 Baked chicken with flaxseed (complimentary upgrade with no additional charge)

招牌名菜 Signature dish

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.

Island Shangri-La, Hong Kong 港島香格里拉

Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com

GLAMOUR CHINESE DINNER MENU

- 金陵乳豬全體
Barbecued whole suckling pig
雞璫菌萵筍炒蝦球
Sautéed prawns with termite mushroom and stem lettuce
∞ 格蘭焗響螺
Baked sea whelk with Portuguese sauce
*沙薑三蔥炒雞球
Sautéed chicken fillet with spicy ginger and onions
*蟲草花雪耳燉螺頭
Double-boiled sea whelk soup with cordyceps flower and snow fungus
* ∞ 蠔皇原隻湯鮑扣花菇
Braised whole abalone and black mushroom with oyster sauce
清蒸海東星斑
Steamed fresh spotted garoupa
*亞麻籽焗子雞
Baked chicken with flaxseed
燒汁牛蒡帶子菜粒炒飯
Fried rice with scallops, lappa and diced vegetable in brown sauce
蝦籽北菇乾燒伊麵
Braised e-fu noodles with shrimp roe and black mushroom
百合紅蓮燉蘆薈、笑口棗及椰汁紅豆糕
Double-boiled aloe vera with red dates and lily bulbs & Chinese petits fours
合時鮮果盤
Fresh fruit platter

***Alternative selections** **HK\$18,988 per table of 12 persons** 每席供12位享用

沙薑三蔥炒雞球 Sautéed chicken fillet with spicy ginger and onions	瑤柱蛋白扒竹筍露筍卷 Braised asparagus rolled with egg white, bamboo piths and dried conpoy (a supplement charge of HK\$800 per table)
蟲草花雪耳燉螺頭 Double-boiled sea whelk soup with cordyceps flower and snow fungus	∞ 松茸官燕燉雞 Double-boiled chicken soup with matsutake mushroom and supreme bird's nest (a supplement charge of HK\$2,000 per table)
∞ 蠔皇原隻湯鮑扣花菇 Braised whole abalone and black mushroom with oyster sauce	∞ 蠔皇原隻湯鮑扣鵝掌 Braised whole abalone and goose webs with oyster sauce (a supplement charge of HK\$900 per table)
亞麻籽焗子雞 Baked chicken with flaxseed	鹽香黃油雞 Crispy chicken with salt and spices (complimentary upgrade with no additional charge)

∞ 招牌名菜 Signature dish

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INDULGENCE CHINESE DINNER MENU

金陵乳豬全體
 Barbecued whole suckling pig
 *脆杞子百合露筍炒螺片
 Braised sliced sea whelk with crispy dried wolfberries, lily bulbs and asparagus
 *羊肚菌扒百花玉環
 Braised morel mushroom with vegetable marrow
 松露醬舞茸炒蝦球
 Sautéed prawns and maitake mushroom with truffle sauce
 *松茸官燕燉雞
 Double-boiled chicken soup with matsutake mushroom and bird's nest
 蠔皇原隻湯鮑扣鵝掌
 Braised whole abalone and goose webs with oyster sauce
 清蒸海東星斑
 Steamed fresh spotted garoupa
 *鹽香黃油雞
 Baked chicken with salt and spices
 松子牛蒡海鮮炒飯
 Fried rice with assorted diced seafood, pine nuts and lappa
 上湯水餃生麵
 Noodles with dumplings in supreme soup
 鮮百合圓肉燉桃膠、奶皇糯米糍及香蕉煎堆仔
 Sweetened peach resin with longan and lotus seeds & Chinese petits fours
 合時鮮果盤
 Fresh fruit platter

***Alternative selections** **HK\$22,988 per table of 12 persons** 每席供12位享用

脆杞子百合露筍炒螺片 Braised sliced sea whelk with crispy dried wolfberries, lily bulbs and asparagus	鮮淮山露筍炒龍蝦球 Sautéed fresh lobster with fresh yam and asparagus (a supplement charge of HK\$3,000 per table)
羊肚菌扒百花玉環 Braised morel mushroom with vegetable marrow	松露醬白汁芝士焗海鮮貝 Baked seafood with cheese and truffle sauce (a supplement charge of HK\$400 per table)
松茸官燕燉雞 Double-boiled chicken soup with matsutake mushroom and bird's nest	原盅佛跳牆 "Buddha Jumps over the Wall" Double-boiled soup with assorted dried seafood (a supplement charge of HK\$800 per table)
鹽香黃油雞 Baked chicken with salt and spices	脆皮炸子雞 Deep-fried crispy chicken (complimentary upgrade with no additional charge)

☞ 招牌名菜 Signature dish

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EXTRAVAGANZA CHINESE DINNER MENU

金陵乳豬全體
 Barbecued whole suckling pig
 三蔥露筍炒龍蝦球
 Sautéed fresh lobster with onions and asparagus
 * 松露醬白汁芝士焗海鮮貝
 Baked seafood with cheese and truffle sauce
 * 羊肚菌瑤柱扒娃娃菜
 Braised baby cabbage with morel mushroom and conpoy
 原盅佛跳牆
 “Buddha Jumps over the Wall” – Double-boiled soup with assorted dried seafood
 * 三頭原隻湯鮑扣遼參
 Braised whole 3-head abalone and sea cucumber
 清蒸老鼠斑
 Steamed fresh panther garoupa
 * 脆皮炸子雞
 Deep-fried crispy chicken
 紫蘇薑米四季豆海鮮炒飯
 Fried rice with diced seafood, spring beans, perilla and ginger
 北菇湯生麵
 Noodles with black mushroom in supreme soup
 蓮蓉西米焗布甸、香芒糯米糍及牡丹酥
 Baked sago pudding with lotus seed paste & Chinese petits fours
 合時鮮果盤
 Fresh fruit platter

***Alternative selections** **HK\$30,888 per table of 12 persons** 每席供12位享用

松露醬白汁芝士焗海鮮貝 Baked seafood with cheese and truffle sauce	焗釀鮮蟹蓋 Baked stuffed crab shell (a supplement charge of HK\$800 per table)
羊肚菌瑤柱扒娃娃菜 Braised baby cabbage with morel mushroom and conpoy	蟹皇竹筍扒露筍卷 Braised asparagus rolled with shrimp roe and bamboo piths (a supplement charge of HK\$900 per table)
三頭原隻湯鮑扣遼參 Braised whole 3-head abalone and sea cucumber	二頭原隻湯鮑扣遼參 Braised whole 2-head abalone and sea cucumber (a supplement charge of HK\$1,100 per table)
脆皮炸子雞 Deep-fried crispy chicken	香草燒子雞 Crispy chicken with herbs (complimentary upgrade with no additional charge)

招牌名菜 Signature dish

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