

TIMELESS TREASURES WEDDING DINNER AT ISLAND BALLROOM

VALID FROM 1 SEPTEMBER 2024 UNTIL 31 DECEMBER 2024

EUSTOMA	HK\$21,888 PER TABLE
HYACINTH	HK\$24,888 PER TABLE
GARDENIA	HK\$28,888 PER TABLE
CALLA LILY	HK\$32,888 PER TABLE

FOR A MINIMUM OF 25 TABLES AT HK\$21,888 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 TWO NIGHTS STAY IN CITYVIEW SUITE WITH BREAKFAST FOR TWO PERSONS DAILY
- LATE SUPPER FOR BRIDE & GROOM ON WEDDING NIGHT IN SUITE
- CUSTOMISED WEDDING BACKDROP WITH NAMES OF BRIDE AND GROOM
- CHAUFFEURED MERCEDES-BENZ FOR THREE HOURS
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TEN CARS
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- COMPLIMENTARY USE OF A MAHJONG ROOM WITH CHINESE TEA BEFORE DINNER
- A FIVE-TIER MOCK WEDDING CAKE FOR PHOTO-TAKING AND CAKE-CUTTING CEREMONY
- A FRESH FRUIT CREAM CAKE FOR THE RECEPTION
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- CORKAGE WAIVED FOR SELF-BROUGHT SPIRITS
- A SIGNATURE WEDDING GIFT FOR YOUR GUESTS
- 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
- FIRST ANNIVERSARY DINING VOUCHER VALUED AT HK\$2,000 NET IN ONE OF THE RESTAURANTS AT ISLAND SHANGRI-LA, HONG KONG
- EXCLUSIVE SPA VOUCHER VALUED AT HK\$2,000 NET IN YUN WELLNESS AT ISLAND SHANGRI-LA, HONG KONG
- 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 3 HOURS**, HK\$200 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS
SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,980 FOR 3 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 3 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 3 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

FOR RESERVATIONS OR ENQUIRIES, PLEASE CONTACT OUR EVENTS MANAGEMENT DEPARTMENT
ON TELEPHONE 2820 8517 OR E-MAIL EVENTS.ISL@SHANGRI-LA.COM

EUSTOMA

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

* 黑皮雞縱菌蘆筍炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS AND BLACK TERMITE MUSHROOM

* 松茸海參燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER

☞ 碧綠蠔皇原隻三頭湯鮑

BRAISED WHOLE 3-HEAD ABALONE

WITH SEASONAL GREENS IN OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

鹽香黃油雞

BAKED CHICKEN WITH SALT AND SPICES

松子彩椒牛崧蛋白炒絲苗

FRIED RICE WITH MINCED BEEF, EGG WHITE, BELL PEPPERS AND PINE NUTS

瑤柱金菇燴稻庭烏冬

BRAISED INANIWA UDON WITH CONPOY AND ENOKI MUSHROOM

百合紅蓮燉蘆薈、合桃酥及桂花糕

DOUBLE-BOILED ALOE VERA WITH RED DATES AND LILY BULBS

CHINESE PETITS FOURS

HK\$21,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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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 ☞ 招牌名菜 SIGNATURE DISH

HYACINTH

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

* 窩筍百合炒帶子蝦球

SAUTEED SCALLOPS AND PRAWNS WITH STEM LETTUCE AND LILY BULBS

☞ 黃金焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

鮮蟲草花扒竹筍蘆筍卷

BRAISED ASPARAGUS ROLLED WITH CORDYCEPS FLOWER AND BAMBOO PITHS

松茸官燕燉雞

DOUBLE-BOILED CHICKEN SOUP

WITH MATSUTAKE MUSHROOM AND BIRD'S NEST

* ☞ 蠔皇原隻六頭湯鮑扣北菇

BRAISED WHOLE 6-HEAD ABALONE

WITH BLACK MUSHROOM IN OYSTER SAUCE

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

羊肚菌玫瑰豉油雞

SOY CHICKEN MARINATED IN ROSE WINE WITH MOREL MUSHROOM

上湯甫魚鮮蝦雲吞稻庭烏冬

INANIWA UDON WITH SHRIMP WONTON IN SUPREME SOUP

八寶糖水、甘露酥及香芒糯米糍

SWEETENED EIGHT TREASURE SOUP

CHINESE PETITS FOURS

HK\$24,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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港島香格里拉
ISLAND
SHANGRI-LA
HONG KONG
GARDENIA

