

## *Wedding Chinese Lunch Packages*

valid from 1 January until 31 December 2024  
(Except for Island Ballroom – valid from 1 January 2024 until 31 March 2024)

**For a minimum of 5 tables at HK\$11,988 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 valet parking for a maximum of five cars
- Complimentary use of a bridal dressing room
- A five-tier mock wedding cake for photo-taking and cake-cutting ceremony
- Corkage waived for self-brought spirits
- Elegant wedding guest book
- Your choice of stylish table linen and seat covers
- Deluxe fresh floral centerpieces for all dining tables
- Complimentary use of the hotel's LCD projectors and PA system
- 20% Discount on menu tasting (minimum six persons for lunch reception)

**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\$3,180** for two hours, HK\$200 for each additional hour per table of 12 persons  
Soft drinks, beer and fresh orange juice
- **HK\$3,380** for two 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 two 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 two hours, HK\$260 for each additional hour per table of 12 persons  
French red and Burgundy white wines, Soft drinks, beer and fresh orange juice

Prices are subject to 10% service charge

## WEDDING CHINESE LUNCH MENU I

\* 夏宮四小碟

四喜烤麩、井岡山豆皮、胡麻雞髀菇、香煎素鵝  
Deluxe appetizer platter

\* 黑皮雞縱菌蘆筍炒雞球

Sauteed chicken fillet with black termite mushroom and asparagus

\* 杞子百合浸時蔬

Poached vegetables with wolfberries and lily bulbs

南北杏雪棗燉雪雁湯

Double-boiled snow goose soup with red dates and Chinese apricot kernel

無花果醬煎焗鱸魚

Pan fried sea bass with fig preserve

\* 古法鹽焗雞

Traditional baked chicken with salt

鳳梨雞粒五穀米炒飯

Fried mixed grain rice with diced chicken and pineapple

生磨合桃露

Sweetened cream of walnut

**HK\$11,988 per table of 12 persons** 每席供十二位享用

### \*Alternative selections

夏宮四小碟 四喜烤麩、井岡山豆皮、胡麻雞髀菇、香煎素鵝 Deluxe appetizer platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,100 per table)
黑皮雞縱菌蘆筍炒雞球 Sauteed chicken fillet with black termite mushroom and asparagus	虎掌菌百合蘆筍炒帶子 Sauteed scallops with scaly hedgehog mushroom, lily bulbs and asparagus (a supplement charge of HK\$800 per table)
杞子百合浸時蔬 Poached vegetables with wolfberries and lily bulbs	碧綠鮮鮑片 Braised sliced abalone with garden greens (a supplement charge of HK\$2,000 per table)
古法鹽焗雞 Traditional baked chicken with salt	士多啤梨焗肉排 Baked spareribs with strawberry sauce (Alternative selection with no additional charges)

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

\* 點心拼盤

蝦餃、紅菜頭田原棵、春卷

Deluxe dim sum platter

頭抽薑米京蔥炒蝦球

Sautéed prawns with leek and ginger in soy sauce

\* 黑蒜舞茸浸娃娃菜

Poached baby Chinese cabbage with black garlic and maitake mushroom

竹笙瑤柱燕窩羹

Braised bird's nest soup with bamboo fungus and conpoy

清蒸沙巴龍躉

Steamed fresh giant groupa

鮮沙薑霸王雞

Steamed chicken with fresh shredded ginger

\* 紫蘇薑米蛋白牛崧炒飯

Fried rice with minced beef, egg white, perilla and ginger

蛋白杏仁露

Sweetened cream of almond

**HK\$12,988 per table of 12 persons** 每席供十二位享用

### \*Alternative selections

點心拼盤 蝦餃、紅菜頭田原棵、春卷 Deluxe dim sum platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,100 per table)
黑蒜白舞茸浸娃娃菜 Poached baby Chinese cabbage with black garlic and white maitake mushroom	碧綠鮮鮑片 Braised sliced abalone with garden greens (a supplement charge of HK\$1,800 per table)
紫蘇薑米蛋白牛崧炒飯 Fried rice with minced beef, egg white, perilla and ginger	蝦子乾燒伊麵 Braised e-fu noodles with shrimp roes (Alternative selection with no additional charges)

Prices are subject to 10% service charge  
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### WEDDING CHINESE LUNCH MENU III

- \* 燒味拼盤  
叉燒、燒鴨  
Barbecued meat platter
- 香草天椒爆蝦球  
Sautéed prawns with herb and chili pepper
- ☞ 格蘭焗響螺  
Baked stuffed sea whelk with Portuguese sauce
- \* 萵筍合桃雲耳炒百合  
Sautéed lily blubs with stem lettuce, walnut and black fungus
- 瑤柱蟹肉冬茸羹  
Braised winter melon soup with crab meat and conpoy
- ☞ 蠔皇鮑片扒時蔬  
Braised sliced abalone with garden greens
- \* 清蒸沙巴龍躉  
Steamed fresh giant garoupa
- 南乳芝麻焗脆皮雞  
Baked chicken with sesame and red bean curd
- 欖菜四季豆肉鬆炒飯  
Fried rice with minced pork, string beans and preserved olive leaves
- 嫩雞青菜煨麵線  
Soft noodles with silky chicken and vegetable in supreme soup
- 紅豆沙湯圓  
Sweetened cream of red bean with sesame dumplings

**HK\$16,288 per table of 12 persons** 每席供十二位享用

#### \*Alternative selections

燒味拼盤 叉燒、燒鴨 Barbecued meat platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$950 per table)
萵筍合桃雲耳炒百合 Sautéed lily blubs with stem lettuce, walnut and black fungus	X.O.醬露筍百合炒雙蚌 Sautéed clams with asparagus and lily bulbs in X.O. sauce (a supplement charge of HK\$1,000 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)

Prices are subject to 10% service charge  
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