

Wedding Buffet Lunch Packages

valid from 1 January until 31 December 2023 from 12 noon to 2:30 pm

At HK\$830 per person, the following privileges will be offered for a minimum of 50 persons:

- Complimentary valet parking for a maximum of five cars
- Complimentary use of a bridal dressing room
- Elegant wedding guest book
- Deluxe fresh floral centerpiece on each dining and reception table
- A five-tier mock wedding cake for photo-taking and cake-cutting ceremony

The following additional privileges will be offered for a minimum of 200 persons or above:

- Chauffeured Mercedes-Benz for two hours OR
- One night in Grand Premier Peak View Room

Beverage packages: (wine selection will be confirmed three months prior to the event date)

- HK\$290 per person for 2 hours, HK\$120 for each additional hour per person Soft drinks, beer, and fresh orange juice
- **HK\$310 per person** for 2 hours, HK\$140 for each additional hour per person House red and white wines, soft drinks, beer, fresh orange juice
- HK\$330 per person for 2 hours, HK\$160 for each additional hour per person
 Australian/New Zealand red and white wines, soft drinks, beer, fresh orange juice
- HK\$350 per person for 2 hours, HK\$180 for each additional hour per person
 Bordeaux red and Burgundy white wines, soft drinks, beer, fresh orange juice



WEDDING LUNCH BUFFET A

Cold selection 冷盤

Salad 沙律

Caesar salad, anchovies, bread crouton 凱撒沙律配鯷魚及香脆麵包粒 Glass noodle salad, vegetables, sesame oil粉絲沙律配時令蔬菜及芝麻油 Granny Smith apple salad, celery, walnuts青蘋果芹菜核桃沙律 Mixed organic green lettuce, sprouts, herbs有機雜菜沙律 Heirloom tomato salad, buffalo mozzarella, grissini蕃茄沙律配水牛芝士及意大利麵包棒

Dressing 醬汁

House秘製 / Italian 意式 / French 法式 / Yoghurt 乳酪

Soup 湯

Clear Oxtail consommé
Beef ravioli, Sherry
牛尾清湯配釀牛肉意大利雲吞

Hot selection 熱盤

Sustainable seared sea bass, tomato salsa, coriander 香煎鱸魚配番茄莎莎醬
Marinated beef and chicken skewer, peanut sauce雜錦沙嗲串 (雞肉及牛肉)
Braised pork belly, eggplant, fried rice茄子燴腩肉炒飯
Saffron grilled shrimps, young spinach, lemon butter sauce藏紅花烤大蝦配菠菜及香檸牛油汁
Free-range chicken breast, glazed carrots, parsley 雞胸肉配蘿蔔
Mushroom tortellini, Parmesan cheese, extra virgin olive oil 釀蘑菇雲吞配巴馬森芝士及特純橄欖油
Beef tournedos, Mona Lisa potato mousseline, au jus牛柳配特色薯蓉
Glazed green asparagus, herb mayonnaise蘆筍配香草蛋黃醬

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.

Island Shangri-La, Hong Kong 港島香格里拉
Pacific Place, Supreme Court Road, Central, Hong Kong SAR 香港中區法院道太古廣場
Tel 電話 (852) 2877 3838 Fax 傳真 (852) 2521 8742 Website 網址 www.shangri-la.com



WEDDING LUNCH BUFFET A (CONT'D)

Carving 烤肉

Mustard and herb crusted Mongolian pork loin Roasted potatoes, sour white cabbage, cumin gravy 脆皮蒙古豬柳配燒薯及酸菜

Dessert 甜品

Strawberry mousse in glass士多啤梨慕絲
Philadelphia blueberry cheese cake 藍莓芝士蛋糕
Bourbon vanilla panna cotta 雲呢拿奶凍
Baked crème brûlée 法式焦糖燉蛋
Apricot Sacher cake 杏桃朱古力蛋糕
Crunchy Valrhona chocolate cake 香脆朱古力蛋糕
Chilled fruit and berry soup 鮮果雜莓凍湯
Sliced seasonal fruits 鮮果拼盤
Warm bread and butter pudding with condiments 暖麵包牛油布丁

HK\$830 per person

* The above menu is based on a minimum of 100 persons over a two-hour period.

For 50 - 99 persons, please select four items from the cold selection, four salads, six items from the hot selection and five desserts.

此菜單只適用於最少 位賓客,供應時間為兩小時。 若人數為 位,請選擇四款冷盤、四款沙律、六款熱盤及五款甜品。



WEDDING LUNCH BUFFET B

Cold selection 冷盤

Suckling pig terrine with jelly, ham and rice vinegar 乳豬配果凍、火腿及米醋
Lobster and prawn cocktail, yuzu caviar, basil龍蝦及大蝦配柚子魚子醬
Home-style gravlax, dill, bagel chips自家醃三文魚
European-style prime cold cuts, rye bread roll 西式冷盤配黑麥麵包
Seared ahi tuna, marinated asparagus, pink pepper 香煎吞拿魚配蘆筍及粉紅椒
Assorted maki and California rolls, pickled ginger, soy sauce 精選卷物及加州卷

Salad 沙律

Mixed marinated mushroom salad, organic herbs雜錦蘑菇沙律配有機香草
Thai style green papaya salad泰式青木瓜沙律
Roasted beetroot salad, flax seeds, Sherry vinegar烤紅菜頭沙律配亞麻籽及雪利酒醋
Poached lemongrass prawn salad, tarragon, young spinach香茅大蝦沙律
Heirloom tomato salad, buffalo mozzarella, grissini蕃茄沙律配水牛芝士及意大利麵包棒

