

## Sizzling Summer Romance

VALID FROM 1 APRIL 2024 UNTIL 31 AUGUST 2024

LUNCH	HK\$14,888 PER TABLE
DINNER	HK\$19,888 PER TABLE

**FOR A MINIMUM OF 3 TABLES AT HK\$14,888 FOR LUNCH RECEPTION AND HK\$19,888 FOR DINNER RECEPTION PER TABLE OF 10- 12 PERSONS**

### PRIVILEGES INCLUDE:

- AN EXQUISITE CHINESE MENU PREPARED BY THE CULINARY TEAM OF MICHELIN-STARRED SUMMER PALACE INCLUSIVE OF HOTEL'S SIGNATURE DISH
- FREE-FLOW SERVING OF SOFT DRINKS, WATER, FRESH ORANGE JUICE, AND BEER FOR THREE HOURS
- A SUPPLEMENT CHARGE AT HK\$300 PER TABLE OF 10-12 PERSONS TO INCLUDE FREE-FLOW SERVING OF HOUSE RED & WHITE WINES FOR THREE HOURS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TWO CARS
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- YOUR CHOICE OF STYLISH TABLE LINEN AND SEAT COVERS
- DELUXE FRESH FLORAL CENTERPIECE ON EACH DINING TABLE

### ADDITIONAL PRIVILEGES FOR A MINIMUM 6 TABLES:

- ONE NIGHT STAY IN DELUXE PEAK VIEW ROOM WITH BREAKFAST FOR TWO PERSONS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- ELEGANT WEDDING GUEST BOOK
- A SIGNATURE WEDDING GIFT FOR YOUR GUESTS
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- COMPLIMENTARY USE OF THE HOTEL'S LCD PROJECTORS AND PA SYSTEM

### ADDITIONAL PRIVILEGES FOR A MINIMUM 10 TABLES:

- UPGRADE TO ONE NIGHT STAY IN GRAND PREMIER PEAK VIEW ROOM WITH BREAKFAST FOR TWO PERSONS
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF EIGHT CARS
- COMPLIMENTARY USE OF A MAHJONG ROOM WITH CHINESE TEA BEFORE DINNER
- CUSTOMISED WEDDING BACKDROP WITH NAMES OF BRIDE AND GROOM
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS)

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)

EXCLUSIVELY AVAILABLE FOR NEW BOOKINGS CONFIRMED FROM 1 APRIL 2024 AND BLACKOUT DATES APPLIED





港島香格里拉  
ISLAND  
SHANGRI-LA  
HONG KONG

## LUNCH

\*夏宮四小碟

(陳醋海蜇頭 / 沙薑豬腳仔 / 話梅涼瓜 / 井崗山腐皮)

