



## 婚禮午宴套餐 Wedding Lunch Packages

適用至2026年6月30日 Valid until 30 June 2026

五席十二位用中式宴會或六十人中西匯萃或西式午餐 連飲品套餐只需港幣64,800元

HK\$64,800 for five tables of 12 persons each for Chinese banquet or 60 persons for Taste of Harmony, Western set lunch or buffet, including beverage package

#### 計劃包括下列禮遇:

- 免費入住豪華海景蜜月客房一晚及於客房內或Café Kool享用二人早餐
  - 於婚宴當日上午十時至下午三時使用宴會廳
    - 三層模型結婚蛋糕供拍照之用
      - 奉送三磅鮮果忌廉蛋糕
    - 三小時無限供應汽水、本地啤酒及橙汁
      - 免費提供中國香茗
      - 免收自備烈酒開瓶費
      - 免費使用酒店提供的視聽器材
        - 免費提供賓客簽名冊乙本
      - 每席及迎賓處敬奉鮮花擺設
    - 每席均提供多種檯布及椅套以供選擇
      - 推薦專業婚宴會場佈置顧問
  - 主家免費泊車, 赴宴之賓客皆可享有泊車優惠
    - 以優惠價格購買婚宴回禮禮品

#### The package includes:

- One night's stay in our Deluxe Harbour View Room with breakfast for two at Café Kool or via room service
  - Use of the function room from 10 am to 3 pm for wedding ceremony and lunch
    - Three-tier dummy wedding cake for the cake-cutting ceremony
      - · Complimentary 3-lb fresh fruit cream cake
  - Unlimited serving of soft drinks, chilled orange juice and local beer for three hours
    - Complimentary Chinese tea service throughout the entire reception
      - Free corkage for self-brought in hard liquor
      - Free use of our in-house standard audio visual equipment
        - Complimentary guest signature book
      - Fresh floral centerpiece on all dining tables and reception table
    - · Your choice from an extensive collection of table linen and seat covers
  - Recommendations of a professional wedding venue decoration consultant
  - Complimentary valet parking for the host and special valet parking rate for banquet guests
    - Special price on signature wedding gifts

須另收加一服務費
Price is subject to 10% service charge

由於價格變動及貨源關係·九龍香格里拉保留修改以上菜單價格及項目之權利 Kowloon Shangri-La, Hong Kong reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.

如有任何查詢或預訂·請與宴會及會議統籌部聯絡 電話: (852) 2733 8794 電郵: events.ksl@shangri-la.com For enquiries or reservations, please contact our Events Management team at (852) 2733 8794 or email to events.ksl@shangri-la.com





## 中式婚宴午餐菜譜 Chinese Wedding Lunch Menu

紅袍金豬滿華堂 Barbecued whole suckling pig

翡翠夏果炒蝦球 Sautéed prawns with macadamia nut and vegetables

牛肝菌杞子蟲草花燉雞 Braised chicken broth with porcini mushroom, wolfberries and cordyceps flower

碧綠花菇扣鮑片 Braised sliced abalone with flower mushroom and seasonal greens

紅棗杞子蒸沙巴龍躉 Steamed Sabah garoupa with dried wolfberries and red dates

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

> 金瑤海鮮炒香苗 Fried rice with assorted seafood and conpoy

黑松露野菌炆伊麵 Braised e-fu noodles with mushrooms and black truffle paste

紅豆沙湯圓 Sweetened red bean cream with glutinous rice dumplings

> 美點雙輝映 Chinese petits fours

此套餐供最多五席賓客享用(每席十二位)·額外每席另收港幣11,800元。 另加每席港幣1,200元可享三小時無限供應精選紅白餐酒。 The menu is valid for a maximum of five tables of 12 guests each. Additional table will be charged at HK\$11,800. A supplement of HK\$1,200 per table will be charged for an unlimited serving of house red and white wines for three hours.