Dressing 醬汁

House秘製 / Italian意式 / French 法式 / Yoghurt乳酪

Soup 湯

Lobster bisque 龍蝦濃湯

Hot selection 熱盤

Slow-braised Wagyu beef cheeks, enoki and gnocchi 慢煮和牛面頰肉配金菇及薯麵糰 Steamed sea bass fillet with mussel and clam sauce清蒸鱸魚柳配青口及蜆汁 Green curry chicken with steamed rice 青咖哩雞配香苗 Grilled rosemary lamb chops, mint jelly 迷迭香烤羊扒 Garoupa fillet with ginger, soya sauce and leek清蒸斑球 Macaroni and cheese gratin, vine ripened tomato sauce焗芝士通心粉配蕃茄醬 Tossed butter mixed seasonal vegetables, lime spray牛油炒時蔬配青檸汁 Black truffle Champagne risotto, mascarpone, Parmesan shavings 黑松露香檳意大利飯配忌廉芝士及巴瑪森芝士

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WEDDING LUNCH BUFFET B (Cont'D)

Carving 烤肉

Australian prime beef rib eye

Home-style fries, sauce Béarnaise, black sea salt

澳洲肉眼扒配薯條及蛋黃醬

Dessert 甜品

Strawberry cheesecake士多啤梨芝士蛋糕
Panna cotta with fresh marinated raspberries 紅莓奶凍
Festive white and dark chocolate mousse黑白朱古力慕絲
Assorted fancy-dressed mini cup cakes 雜錦杯子蛋糕
Lemon meringue pie 香檸酥皮批
Valrhona chocolate crunch with hazelnuts香脆朱古力榛子
Assorted French pastries 精選法式西餅
Mocha éclairs, Madeleine 各式泡芙及馬德蓮蛋糕
Sliced seasonal fruits and berries鮮果及雜莓拼盤
Warm apple strudel with vanilla sauce 暖蘋果批配雲呢拿醬

HK\$930 per person

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港島香格里拉 ISLAND SHANGRI-LA HONG KONG

BUFFET STATION (OPTIONAL)

Prepared to order by the chef

Fish tartare station 鮮魚韃靼

Scallop, tuna and smoked salmon tartare seasoned with sashimi sauce 帶子、吞拿魚及煙三文魚韃靼

HK\$6,200

For 50 persons 供50人享用

Smoked salmon and gravlax station 薄切三文魚柳

Smoked salmon and gravlax with melba toast
Horseradish cream and dill sweet mustard dressing
傳統煙燻及香草三文魚配多士、辣根汁及刁草芥末醬汁
每份HK\$1,600 per tray
Minimum of four trays
最少預訂四份

Caviar station 魚子醬

Farmed caviar
on ice with blinis and condiments
各式魚子醬及配料
Market price 時價
Minimum of one tin of 250 grams
最少預訂一罐 每罐250克

Caesar salad station 凱撒沙律

With garlic croutons and Parmesan shaving 配蒜茸麵包粒及巴馬臣芝士
HK\$6,100
For 50 persons 供50人享用

Peking duck station 北京片皮鴨

Peking duck with Chinese pancakes, hoisin sauce and spring onions 北京片皮鴨配中式薄餅、海鮮醬及葱段 每隻HK\$680 per duck Minimum of five ducks 最少預訂五隻



港島香格里拉 ISLAND SHANGRI-LA HONG KONG

Roast suckling pig station 脆皮乳豬

Roast suckling pig with hoisin sauce 脆皮乳豬配海鮮醬 每隻HK\$1,200 per pig Minimum of three pigs 最少預訂三隻

Foie gras station 香煎鵝肝

Home-made foie gras in torchon with toasted farmer bread and pan-fried foie gras, truffle sauce 自製鵝肝醬配多士、香煎鵝肝、松露汁 HK\$11,000
For 50 persons 供50人享用

Congee station 生滾粥

Red crabs, sliced fish, spring onions, Chinese parsley, Chinese celery, ginger julienne, peanuts, fried dough and lettuce julienne 紅蟹、魚片、葱花、芫茜、芹菜、薑絲、花生、油炸鬼、生菜絲HK\$5,400
For 50 persons 供50人享用

Hot noodle station 東方麵食

Selection of noodles with wonton, fish balls,
sliced beef, shrimp and chilli oil, soya sauce, spring onions, Chinese parsley and chilli paste
各式麵食、雲吞、魚蛋、牛肉、鰕及辣椒油、醬油、葱花、芫茜、辣椒醬
HK\$6,200
For 50 persons 供50人享用

Pasta station 意大利粉

Penne rigate with herb tomato sauce, wild mushrooms or carbonara 長通粉配香草茄汁、野菌汁或白汁煙肉 HK\$6,200 For 50 persons 供50人享用

Quesadilla station 墨西哥烘餅

Smoked chicken, shrimps and chorizo with salsa and dip 煙雞肉、蝦、香辣西班牙腸配墨西哥辣汁 HK\$5,700 For 50 persons 供50人享用



港島香格里拉 ISLAND SHANGRI-LA

HONG KONG

Cheese cake and hot souffle station 芝士餅及梳乎厘

With seasonal berries and sauce 配時令鮮莓及醬汁 HK\$4,600 For 50 persons 供50人享用

Waffle station 香烘窩夫餅

With whipped cream, fruit coulis, maple syrup and seasonal berries 配忌廉、鮮果醬汁、楓葉糖漿及時令鮮莓 HK\$4,700 For 50 persons 供50人享用

> Crepe Suzette station 法式薄烤餅 HK\$4,800 For 50 persons 供50人享用

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