

TIMELESS TREASURES WEDDING DINNER AT ISLAND BALLROOM

VALID FROM 1 JANUARY 2025 UNTIL 31 DECEMBER 2025

ASTER	HK\$19,688 PER TABLE
EUSTOMA	HK\$22,688 PER TABLE
HIBISCUS	HK\$25,688 PER TABLE
GARDENIA	HK\$29,688 PER TABLE
CALLA LILY	HK\$33,688 PER TABLE

FOR A MINIMUM OF 25 TABLES AT HK\$19,688 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 DAILY BREAKFAST FOR TWO PERSONS
- 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 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

ASTER

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 GAROUPA

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 ∞ 招牌名菜 SIGNATURE DISH

EUSTOMA

金陵乳豬全體

BARBECUED WHOLE SUCKLING PIG

* 熱情果醬鳳梨炒法國鴿甫

SAUTÉED FRENCH PIGEON FILLET
WITH PINEAPPLE IN PASSIONFRUIT SAUCE

* 瑪卡海參燉雞

DOUBLE-BOILED CHICKEN SOUP
WITH MACA 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

砵酒焗子雞

BAKED CHICKEN WITH PORT WINE

金粟彩椒海鮮炒五穀米飯

FRIED FIVE-GRAIN RICE WITH DICED SEAFOOD,
BELL PEPPERS AND SWEET CORN

上湯北京水餃

BEIJING STYLE DUMPLINGS IN SUPREME SOUP

雪棗百合燉蘆薈、蓮花酥及椰汁紅豆糕

DOUBLE-BOILED ALOE VERA WITH SNOW JUJUBE AND LILY BULBS
CHINESE PETITS FOURS

HK\$22,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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HIBISCUS

金陵乳豬全體
BARBECUED WHOLE SUCKLING PIG

* 脆杞子雞縱菌炒帶子
SAUTÉED SCALLOPS WITH CRISPY DRIED WOLFBERRIES
AND TERMITE MUSHROOM

∞ 格蘭焗響螺
BAKED SEA WHELK WITH PORTUGUESE SAUCE

* 紫淮山桃膠扒娃娃菜
BRAISED BABY CHINESE CABBAGE WITH PURPLE YAM AND PEACH RESIN

松茸官燕燉雞
DOUBLE-BOILED CHICKEN SOUP
WITH MATSUTAKE MUSHROOM AND BIRD'S NEST

* ∞ 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

拍薑熟成蒜蒸海東星斑
STEAMED FRESH SPOTTED GAROUPA WITH BLACK GARLIC AND GINGER

* 羊肚菌玫瑰豉油雞
SOY CHICKEN MARINATED IN ROSE WINE WITH MOREL MUSHROOM

上湯北海道帶子稻庭烏冬
INANIWA UDON WITH HOKKAIDO SCALLOP IN SUPREME SOUP

百合紅蓮燉桃膠、合桃酥及香蕉煎堆仔
DOUBLE-BOILED PEACH RESIN WITH RED DATES AND LILY BULBS
CHINESE PETITS FOURS

合時鮮果盤
FRESH FRUIT PLATTER

HK\$25,688 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

上湯乳酪蒸波士頓龍蝦

STEAMED BOSTON LOBSTER WITH EGG WHITE IN SUPREME SOUP

∞ 黃金焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL WITH CRAB ROE

濃雞湯松茸鮮黃耳扒蘆筍

BRAISED ASPARAGUS WITH MATSUTAKE MUSHROOM AND
FRESH YELLOW FUNGUS IN CHICKEN BROTH

∞ 清燉海中寶

DOUBLE-BOILED SEA WHELK SOUP
WITH FISH MAW AND CONPOY

∞ 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

蟲草花杞子蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA
WITH CORDYCEPS FLOWER AND CRISPY DRIED WOLFBERRIES

