

Signature Wedding Package

valid from 1 January 2025 until 31 December 2025

<i>Elegance</i>	HK\$19,688 per table
<i>Glamour</i>	HK\$22,388 per table
<i>Indulgence</i>	HK\$26,388 per table
<i>Extravaganza</i>	HK\$32,388 per table

For a minimum of 5 tables 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
- Complimentary use of a bridal dressing room
- 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
- Elegant wedding guest book
- Your choice of stylish table linen and seat covers
- Deluxe fresh floral centerpiece on each dining table
- Complimentary use of the hotel's LCD projectors and PA system
- 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 4 hours**, HK\$200 for each additional hour per table of 12 persons
Soft drinks, beer and fresh orange juice
- **HK\$3,980 for 4 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 4 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 4 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

ELEGANCE CHINESE DINNER MENU

金陵乳豬全體

Barbecued whole suckling pig

* 芥末香蔥蘆筍爆蝦球

Sautéed prawns with asparagus and scallions in mustard sauce

翠塘海皇燕窩羹

Braised bird's nest soup with seafood and Chinese cabbage

* 碧綠蠔皇原隻六頭湯鮑扣鵝掌

Braised whole 6-head abalone
with seasonal greens and goose web in oyster sauce

清蒸海東星斑

Steamed fresh spotted groupa

脆皮炸子雞

Deep-fried crispy chicken

紫蘇薑米蛋白牛崧炒香苗

Fried rice with minced beef, egg white, perilla and ginger

* 羊肚菌火鴨絲炆伊麵

Braised e-fu noodles with shredded duck and morel mushroom

合桃露湯圓、笑口棗及桂花糕

Sweetened cream with walnut and sesame dumplings
Chinese petits fours

HK\$19,688 per table of 12 persons 每席供12位享用

*Alternative selections

芥末香蔥蘆筍爆蝦球 Sautéed prawns with asparagus and scallions in mustard sauce	油雞縱菌百合蘆筍炒帶子 Sautéed prawns and scallops with marinated termite mushroom, lily bulbs, and asparagus (a supplement charge of HK\$600 per table)
碧綠蠔皇原隻六頭湯鮑扣鵝掌 Braised whole abalone with seasonal greens and goose web in oyster sauce	碧綠蠔皇原隻六頭湯鮑扣海參 Braised whole 6-head abalone with sea cucumber in oyster sauce (a supplement charge of HK\$900 per table)
脆皮炸子雞 Deep-fried crispy chicken	家鄉陳草菇焗子雞 Baked chicken with straw mushroom in traditional style (Alternative selection with no additional charge)
羊肚菌火鴨絲炆伊麵 Braised e-fu noodles with shredded duck and morel mushroom	蝦子乾燒伊麵 Braised e-fu noodles with shrimp roes (Alternative selection with no additional charges)

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
 * 脆杞子鮮黃耳窩筍炒螺片
 Sautéed sliced sea whelk with crispy dried wolfberries, yellow fungus and stem lettuce
 羅勒白汁芝士海鮮焗鮑貝
 Baked mixed seafood with cheese and basil cream sauce
 * 竹筍北菇扒時蔬
 Braised vegetables with black mushrooms and bamboo piths
 蟲草花姬松茸螺頭燉雞
 Double-boiled chicken soup
 with sea whelk, cordyceps flower and agaricus mushroom
 * 碧綠蠔皇原隻六頭湯鮑扣鵝掌
 Braised whole 6-head abalone
 with seasonal greens and goose web in oyster sauce
 清蒸海東星斑
 Steamed fresh spotted garoupa
 * 三蔥香油焗子雞
 Baked chicken with onions and sesame oil
 櫻花蝦薑米蛋白牛崧炒絲苗
 Fried rice with sakura shrimp, minced beef, egg white and ginger
 北京水餃
 Beijing dumplings in supreme soup
 楊枝甘露、蜂巢糕及合桃酥
 Chilled sago cream with mango juice and pomelo
 Chinese petits fours