DELUXE APPETIZER PLATTER

\*雞縱菌蘆筍炒蝦球

SAUTÉED PRAWNS WITH ASPARAGUS AND TERMITE MUSHROOM

姬松茸雪耳燉雞

DOUBLE-BOILED CHICKEN SOUP  
WITH AGARICUS MUSHROOM AND SNOW FUNGUS

\*碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

\*清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN

\*松子鳳梨雞粒炒飯

FRIED RICE WITH DICED CHICKEN, PINEAPPLE AND PINE NUTS

\*生磨合桃露

SWEETENED CREAM OF WALNUT

美點雙輝

CHINESE PETITS FOURS

HK\$14,888 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



DINNER

金陵乳豬全體  
BARBECUED WHOLE SUCKLING PIG

\*碧綠法國鴿甫炒蝦球  
SAUTÉED PRAWNS WITH FRENCH PIGEON FILLET AND VEGETABLES

\*格蘭焗響螺  
BAKED SEA WHELK WITH PORTUGUESE SAUCE

\*瑤柱北菇扒小唐菜  
BRAISED BRASSICA WITH BLACK MUSHROOM AND CONPOY

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

蠔皇原隻湯鮑扣北菇  
BRAISED WHOLE ABALONE WITH BLACK MUSHROOM IN OYSTER SAUCE

清蒸老虎斑  
STEAMED FRESH TIGER GAROUPA

鹽香黃油雞  
BAKED CHICKEN WITH SALT AND SPICES

\*飄香荷葉飯  
FRIED RICE WRAPPED IN LOTUS LEAVES

\*瑤柱金菇燴稻庭烏冬  
BRAISED INANIWA UDON WITH CONPOY AND ENOKI MUSHROOM

\*香芒楊枝甘露  
CHILLED MANGO CREAM WITH MANGO JUICE AND POMELO

美點雙輝  
CHINESE PETITS FOURS

HK\$19,888 PER TABLE OF 12 PERSONS 每席供十二位享用

PRICES ARE SUBJECT TO 10% SERVICE CHARGE  
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DUE TO UNFORESEEABLE MARKET PRICE FLUCTUATIONS AND AVAILABILITY

\*ALTERNATIVE DISH IS AVAILABLE  
其他菜式可供選擇



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

夏宮四小碟

(陳醋海蜇頭/沙薑豬腳仔/話梅涼瓜/井崗山腐皮)  
DELUXE APPETISER PLATTER

雞縱菌蘆筍炒蝦球

SAUTÉED PRAWNS WITH ASPARAGUS AND  
TERMITE MUSHROOM

碧綠法國鴿甫炒蝦球

SAUTÉED PRAWNS WITH FRENCH PIGEON FILLET AND  
VEGETABLES

格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

瑤柱北菇扒小唐菜

BRAISED BRASSICA WITH BLACK MUSHROOM  
AND CONPOY

松茸海參燉雞

DOUBLE-BOILED CHICKEN SOUP  
WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG  
(A SUPPLEMENT CHARGE OF HK\$1,100 PER TABLE)

∞ 焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL  
(A SUPPLEMENT CHARGE OF HK\$900 PER TABLE)

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\$1,500 PER TABLE)

∞ 松露醬白汁焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL  
WITH CHEESE AND TRUFFLE SAUCE  
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

羊肚菌扒百花玉環

BRAISED MOREL MUSHROOMS WITH MINCED SHRIMP IN  
VEGETABLE MARROW  
(A SUPPLEMENT CHARGE OF HK\$700 PER TABLE)

∞ 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\$1,400 PER TABLE)

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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

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA

松子鳳梨雞粒炒飯

FRIED RICE WITH DICED CHICKEN, PINEAPPLE AND  
PINE NUTS

飄香荷葉飯

FRIED RICE WRAPPED IN LOTUS LEAVES

瑤柱金菇燴稻庭烏冬

BRAISED INANIWA UDON WITH CONPOY AND ENOKI  
MUSHROOM

生磨合桃露

SWEETENED CREAM OF WALNUT

生磨合桃露

SWEETENED CREAM OF WALNUT

香芒楊枝甘露

CHILLED MANGO CREAM WITH MANGO JUICE AND  
POMELO

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA

(A SUPPLEMENT CHARGE OF HK\$1,500 PER TABLE)

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

金瑤帶子燒鴨炒飯

FRIED RICE WITH ROASTED DUCK, CONPOY AND  
SCALLOP

(A SUPPLEMENT CHARGE OF HK\$300 PER TABLE)

瑤柱蟹肉燴絲苗

BRAISED RICE WITH CRAB MEAT AND CONPOY

(A SUPPLEMENT CHARGE OF HK\$300 PER TABLE)

蝦子蟹肉乾燒伊麵

BRAISED E-FU NOODLES WITH SHRIMP ROE AND  
CRAB MEAT

(A SUPPLEMENT CHARGE OF HK\$350 PER TABLE)

桂花紅豆沙湯圓

SWEETENED CREAM WITH RED BEAN,  
OSMANTHUS AND SESAME DUMPLINGS

(A SUPPLEMENT CHARGE OF HK\$300 PER TABLE)

百合紅蓮燉蘆薈

SWEETENED SOUP WITH ALOE VERA, RED DATES  
AND FRESH LILY BULBS

(A SUPPLEMENT CHARGE OF HK\$650 PER TABLE)

蓮蓉西米焗布甸

BAKED TAPIOCA CUSTARD WITH LOTUS SEED

(A SUPPLEMENT CHARGE OF HK\$350 PER TABLE)

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