

Wedding Chinese Lunch Packages

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

The following privileges will be offered with our compliments for minimum 5 tables per table of 12 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

Additional privileges will be offered with our compliments for minimum 20 tables of 12 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\$2,980 for two hours, HK\$180 for each additional hour per table of 12 persons Soft drinks, beer and fresh orange juice
- **HK\$3,180** for two hours, HK\$200 for each additional hour per table of 12 persons House red and white wines, Soft drinks, beer and fresh orange juice
- **HK\$3,380** for two hours, HK\$220 for each additional hour per table of 12 persons Australian/New Zealand red and white wines, Soft drinks, beer and fresh orange juice
- **HK\$3,580** for two hours, HK\$240 for each additional hour per table of 12 persons Bordeaux red and Burgundy white wines, Soft drinks, beer and fresh orange juice

Prices are subject to 10% service charge



WEDDING CHINESE LUNCH MENU I

*點心拼盤 (蝦餃、粉果、叉燒酥)

Dim sum platter *虎掌菌百合露筍炒帶子

Braised vegetables with bamboo piths and conpoy * 姬松茸北菇燉菜膽

Double-boiled agaricus mushroom, black mushroom and mustard green 清蒸沙巴龍躉

> Steamed fresh giant garoupa 薑蔥沙薑霸皇雞

Steamed chicken with shredded ginger and spring onions 北京菜肉餃 Pork and vegetable dumplings in Beijing style 生磨合桃露 Sweetened cream of walnut 美點映雙輝

Chinese petits fours

HK\$11,088 per table of 12 persons每席供十二位享用

*Alternative selections

點心拼盤	金陵乳豬全體
(蝦餃、粉果、叉燒酥)	Barbecued whole suckling pig
Dim sum platter	(a supplement charge of HK\$1,000 per table)
虎掌菌百合露筍炒帶子	X.O.醬舞茸炒雙蚌
Sauteed scallops with scaly hedgehog mushroom,	Sauteed clams with maitake mushroom in X.O. sauce
lily bulbs, and asparagus	(a supplement charge of HK\$550 per table)
姬松茸北菇燉菜膽 Double-boiled agaricus mushroom, black mushroom and mustard green	蟲草花雪耳燉螺頭 Double-boiled sea whelk soup with cordyceps flower and snow fungus (a supplement charge of HK\$550 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.



WEDDING CHINESE LUNCH MENU II

*精美四小碟

(鎮江餚肉、松露四季豆、井岡山豆皮、沙薑豬腳仔)

Deluxe appetiser platter *豉汁羅勒彩椒炒蝦球

Sautéed prawns with basil and bell pepper in soya sauce 北菇萵筍扒時蔬 Braised vegetables with black mushroom and stem lettuce

*羊肚菌雪耳燉雞

Double-boiled chicken soup with braised morel mushroom and snow fungus 清蒸老虎斑

> Steamed fresh tiger garoupa 砵酒焗子雞

Baked chicken marinated with port wine 爆汁牛蒡帶子菜粒炒飯

Fried rice with scallops, lappa and diced vegetable in brown sauce 蝦籽蟹肉乾燒伊麵

> Braised e-fu noodles with shrimp roe and crab meat 桂花紅豆沙

Sweetened cream with red bean and osmanthus 美點映雙輝

Chinese petits fours

HK\$12,388 per table of 12 persons每席供十二位享用

*Alternative selections

精美四小碟 (鎮江餚肉、松露四季豆、井岡山豆皮、沙薑豬腳仔) Deluxe appetiser platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,000 per table)
豉汁羅勒彩椒炒蝦球 Sautéed prawns with basil and bell pepper in soya sauce	葡汁焗響螺 Baked sea whelk with Portuguese sauce (a supplement charge of HK\$500 per table)
羊肚菌雪耳燉雞 Double-boiled chicken soup with braised morel mushroom and snow fungus	松茸海參燉雞 Double-boiled chicken soup with matsutake mushroom and sea cucumber (a supplement charge of HK\$1,100 per table)

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港島香格里拉 ISLAND SHANGRI-LA HONG KONG

WEDDING CHINESE LUNCH MENU III

*燒味拼盤

(豉油雞、燒鴨)

Barbecued meat platter *川汁白玉菇炒黑豚肉

Sautéed Japanese pork and bunapi mushroom in Sichuan style 葡汁焗響螺 Baked sea whelk with Portuguese sauce

松露醬拌水素芹香

Sauteed Chinese celery with lotus roots, lily bulbs and honey pea in truffle sauce *松茸海參燉雞

Double-boiled chicken soup with matsutake mushroom and sea cucumber 碧綠鮮鮑片

> Braised sliced abalone with garden greens 清蒸老虎斑

> > Steamed fresh tiger garoupa 脆皮炸子雞

Deep-fried crispy chicken

薑米蛋白三文魚炒飯

Fried rice with diced salmon, egg white and ginger 金菇瑤柱炆伊麵

Braised e-fu noodles with conpoy and enoki mushroom 香芋椰汁紫米露

Sweetened black glutinous rice with coconut milk and taro 美點映雙輝

Chinese petits fours

*Alternative selections HK\$15,088 per table of 12 persons每席供十_位享用	
燒味拼盤 Barbecued meat platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$900 per table)
川汁白玉菇炒黑豚肉	翡翠百合腰果炒蝦球
Sautéed Japanese pork and bunapi mushroom in	Sautéed prawns and cashew with vegetables
Sichuan style	(a supplement charge of HK\$350 per table)
松茸海參燉雞	蟹肉燕窩羹
Double-boiled chicken soup	Braised bird's nest soup with crab meat
with matsutake mushroom and sea cucumber	(a supplement charge of HK\$1,600 per table)

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