

## Velvet Dreams

VALID FROM 7 APRIL 2025 UNTIL 31 DECEMBER 2025

LUNCH

HK\$16,888 PER TABLE

FOR A MINIMUM OF 5 TABLES AT HK\$16,888 FOR LUNCH 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 HOUSE RED & WHITE WINES, SOFT DRINKS, WATER, FRESH ORANGE JUICE, BEER FOR THREE HOURS
- ELEGANT WEDDING GUEST BOOK
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF FIVE CARS
- 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
- 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 10 TABLES:**

- ONE NIGHT STAY IN GRAND PREMIER PEAK VIEW ROOM WITH DAILY BREAKFAST FOR TWO PERSONS
- COMPLIMENTARY USE OF A BRIDAL DRESSING ROOM
- A SIGNATURE WEDDING GIFT FOR YOUR GUESTS

**ADDITIONAL PRIVILEGES FOR A MINIMUM 20 TABLES:**

- UPGRADE TO TWO NIGHTS STAY IN GRAND PREMIER HARBOUR VIEW ROOM WITH DAILY BREAKFAST FOR TWO PERSONS
- A BOTTLE OF HOUSE CHAMPAGNE FOR THE TOAST
- COMPLIMENTARY VALET PARKING FOR A MAXIMUM OF TEN CARS
- 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 7 APRIL 2025 AND BLACKOUT DATES APPLIED

LUNCH

金陵乳豬全體  
BARBECUED WHOLE SUCKLING PIG

鮮舞茸秋葵炒蝦球  
SAUTÉED PRAWN WITH OKRA AND MAITAKE MUSHROOMS

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

\* 清蒸沙巴龍躉  
STEAMED FRESH GIANT GAROUPA

脆皮炸子雞  
DEEP-FRIED CRISPY CHICKEN

櫻花蝦薑米蛋白牛崧炒絲苗  
FRIED RICE WITH SAKURA SHRIMP, MINCED BEEF, EGG WHITE AND GINGER

羊肚菌火鴨絲炆伊麵  
BRAISED E-FU NOODLES WITH SHREDDED DUCK AND MOREL MUSHROOM

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

美點雙輝  
CHINESE PETITS FOURS

HK\$16,888 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

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

鮮舞茸秋葵炒蝦球

SAUTÉED PRAWN WITH OKRA AND MAITAKE  
MUSHROOMS

☞ 格蘭焗響螺

BAKED SEA WHELK WITH PORTUGUESE SAUCE  
(A SUPPLEMENT CHARGE OF HK\$900 PER TABLE)

鮮舞茸秋葵炒蝦球

SAUTÉED PRAWN WITH OKRA AND MAITAKE  
MUSHROOMS

☞ 焗釀鮮蟹蓋

BAKED STUFFED CRAB SHELL  
(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

蟲草花姬松茸螺頭燉雞

DOUBLE-BOILED CHICKEN SOUP  
WITH SEA WHELK, CORDYCEPS FLOWER AND  
AGARICUS MUSHROOM

☞ 原盅佛跳牆

BUDDHA JUMPS OVER THE WALL  
DOUBLE-BOILED SOUP WITH ASSORTED DRIED  
SEAFOOD  
(A SUPPLEMENT CHARGE OF HK\$3,000 PER TABLE)

☞ 碧綠蠔皇原隻六頭湯鮑扣花菇

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

☞ 碧綠蠔皇原隻六頭湯鮑扣鵝掌

BRAISED WHOLE 6-HEAD ABALONE  
AND GOOSE WEB WITH OYSTER SAUCE  
(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  
AND BLACK MUSHROOM WITH OYSTER SAUCE

☞ 碧綠蠔皇原隻六頭湯鮑扣海參

BRAISED WHOLE 6-HEAD ABALONE  
AND SEA CUCUMBER WITH OYSTER SAUCE  
(A SUPPLEMENT CHARGE OF HK\$1,000 PER TABLE)

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

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸老虎斑

STEAMED FRESH TIGER GAROUPA

(A SUPPLEMENT CHARGE OF HK\$1,200 PER TABLE)

清蒸沙巴龍躉

STEAMED FRESH GIANT GAROUPA

清蒸海東星斑

STEAMED FRESH SPOTTED GAROUPA

(A SUPPLEMENT CHARGE OF HK\$2,000 PER TABLE)

櫻花蝦薑米蛋白牛崧炒絲苗

FRIED RICE WITH SAKURA SHRIMP, MINCED BEEF,  
EGG WHITE AND GINGER

鮮蝦飄香荷葉飯

STEAMED RICE WITH PRAWN WRAPPED IN  
LOTUS LEAF

(A SUPPLEMENT CHARGE OF HK\$400 PER TABLE)

羊肚菌火鴨絲炆伊麵

BRAISED E-FU NOODLES WITH SHREDDED DUCK  
AND MOREL MUSHROOM

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)

香芒楊枝甘露

CHILLED MANGO CREAM WITH MANGO JUICE  
AND POMELO

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)

香芒楊枝甘露

CHILLED MANGO CREAM WITH MANGO JUICE  
AND POMELO

蓮蓉西米焗布甸

BAKED TAPIOCA CUSTARD WITH LOTUS SEED  
(ALTERNATIVE SELECTION WITHOUT SUPPLEMENT  
CHARGE)

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