

TIMELESS TREASURES WEDDING LUNCH AT ISLAND BALLROOM

VALID FROM 1 SEPTEMBER 2024 UNTIL 31 DECEMBER 2024

FREESIA	HK\$14,888 PER TABLE
TULIP	HK\$15,888 PER TABLE
CAMELLIA	HK\$17,888 PER TABLE

FOR A MINIMUM OF 20 TABLES AT HK\$14,888 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 ONE NIGHT STAY IN CITYVIEW SUITE WITH BREAKFAST FOR TWO PERSONS DAILY
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TEN 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
- 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
- 20% DISCOUNT ON MENU TASTING (MINIMUM SIX PERSONS FOR LUNCH RECEPTION)

BEVERAGE PACKAGES: (WINE SELECTION WILL BE CONFIRMED THREE MONTHS PRIOR TO THE EVENT DATE)

- **HK\$3,180 FOR 2 HOURS**, HK\$200 FOR EACH ADDITIONAL HOUR PER TABLE OF 12 PERSONS
SOFT DRINKS, BEER AND FRESH ORANGE JUICE
- **HK\$3,380 FOR 2 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\$3,580 FOR 2 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\$3,880 FOR 2 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

FREESIA

* 夏宮四小碟

黑醋拍青瓜、話梅涼瓜、鎮江肴肉、井岡山腐皮
DELUXE APPETISER PLATTER

* 碧綠黃金蝦球

SAUTEED PRAWNS WITH SALTY EGG YOLK AND GARDEN GREENS

* 鮮無花果蟲草花燉豬展

DOUBLE-BOILED PORK SHANK SOUP
WITH FRESH FIG AND CATERPILLAR FUNGUS

* 碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

* 清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

香草焗子雞

BAKED CHICKEN WITH HERBS

北菇上湯伊麵

NOODLES WITH BLACK MUSHROOMS IN SUPREME SOUP

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

TULIP

* 夏宮四小碟

陳醋海蜇頭、沙薑豬腳仔、話梅涼瓜、井岡山腐皮
DELUXE APPETISER PLATTER

* 鮮舞茸露筍百合炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS, LILY BULBS AND MAITAKE MUSHROOM

羊肚菌雪耳燉雞

DOUBLE-BOILED CHICKEN SOUP
WITH BRAISED MOREL MUSHROOMS AND SNOW FUNGUS

* 碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

* 清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

鮮沙薑蔥油雞

STEAMED CHICKEN WITH SHREDDED GINGER AND SPRING ONIONS

鮮蟹籽泡菜三文魚炒飯

FRIED RICE WITH SALMON, FRESH CRAB ROE AND KIMCHI

杏仁茶湯圓

SWEETENED CREAM OF ALMOND WITH SESAME DUMPLINGS

美點雙輝

CHINESE PETITS FOURS

HK\$15,888 PER TABLE OF 12 PERSONS 每席供十二位享用

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

CAMELLIA

* 夏宮四小碟

涼拌海茸絲、井岡山腐皮、沙薑豬腳仔、拍蒜青瓜
DELUXE APPETISER PLATTER

黃金焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL

* 松茸瑤柱甫菜膽燉螺頭

DOUBLE-BOILED SEA WHELK SOUP
WITH MATSUTAKE MUSHROOM, CONPOY AND CABBAGE

∞ 蠔皇原隻六頭湯鮑扣北菇

∞ BRAISED WHOLE 6-HEAD ABALONE AND BLACK MUSHROOM WITH OYSTER SAUCE

陳年花雕雞油蒸東星斑

STEAMED FRESH SPOTTED GAROUPA WITH AGED SHAOXING HUADIAO WINE

脆皮炸子雞

DEEP-FRIED CRISPY CHICKEN

金瑤香蔥鴨粒炒飯

FRIED RICE WITH ROASTED DUCK AND CONPOY

香芒楊枝甘露

合桃酥及桂花糕

CHILLED SAGO CREAM WITH POMELO AND MANGO
CHINESE PETITS FOURS

HK\$17,888 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 ∞ 招牌名菜, SIGNATURE DISH

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

夏宮四小碟

DELUXE APPETISER PLATTER

碧綠黃金蝦球

SAUTEED PRAWNS WITH SALTY EGG YOLK
AND GARDEN GREENS

鮮舞茸露筍百合炒帶子

SAUTEED SCALLOPS WITH ASPARAGUS, LILY BULBS
AND MAITAKE MUSHROOM

鮮無花果蟲草花燉豬展

DOUBLE-BOILED PORK SHANK SOUP
WITH FRESH FIG AND CATERPILLAR FUNGUS

松茸瑤柱甫菜膽燉螺頭

DOUBLE-BOILED SEA WHELK SOUP
WITH MATSUTAKE MUSHROOM, CONPOY
AND CABBAGE

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

碧綠鮮鮑片

BRAISED SLICED ABALONE WITH GARDEN GREENS

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

金陵乳豬全體

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

㊦ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

㊦ 黃金焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL
(A SUPPLEMENT CHARGE OF HK\$800 PER TABLE)

松茸海參燉雞

DOUBLE-BOILED CHICKEN SOUP
WITH MATSUTAKE MUSHROOM AND SEA CUCUMBER
(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

㊦ 原盅佛跳牆

BUDDHA JUMPS OVER THE WALL
DOUBLE-BOILED SOUP WITH ASSORTED DRIED
SEAFOOD
(A SUPPLEMENT CHARGE OF HK\$1,800 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\$1,300 PER TABLE)

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\$2,000 PER TABLE)

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