* 家鄉陳草菇焗子雞

BAKED CHICKEN WITH STRAW MUSHROOM IN TRADITIONAL STYLE

松子彩椒鴨粒炒絲苗

FRIED RICE WITH DICED DUCK, PINE NUTS AND BELL PEPPERS

黑松露醬菜苗炆伊麵

BRAISED E-FU NOODLES WITH SEASONAL GREENS IN BLACK TRUFFLE SAUCE

花旗參燉雙雪、牡丹酥及奶皇煎堆仔

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

合時鮮果盤

FRESH FRUIT PLATTER

HK\$29,688 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

焦糖鳳梨乳豬多士

BARBECUED SUCKLING PIG TOAST
WITH PINEAPPLE IN CARAMEL SAUCE

有機松木茸萬筍黃耳炒龍蝦球

SAUTÉED LOBSTER WITH ORGANIC MATSUTAKE MUSHROOM,
STEM LETTUCE AND YELLOW FUNGUS

杏汁花膠燴燕窩

BRAISED BIRD'S NEST WITH FISH MAW IN CHEF'S SPECIAL BROTH

松露醬白汁焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL WITH TRUFFLE SAUCE

黃燜金湯佛跳牆

"BUDDHA JUMPS OVER THE WALL"

ASSORTED DRIED SEAFOOD IN CHEF'S SPECIAL BROTH

碧綠蠔皇原隻三頭湯鮑

BRAISED WHOLE 3-HEAD ABALONE
WITH SEASONAL GREENS IN OYSTER SAUCE

清蒸老鼠斑

STEAMED PANTHER GAROUPA

三蔥香油焗子雞

BAKED CHICKEN WITH ONIONS AND SESAME OIL

金瑤蛋白牛崧炒五穀米飯

FRIED FIVE-GRAIN RICE WITH CONPOY, MINCED BEEF AND EGG WHITE

蝦腰雲勝魚湯稻庭烏冬

INANIWA UDON WITH SHRIMPS IN FISH BROTH

八寶糖水、桂花糕及奶皇糯米糍

SWEETENED EIGHT TREASURE SOUP
CHINESE PETITS FOURS

合時鮮果盤

FRESH FRUIT PLATTER

HK\$33,688 PER TABLE OF 12 PERSONS 每席供十二位享用

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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
SAUTEED PRAWNS AND SCALLOPS
WITH MARINATED TERMITE MUSHROOM, LILY
BULBS, AND ASPARAGUS
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

熱情果醬鳳梨炒法國鴿甫
SAUTÉED FRENCH PIGEON FILLET
WITH PINEAPPLE IN PASSIONFRUIT SAUCE

羊肚菌松子蘆筍炒帶子
SAUTEED SCALLOPS WITH BRAISED MOREL
MUSHROOMS, PINE NUTS AND ASPARAGUS
(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

脆杞子雞縱菌炒帶子
SAUTÉED SCALLOPS
WITH CRISPY DRIED WOLFBERRIES
AND TERMITE MUSHROOM

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\$600 PER TABLE)

紫淮山桃膠扒娃娃菜
BRAISED BABY CHINESE CABBAGE WITH PURPLE
YAM AND PEACH RESIN

蟹皇竹筍扒蘆筍卷
BRAISED ASPARAGUS ROLLED WITH CRAB CORAL
AND BAMBOO PITHS
(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

瑪卡海參燉雞
DOUBLE-BOILED CHICKEN SOUP
WITH MACA AND SEA CUCUMBER

天子蘭花淮杞燉螺頭
DOUBLE-BOILED SEA WHELK WITH YAM,
DRIED WOLFBERRIES AND DENDROBIUM ORCHID
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

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

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

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

碧綠蠔皇原隻六頭湯鮑扣海參
BRAISED WHOLE 6-HEAD ABALONE
WITH SEASONAL GREENS AND SEA CUCUMBER IN
OYSTER SAUCE
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

家鄉陳草菇焗子雞
BAKED CHICKEN WITH STRAW MUSHROOM
IN TRADITIONAL STYLE

蒜香脆皮炸子雞
DEEP-FRIED CRISPY CHICKEN WITH GARLIC
(WITH NO ADDITIONAL CHARGE)

羊肚菌玫瑰豉油雞
SOY CHICKEN MARINATED IN ROSE WINE
WITH MOREL MUSHROOM

花雕焗子雞
BAKED CHICKEN WITH CHINESE WINE
(WITH NO ADDITIONAL CHARGE)