

# 优雅婚宴 Elegance

每桌人民币 5,990元 (10位)  
RMB 5,990 per table (10 persons)

由中餐厨师团队精心呈献中式盛宴  
Sumptuous Chinese banquet specially prepared by our culinary team

桌面精美鲜花布置  
Wedding flower decoration for each table

香槟塔装饰及祝酒香槟一瓶  
Tower with one bottle of champagne

喜宴签到台及电子指示屏  
Reception table and LED signage

婚宴期间在新娘房内更换礼服及化妆  
One bridal room for dressing or make-up during the ceremony

\* LED显示屏放映新婚影像  
\* LED screen for wedding DVD show

喜宴自带酒水可免开瓶费  
Corkage fee is waived

用餐期间提供茶水服务  
Tea service during the meal

\* 酒店精心布置的青香阁蜜月行政套房一晚  
\* One night stay in the City Wing bridal suite with specially wedding decoration

每桌人民币5,990元，每桌供10位敬用，超出人数按每位人民币599元收费  
以上价格需加收10%服务费，及在上述价格与服务费总额上计征6%增值税。  
参加人数不少于150人

RMB5,990 per table for 10 persons, additional person at RMB599 per person  
All prices are subject to 10% service charge  
and 6% value-added tax payable on the prices together with the service charge.  
Subject to a minimum of 150 persons



菜单  
MENU

每桌人民币 5,990元 (10位)  
RMB 5,990 per table (10 persons)

优雅婚宴 A  
Elegance A

- 喜庆迎宾八彩碟  
Eight Treasures Cold Dishes
- 菌菇鱼肚老鸡盅  
Double-Boiled Mushroom and Fish Maw with Chicken Soup
- 吉祥如意海捕虾  
Poached King Prawn
- 金蒜银丝蒸鲜鲍  
Steamed Abalone with Garlic and Vermicelli
- 柠檬醋椒海鲈鱼  
Steamed Perch Fish with Sour Pepper Sauce
- 蜜椒煎炒牛仔骨  
Pan-Fried Beef Ribs with Pepper
- 至尊肉末烧刺参  
Braised Sea Cucumber with Minced Pork
- 锦绣罗汉扒大鸭  
Fried Duck with Mushroom
- 鲜露清蒸牙片鱼  
Steamed Flounder Fish with Hot Oil
- 炒碧绿广东菜心  
Fried Vegetable
- 幸福海鲜炒米饭  
Fried Rice with Seafood
- 甜蜜芒果大布丁  
Sweet Mango Pudding
- 四季时令水果盘  
Fresh Fruit Platter

优雅婚宴 B  
Elegance B

- 迎宾喜庆八彩碟  
Eight Treasures Cold Dishes
- 养生菌菇鲍鱼盅  
Boiled Abalone with Mushroom
- 堂灼盐水大对虾  
Poached King Prawn
- 粤式煎烹牛肉粒  
Pan-Fried Beef with Black Pepper
- 明炉广式吊烧鸭  
Roasted Duck
- 翡翠炒花枝爽肉  
Fried Squid and Pork with Vegetable
- 鲍汁雪芽扒刺参  
Braised Sea Cucumber with Abalone Sauce
- 龙凤呈祥黄油鸡  
Stewed Chicken and Fish Maw in Superior Soup
- 鲜露清蒸石斑鱼  
Steamed Garoupa Fish with Hot Oil
- 炒碧绿广东菜心  
Fried Vegetable
- 海胆蟹籽炒米饭  
Fried Rice with Sea Urchin and Crab Roe
- 一品甜蜜荷花酥  
Deep-Fried Pastry with Shredded Coconut Stuffing
- 四季时令水果盘  
Fresh Fruit Platter