HK\$22,388 per table of 12 persons 每席供12位享用

*Alternative selections

脆杞子鮮黃耳窩筍炒螺片 Sautéed sliced sea whelk with crispy dried wolfberries, yellow fungus and stem lettuce	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)
竹筍北菇扒時蔬 Braised vegetables with black mushrooms and bamboo piths	羊肚菌扒百花玉環 Braised morel mushrooms with minced shrimp in vegetable marrow (a supplement charge of HK\$800 per table)
碧綠蠔皇原隻六頭湯鮑扣鵝掌 Braised whole 6-head abalone with seasonal greens and goose web in oyster sauce	碧綠蠔皇原隻六頭湯鮑扣遼參 Braised whole 6-head abalone with seasonal greens and sea cucumber in oyster sauce (a supplement charge of HK\$1,500 per table)
三蔥香油焗子雞 Baked chicken with onions and sesame oil	蒜香脆皮炸子雞 Deep-fried crispy chicken with garlic (Alternative selection with no additional charges)

招牌名菜 Signature dish

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INDULGENCE CHINESE DINNER MENU

金陵乳豬全體
Barbecued whole suckling pig
* 川汁蘆筍貴妃蚌炒蝦球
Sautéed prawns with quahog clams and asparagus in Sichuan style sauce
☞ 格蘭焗響螺
Baked stuffed sea whelk with Portuguese sauce
* 珊瑚玉液扒百花北菇
Braised minced shrimp and black mushrooms with crab roe and bird's nest
☞ 螺頭蜜瓜爵士湯
Double-boiled melon soup with sea whelk, spareribs and Chinese herbs
* ☞ 碧綠遼參扣鵝掌
Braised sea cucumber with seasonal greens and goose web in oyster sauce
清蒸海東星斑
Steamed fresh spotted groupa
鹽香黃油雞
Baked chicken with salt and spices
摩利菌串茄燴絲苗
Braised rice with morel mushroom and truss tomato
* 水餃湯生麵
Noodles with dumplings in supreme soup
百合紅蓮燉桃膠、香蕉煎堆仔及牡丹酥
Double-boiled peach resin with red dates and lily bulbs
Chinese petits fours

HK\$26,388 per table of 12 persons 每席供12位享用

*Alternative selections

川汁蘆筍貴妃蚌炒蝦球 Sautéed prawns with quahog clams and asparagus in Sichuan style sauce	☞ 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)
珊瑚玉液扒百花北菇 Braised minced shrimp and black mushrooms with crab roe and bird's nest	鮮蟲草花扒竹筍蘆筍卷 Braised asparagus rolled with cordyceps flower and bamboo piths (a supplement charge of HK\$300 per table)
☞ 碧綠遼參扣鵝掌 Braised sea cucumber with seasonal greens and goose web in oyster sauce	☞ 碧綠蠔皇蝦子燴關東遼參 Braised Kanto sea cucumber with seasonal greens and shrimp roe in oyster sauce (a supplement charge of HK\$1,500 per table)
水餃湯生麵 Noodles with dumplings in supreme soup	蟹肉燴伊麵 Braised e-fu noodles with crab meat (a supplement charge of HK\$300 per table)

☞ 招牌名菜 Signature dish

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EXTRAVAGANZA CHINESE DINNER MENU

鵝肝醬乳豬多士

Barbecued suckling pig toast with foie gras sauce

彩椒羅勒炒龍蝦球

Sautéed lobster with lily bulb, bell peppers and basil

鮑魚扒百花玉環

Braised abalone with minced shrimp in vegetable marrow

∞ 黃金焗釀鮮蟹蓋

Baked stuffed crab shell with crab roe

∞ 清燉海中寶

Double-boiled sea whelk soup with fish maw and conpoy

∞ 碧綠蠔皇蝦子燴關東遼參

Braised Kanto sea cucumber with seasonal greens and shrimp roe in oyster sauce

清蒸老鼠斑

Steamed fresh panther garoupa

脆皮炸子雞

Deep-fried crispy chicken

煎帶子彩椒薑米炒絲苗

Fried rice with pan-fried scallop, bell peppers and ginger

上湯北京水餃

Beijing dumplings in supreme soup

開心果露、香芒糯米糍及奶黃煎堆仔

Sweetened cream of pistachio

Chinese petits fours

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