> 須另收加一服務費 Price is subject to 10% service charge

> > 優惠有效期至2026年6月30日 Offer is valid until 30 June 2026

由於價格變動及貨源關係、九龍香格里拉保留修改以上菜單價格及項目之權利 Kowloon Shangri-La, Hong Kong reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.





# 中西匯萃婚宴午餐菜譜 Taste of Harmony Wedding Lunch Menu

#### 香格里拉精選 The Shangri-La Signatures

臻尚之選 Premium Selection

慢煮雞卷配法國香檳啫喱、青蘋果及杏仁
Chicken galantine with Dom Pérignon champagne
jelly, green apple cream and toasted almond N

法國鴨肝凍配自家製牛油多士、無花果及火箭菜 Duck liver terrine with homemade brioche toast, figs and rocket salad

姬松茸淮杞燉雞 Double boiled chicken soup with porcini mushroom P 花旗參紅棗燉竹絲雞 Double boiled silkie chicken broth with ginseng, red date and wolfberry **P** 

香煎北海道帶子配椰菜花蓉及石榴 Seared Hokkaido scallop with cauliflower purée, pomegranate

上湯鮑魚配碧綠花菇 Braised abalone with Chinese mushroom and greens

香宮荷葉飯 Fried rice in Shang Palace style wrapped in a lotus leaf **P**  燴澳洲和牛面頰配薯蓉、甘筍及黑松露汁 Braised Australia wagyu beef cheek with creamy potato, glazed vanilla carrot and sauce Périgourdine **B** 

法國朱古力慕斯蛋糕配櫻花車厘子醬 Valrhona Guanaja Griottines entremets with Sakura cherry blossom coulis

法國白朱古力開心果仁蛋糕配雜莓醬 Valrhona Opalys white chocolate pistachio cake with fresh seasonal berries and mixed berry coulis N

咖啡或茶及美點 Coffee or tea Petits fours

咖啡或茶及美點 Coffee or tea Petits fours

香格里拉精選 The Shangri-La Signatures

此套餐供最多六十位享用。額外每位賓客收取港幣980元。

The menu is valid for a maximum of 60 guests. Additional guest will be charged at HK\$980.

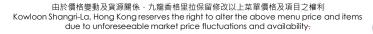
臻尚之選 Premium Selection 另加每位港幣300元以升級午餐體驗至「臻尚之選」菜餚。

Additional HK\$300 per person for enhancing lunch experience to the "Premium Selection" menu.

另加每位港幣100元可享三小時無限供應精選紅白餐酒。
A supplement of HK\$100 per person will be charged for an unlimited serving of house red and white wines for three hours.

B Contains beef 含牛肉 P Contains pork 含豬肉 N Contains nut 含堅果 G Gluten free 無麵筋 V Vegetarian 素菜

須另收加一服務費 Price is subject to 10% service charge







## 西式婚宴午餐菜譜 Western Wedding Lunch Menu

(請於婚宴兩週前確定餐單選擇)
(Please share your menu selection with us two weeks prior to your wedding date)

吞拿魚伴芝麻柚子醋及西瓜 Tuna Tartaki with ribben vegetable, sesame yuzu dressing, watermelon

或 or

紅菜頭薄片配柚子醋, 青蘋果及杏仁 Beetroot carpaccio with yuzu vinaigrette, green apple, toasted almond **V** 

蕃茄忌廉湯伴羅勒油及水牛芝士
Roasted cherry tomato cream soup with basil oil and mozzarella cheese ▼

煎西冷牛肉伴芹菜頭蓉, 迷你甘筍及野菌麥爹那汁 Seared beef sirloin with celeriac puree, baby carrot, wild mushroom and Madeira sauce **B** 或 or

香煎三文魚配忌廉菠菜, 薯蓉及香辣蕃茄醬 Seared salmon fillet with creamy spinach, potato puree and spicy tomato salsa

朱古力拖肥撻配黑朱古力汁 Chocolate Banoffee tart with mascarpone Chantilly and dark fudge sauce

> 咖啡或茶及美點 Coffee or tea Petits fours

此套餐供最多六十人享用。額外每位賓客收取港幣980元。 另加每位港幣100可享三小時無限供應精選紅白餐酒。 The menu is valid for a maximum of 60 guests. Additional guest will be charged at HK\$980. A supplement of HK\$100 per person will be charged for an unlimited serving of house red and white wines for three hours.

