

Wedding Chinese Lunch Packages

valid from 1 January 2025 until 31 December 2025

For a minimum of 5 tables at HK\$12,688 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)

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

- **HK\$3,180** for three hours, HK\$200 for each additional hour per table of 12 persons
Soft drinks, beer and fresh orange juice
- **HK\$3,380** for three 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 three 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 three 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、拍蒜青瓜、鎮江肴肉
Deluxe appetizer platter

* 脆杞子芥末香蔥爆蝦球

Sautéed prawns with crispy dried wolfberries and scallions in mustard sauce

桃膠百合扒時蔬

Braised garden greens with peach resin and lily bulbs

姬松茸雪耳燉雞

Double-boiled chicken soup with agaricus mushroom and snow fungus

* 清蒸沙巴龍躉

Steamed fresh giant garoupa

* 古法鹽焗雞

Traditional baked chicken with salt

紫蘇薑米三文魚炒飯

Fried rice with salmon, perilla and ginger

蛋白杏仁茶

Sweetened cream of almond with egg white

HK\$12,688 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、拍蒜青瓜、鎮江肴肉 Deluxe appetizer platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,200 per table)
脆杞子芥末香蔥爆蝦球 Sautéed prawns with crispy dried wolfberries and scallions in mustard sauce	虎掌菌百合蘆筍炒帶子 Sautéed scallops with scaly hedgehog mushroom, lily bulbs and asparagus (a supplement charge of HK\$800 per table)
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)
古法鹽焗雞 Traditional baked chicken with salt	三蔥香油焗子雞 Baked chicken with onions and sesame oil (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、香菇鮑粒帶子翠苗餃、春卷

Deluxe dim sum platter

* 彩椒羅勒窩筍炒蝦球

Sautéed prawns with bell peppers, stem lettuce and basil

杞子杏鮑菇扒娃娃菜

Braised baby Chinese cabbage with king oyster mushrooms and wolfberries

竹筍海皇燕窩羹

Double-boiled bird nest soup with seafood and bamboo piths

清蒸沙巴龍躉

Steamed fresh giant groupa

* 鹽香黃油雞

Baked chicken with salt and spices

紫菜海鮮炒飯

Fried rice with assorted diced seafood and seaweed

生磨合桃露

Sweetened cream of walnut

HK\$13,688 per table of 12 persons 每席供十二位享用

*Alternative selections

點心拼盤 蝦餃、香菇鮑粒帶子翠苗餃、春卷 Deluxe dim sum platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$1,200 per table)
彩椒羅勒窩筍炒蝦球 Sautéed prawns with bell peppers, stem lettuce and basil	格蘭焗響螺 Baked stuffed sea whelk with Portuguese sauce (a supplement charge of HK\$1,300 per table)
鹽香黃油雞 Baked chicken with salt and spices	脆皮炸子雞 Deep-fried crispy chicken (Alternative selection with no additional charges)

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WEDDING CHINESE LUNCH MENU III

* 燒味拼盤
叉燒、油雞

Barbecued meat platter

川汁乾蔥窩筍炒帶子

Sautéed scallop with shallot and stem lettuce in Sichuan style sauce

* 瑪卡雪棗燉雞

Double-boiled chicken soup with maca and red dates

碧綠蠔皇原隻六頭湯鮑扒花菇

Braised whole 6-head abalone with seasonal greens and black mushroom in oyster sauce

* 清蒸老虎斑

Steamed fresh tiger groupa

三蔥香油焗子雞

Baked chicken with onions and sesame oil

十二年老菜脯海鮮菜粒炒飯

Fried rice with seafood, diced vegetables and dried radish

紅豆沙湯圓、笑口棗及合桃酥

Sweetened cream of red bean with sesame dumplings

Chinese petits fours

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

*Alternative selections

燒味拼盤 叉燒、油雞 Barbecued meat platter	金陵乳豬全體 Barbecued whole suckling pig (a supplement charge of HK\$950 per table)
瑪卡雪棗燉雞 Double-boiled chicken soup with maca and red dates	松茸官燕燉雞 Double-boiled chicken soup with matsutake mushroom and bird's nest (a supplement charge of HK\$2,000 per table)
清蒸老虎斑 Steamed fresh marble groupa	清蒸海東星斑 Steamed fresh spotted groupa (a supplement charge of HK\$800 per table)

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