



Celebration Dinner Package 2023 2023 歡聚晚宴套餐

Our Celebration Dinner Package includes:

- Unlimited serving of soft drink, fresh orange juice and local beer for three hours
- Mahjong service
- Chinese tea service
- Floral arrangement for reception table
- Floral arrangement for each dining table
- Use of in-house PA system and microphones
- Free corkage for hard liquor and one bottle of self-brought wine per table
- Complimentary valet parking
- Complimentary red boiled eggs & preserved ginger for each dining table for Hundred Days Celebration
- Complimentary steamed longevity buns for Birthday Celebration

歡聚晚宴套餐及禮遇:

- 席間三小時無限供應汽水、鮮橙汁及本地啤酒
- 麻雀耍樂
- 中式香茗
- 迎賓處鮮花擺設
- 每席新鮮檯花佈置
- 使用酒店音響及視聽器材
- 每席免收自備烈酒開瓶費及自備餐酒開瓶費乙瓶
- 免費泊車服務
- 百日宴酒席奉送紅雞蛋及酸薑
- 生日壽宴每席奉送萬壽蟠桃

Valid from now until 31 December 2023 | 優惠適用於由即日至 2023 年 12 月 31 日



SHANGRI-LA

歡聚晚宴菜譜 I Celebration Dinner Menu I

脆皮燒腩仔 梅醬燒鴨 蒜香青瓜牛腱
Crispy pork belly
Roasted duck with preserved plum sauce
Marinated beef shank with cucumber

百花炸蟹鉗 Deep-fried crab claw filled with shrimp paste

金瓜海皇羹 Braised assorted seafood soup with pumpkin

碧綠北菇鮮鮑甫 Braised sliced abalone and black mushroom with seasonal greens

> 蔥油蒸沙巴龍躉 Steamed Sabah garoupa in superior light soy sauce

> > 家鄉鹽焗雞 Baked chicken with rock salt

黃金海鮮炒飯 Fried rice with assorted seafood and salty egg yolk

鮑汁野菌炆伊麵 Braised E-fu noodles with wild mushrooms in abalone sauce

紅豆沙湯圓 Hot sweetened red bean soup with glutinous rice dumplings

> 美點雙輝映 Chinese petits fours

每席十二位港幣 10,388 元 HK\$10,388 per table of 12 persons



歡聚晚宴菜譜 II Celebration Dinner Menu II

金陵乳豬全體 Barbecued whole suckling pig

松露醬翡翠夏果炒蝦球 Sautéed prawns and Macadamia nuts with seasonal vegetables and truffle paste

> 肘子松茸螺頭燉竹絲雞 Double-boiled silky fowl soup broth with sea conch, matsutake mushrooms and Yunnan ham

碧綠蠔皇原隻鮑魚 Braised whole abalone with seasonal greens in oyster sauce

古法蒸老虎斑 Steamed tiger garoupa with red dates, mushrooms and shredded pork

> 風沙脆皮雞 Crispy chicken with golden garlic crumbs

鱆魚鴨粒荷葉飯 Fried rice with diced roasted duck and octopus wrapped in a lotus leaf

> 上湯雲吞生麵 Wontons noodles served in supreme broth

紅蓮桂圓燉銀耳 Sweetened snow fungus tea with red dates, lotus seeds and longans

> 美點雙輝映 Chinese petits fours

每席十二位港幣 12,688 元 HK\$12,688 per table of 12 persons



歡聚晚宴菜譜 III Celebration Dinner Menu III

金陵乳豬全體 Barbecued whole suckling pig

X.O.醬翡翠蝦球玉帶 Sautéed shrimps, scallops and seasonal vegetables with X.O. sauce

牛肝菌花膠螺頭燉雞 Double-boiled chicken broth with sea conch, fish maw and boletus mushrooms

> 碧綠湯鮑伴鵝掌 Braised whole abalone with goose web and seasonal greens

> > 清蒸老虎斑 Steamed tiger garoupa in superior soy sauce

南乳炸子雞 Crispy-fried chicken marinated with preserved bean curd sauce

> 鳳梨海鮮炒飯 Fried rice with assorted seafood and pineapple

上湯水餃皇 Shrimp dumplings served in supreme broth

腰果合桃露 Sweetened cashew and walnut cream

> 美點雙輝映 Chinese petits fours

每席十二位港幣 14,688 元 HK\$14,688 per table of 12 persons



SHANGRI-LA

歡聚晚宴菜譜 Ⅳ Celebration Dinner Menu Ⅳ

金陵乳豬全體 Barbecued whole suckling pig

松子露筍百合炒蝦球帶子 Sautéed scallops and prawns with lily bulbs, asparagus and pine nuts

> 黑松露炸釀蟹蓋 Baked crab shell stuffed with black truffle

瑤柱北菇扒雙蔬 Braised two kinds of vegetables and black mushrooms with conpoy sauce

松茸海螺花膠燉雞 Double-boiled chicken broth with fish maw, sea conch and matsutake mushroom

> 碧綠蠔皇扣湯鮑 Braised whole abalone and seasonal vegetables

清蒸大星斑 Steamed spotted garoupa in superior soy sauce

風沙脆燒雞 Crispy roasted chicken with fried minced garlic

金腿瑤柱鴨粒炒飯 Fried rice with Yunnan ham, conpoy and diced roasted duck

上湯炸粉果 Deep-fried shrimp dumplings served in supreme broth

南北杏桃膠燉萬壽果 Sweetened papaya soup with peach gum and apricot kernel

> 美點雙輝映 Chinese petits fours

每席十二位港幣 16,688 元 HK\$16,688 per table of 12 persons