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#### 九龍香格里拉 KOWLOON SHANCPI-I

## SHANGRI-LA

## 西式婚宴自助午餐菜譜 Western Wedding Lunch Buffet Menu

#### **冷盤 Cold Selection**

中蝦 / 青口 / 海螺 / 鳕場蟹腳

Chilled medium prawns / half shell mussels / periwinkle / snow crab leg on ice

精選刺身 (三文魚/金槍魚/油甘魚/八爪魚)

Assorted sashimi (salmon / tuna / hamachi / octopus)

精選壽司及加州卷 (三文魚/金槍魚/八爪魚/蝦/赤貝/腐皮)

Assorted sushi and California rolls

(salmon / tuna / octopus / shrimp / clam / bean curd sheet)

香草醃三文魚伴青檸及配料

Gravlax of salmon with lime and condiment

精選健康沙律伴柚子油醋汁

Quinoa, chick peas, avocado, cucumber and tomato with yuzu vinaigrette V

蕃茄水牛芝士沙律

Tomato and mozzarella cheese salad V

鮮蝦鮮果沙律

Shrimp salad with fresh fruit

意式牛仔片配蘋果忌廉及火箭菜

Vitello Tonnato with dehydrated capes, apple cream, rocket salad **B** 

田園沙律 (龍鬚菜/牛油生菜/紅葉菜/羅文生菜/菊苣/粟米/紅腰豆/櫻桃茄/青瓜/甘筍絲千島醬/凱撒汁/橄欖油及醋/意大利陳醋/芝士粉/煙肉/水瓜豆/珍珠洋蔥/酸瓜)

十島醫 / 凱摵汗 / 橄欖油及酯 / 息入利陳酯 / 之士初 / 煌闷 / 水瓜豆 / 珍珠洋恩 / 酸瓜)
Garden Salad P (frisee / butter lettuce / lolla rosa / romaine / chicory / sweet corn /

kidney beans / cherry tomato / cucumber / carrot julienne /

thousand island dressing / Caesar dressing / olive oil and vinegar / balsamic Parmesan /

bacon P / capers / pearl onion / pickle cucumber)

#### 湯 Soup

(請從下列選取其中一款 Please choose one of the following)

牛肝菌忌廉湯伴栗子

Cream of Porcini mushroom with chestnut V

或 or

椰香南瓜湯

Roasted pumpkin soup with coconut, chives and croutons V

#### 烤肉 Carvinas

(請從下列選取其中一款Please choose one of the following)

蜜糖芥末焗火腿

Honey mustard glazed ham P

或 or

烤西冷牛扒伴香草燒雜菜

Roasted sirloin with root vegetable and gravy B

或 or

香蒜迷迭香烤羊腿

Roasted leg of lamb with garlic and rosemary

或 or

原隻燒雞伴辣肉腸炒薯仔

Roasted whole chicken with sautéed baby potato and chorizo







## SHANGRI-LA

HONG KONG



### 西式婚宴自助午餐菜譜 Western Wedding Lunch Buffet Menu

(續上頁 cont'd)

#### 主菜 Entrée

(請從下列選取其中四款 Please choose four of the following)

#### 牛 Beef / 豬 Pork / 羊 Lamb

金菇牛肉卷

Beef rolled with enoki mushrooms B

香煎牛柳仔伴阿根廷青醬,粟米沙律及燴大蒜

Pan-fried beef medallion with Chimichurri sauce, creamy leek, mini pepper and smoked corn salad B