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

鮮舞茸百合炒龍蝦球

SAUTÉED FRESH LOBSTER WITH LILY BULB AND MAITAKE MUSHROOM

∞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE

金湯海鮮石榴棵

STEAMED DICED SEAFOOD DUMPLINGS
WITH BEETROOT IN CHEF'S SPECIAL BROTH

∞ 松茸金腿燉佛跳牆

“BUDDHA JUMPS OVER THE WALL”

DOUBLE BOILED SOUP WITH JINHUA HAM, MATSUTAKE MUSHROOM
AND ASSORTED DRIED SEAFOOD

∞ 碧綠蠔皇原隻六頭湯鮑扣花菇

BRAISED WHOLE 6-HEAD ABALONE
WITH SEASONAL GREENS AND BLACK MUSHROOM IN OYSTER SAUCE

陳年花雕雞油蒸東星斑

STEAMED FRESH SPOTTED GAROUPA
WITH AGED SHAOXING HUADIAO WINE

砵酒焗子雞

BAKED CHICKEN WITH PORT WINE

金瑤香蔥鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, CONPOY AND SCALLIONS

上湯鮮蝦雲吞

SHRIMP WONTON IN SUPREME SOUP

花旗參燉雙雪、牡丹酥及香蕉煎堆仔

DOUBLE BOILED SNOW FUNGUS AND FRESH PEAR WITH US GINSENG
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$28,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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港島香格里拉
ISLAND
SHANGRI-LA
HONG KONG

CALLA LILY

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

黑皮雞縱菌百合炒龍蝦球

STIR-FRIED LOBSTER WITH LILY BULBS AND BLACK TERMITE MUSHROOMS

珊瑚燕液扒竹筍蘆筍卷

BRAISED ASPARAGUS WITH CRAB ROE AND BIRD'S NEST
ROLLED WITH BAMBOO PITHS

∞ 松露醬白汁焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL WITH CHEESE AND TRUFFLE SAUCE

冬蟲草淮杞螺頭燉雞

DOUBLE-BOILED CHICKEN SOUP
WITH SEA WHELK, CORDYCEPS, YAM AND DRIED WOLFBERRIES

∞ 蠔皇原隻三頭湯鮑扣鵝掌

BRAISED WHOLE 3-HEAD ABALONE
WITH GOOSE WEB IN OYSTER SAUCE

雞油岩鹽蒸星斑

STEAMED FRESH SPOTTED GAROUPA WITH CHICKEN OIL AND ROCK SALT

蒜香脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN WITH GARLIC

鮮雜菌帶子燴絲苗

BRAISED RICE WITH SCALLOPS AND MUSHROOMS

上湯甫魚鮮蝦雲吞稻庭烏冬

INANIWA UDON WITH SHRIMP WONTON IN SUPREME SOUP

花旗參燉雙雪、蓮花酥及芒果糯米糍

DOUBLE BOILED SNOW FUNGUS AND FRESH PEAR WITH US GINSENG
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$32,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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黑皮雞縱菌蘆筍炒帶子
SAUTEED SCALLOPS WITH ASPARAGUS
AND BLACK TERMITE MUSHROOM

招牌名菜 黃金焗釀鮮蟹蓋
BAKED STUFFED CRAB SHELL
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

窩筍百合炒帶子蝦球
SAUTEED SCALLOPS AND PRAWNS
WITH STEM LETTUCE AND LILY BULBS

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\$800 PER TABLE)

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

招牌名菜 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)

招牌名菜 蠔皇原隻六頭湯鮑扣北菇
BRAISED WHOLE 6-HEAD ABALONE
WITH BLACK MUSHROOM IN OYSTER SAUCE

招牌名菜 蠔皇原隻六頭湯鮑扣鵝掌
BRAISED WHOLE 6-HEAD ABALONE
WITH GOOSE WEB IN OYSTER SAUCE
(A SUPPLEMENT CHARGE OF HK\$400 PER TABLE)

招牌名菜 蠔皇原隻六頭湯鮑扣北菇
BRAISED WHOLE 6-HEAD ABALONE
WITH BLACK MUSHROOM IN OYSTER SAUCE

招牌名菜 蠔皇原隻六頭湯鮑扣海參
BRAISED WHOLE 6-HEAD ABALONE
AND SEA CUCUMBER IN OYSTER SAUCE
(A SUPPLEMENT CHARGE OF HK\$600 PER TABLE)

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