燒豬柳伴蘑菇忌廉汁

Pork medallion with mushroom cream sauce P G

伊比利亞豬局伴芹菜頭蓉. 菠蘿沙沙及洋葱汁

Marinated Iberico pork collar in BBQ sauce, celeriac purée, pineapple salsa and onion mayo P

羊肉菠菜千層麵

Lamb lasagna with feta cheese and spinach

焗羊鞍伴黑松露薯蓉,薄荷青豆及迷迭香汁

Roasted lamb rack with black truffle mashed potato, sautéed green peas and rosemary sauce

燴羊膝伴燒馬鈴薯

Braised lamb shank with roasted potatoes

#### 家禽 Poultry

走地雞胸伴忌廉焗薯及羊肚菌汁

Roasted free range chicken breast with potato gratin and morel sauce

慢煮雞胸伴蘭杜豆及黒椒汁

Slow-cooked chicken breast with braised lentil, baby carrot, black pepper cream sauce

烤雞伴檸檬薯仔

Roasted whole chicken with lemon potato

咕嚕雞球

Sweet and sour chicken

豉汁野菌炒雞球

Sautéed chicken with wild mushrooms and black bean sauce

煎封法式油鴨腿伴甜薯蓉,迷你甘筍及紅酒汁

Seared duck leg confit with sweet potato purée, baby carrot and red wine jus

#### 海鮮 Seafood

炸魚柳伴他他醬

Breaded sole with herbs tartar sauce

日式西京燒伴芥末薯蓉,菠菜及雜菌

Miso glazed cod fish with wasabi mashed potato, baby spinach, enoki and mixed mushrooms

煎魚柳伴水瓜柳香檳汁

Pan-fried sole fillet with caper Champagne cream sauce

香煎鯧魚伴法邊豆及檸檬牛油汁

Pan-fried pomfret fillet with French beans, crusted potato and lemon butter sauce

B Contains beef 含牛肉 P Contains pork 含豬肉 N Contains nut 含堅果 G Gluten free 無麵筋 V Vegetarian 素菜



#### 九龍香格里拉 KOWLOON SHANGRI-LA





## 西式婚宴自助午餐菜譜 Western Wedding Lunch Buffet Menu

(續上頁 cont'd)

#### 蔬菜 Vegetables

(請從下列選取其中兩款 Please choose two of the following)

香菜燒馬鈴薯 Parsley potatoes V

日式茄子 Miso eggplant V

焗西蘭花及椰菜花餡餅 Broccoli with cauliflower flan ♥

> 印式焗雜菜 Tandoori vegetables **V**

> > 法式燴雜菜 Ratatouille V

雜菌燴時菜

Braised mixed mushrooms with seasonal vegetables V

鮮淮山雲耳炒時蔬 Sautéed seasonal vegetables with Chinese yam and fungus **V** 

#### 飯麵 Noodle and Rice

(請從下列選取其中兩款 Please choose two of the following)

雜菜千層麵伴羊奶芝士及羊肚菌

Vegetable lasagna with ricotta cheese and morel mushrooms V

芝士肉醬焗意大利粉 Baked Bolognese pasta B

蕃茄醬燴白腰豆配辣肉醬, 軟芝士及橄欖 Baked cannellini bean with chorizo, olive, brie cheese and tomato sauce

雪菜火鴨絲炆米

Stir-fried rice noodles with BBQ duck and preserved vegetables

三菇炆伊麵

Braised e-fu noodles with mixed mushrooms V

香芋雞粒炒飯

Stir-fried rice with taro and diced chicken

蟹籽蝦仁雜菜炒飯

Stir-fried rice with prawns, crab roe and vegetables

金瓜菜粒粟米炒飯

Stir-fried rice with pumpkin and vegetables V





## 西式婚宴自助午餐菜譜 Western Wedding Lunch Buffet Menu

(續上頁 cont'd)

#### 甜品 Sweets

(請從下列選取其中八款 Please choose eight of the following)

鮮果慕斯 Entremet exotic mousse **N** 

威士忌焦糖燉蛋 Bourbon Vanilla bean crème brûlée G

> 70%朱古力慕斯 70% Chocolate mousse 鮮果撻 Seasonal fresh fruit tartlet N

> > 開心果布朗尼 Pistachio brownies N

雜莓芝士撻
Baked cheese tart with mix berries N

藍莓金磚蛋糕 Blueberry Financier

紅絲絨杯子蛋糕 Red velvet cupcakes

焦糖朱古力撻
Tartlet choco and caramel N

班蘭椰子蛋糕 Pandan coconut cake

酸忌廉芝士蛋糕 Crème fraiche baked cheesecake N

> 歌劇院餅 Opera, coffee cream N

香濃朱古力布朗尼 Double chocolate brownies N

Ble chocolate brownles 迷你法式雜餅

Mini French pastries 合時鮮果

百時無未 Seasonal fresh fruit

熱情果奶凍 Passion fruit panna cotta **G** 

檸檬蛋白撻 Lemon Meringue tartlets N

> 意大利芝士餅 Tiramisu G

咖啡或茶 Freshly brewed coffee, tea or decaffeinated coffee

此套餐供最多六十人享用。額外每位賓客收取港幣980元。 另加每位港幣100元可享三小時無限供應精選紅白餐酒。 客人必須於婚宴舉行前兩星期確認自助餐餐單。

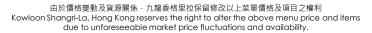
The menu is valid for a maximum of 60 guests. Additional guest will be charged at HK\$980.

A supplement of HK\$100 per person will be charged for an unlimited serving of house red and white wines for three hours.

Please confirm the buffet menu two weeks prior to the event.

B Contains beef 含牛肉 P Contains pork 含豬肉 N Contains nut 含堅果 G Gluten free 無麵筋 V Vegetarian 素菜

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## 西式婚宴自助午餐菜譜 Western Wedding Lunch Buffet Menu

(續上頁 cont'd)

額外加配菜式以提升自助午餐體驗 Additional choices for enhancing your buffet lunch experience

#### 尊貴推介 Premium Selections

紅袍金豬滿華堂

Barbecued whole suckling pig P 另加每隻 Additional HK\$1,300 per whole pig

#### 烤肉 Carvings

燒美國頂級牛肋肉伴紅酒汁 Roasted US beef Prime rib with red wine sauce **B** 

另加每位Additional HK\$120 per person

燒羊腿伴麝香酒煮甘筍

Roasted leg of lamb wrapped with rosemary (Moscatel glazed parsnips and carrot as side dish) 另加每位Additional HK\$90 per person

#### 即場烹製 À La Minute Cooking Stations

北京烤鴨 Peking Duck Station 另加每位 Additional HK\$100 per person

精選點心 (蝦餃、豬肉燒賣及叉燒包)

Dim Sum Station P (Shrimp dumpling, pork dumpling, barbequed pork bun) 另加每位 Additional HK\$100 per person

即炒意粉 (肉醬/香草松子仁醬/新鮮番茄醬/香蒜麵包及配料)

Italian Pasta Station B N (Bolognese, pesto, marinara, with parmesan cheese, capers, chopped parsley and garlic bread)
另加每位 Additional HK\$100 per person

港式湯麵 (提供清雞湯 / 香辣湯 / 豬骨湯)

Noodle Soup Station P (Chinese noodle soup, with three choices of stock: chicken, spicy and pork bone) 另加每位 Additional HK\$100 per person

#### 甜品 Dessert

爆谷 Popcorn Station 另加每位 Additional HK\$30 per person

巧克力噴泉 Chocolate Fountain 另加每位 Additional HK\$50 per person

精選雪糕櫃位 (四款口味)

Ice Cream Station (four flavours) 另加每位 Additional HK\$100 per person

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