

【2025 中式喜宴】

中式喜宴菜譜 I Chinese Celebration Menu I

福壽金豬五彩盤

Roasted Sucking Pig Platter

脆皮金陵乳豬件 ❖ 桂花話梅小紅茄 ❖ 千絲芝心蟹肉酥 ❖

上海雙冬炆烤鮰 ❖ 麻香微辣小墨魚

Roasted Sliced Suckling Pig ❖

Marinated Cherry Tomato with Osmanthus and Plum ❖

Puff Pastry Filled with Crab Meat and Cheese ❖

Bran Gluten with Black Mushrooms and Bamboo Shoots ❖

Marinated Baby Cuttlefish with Sichuan Spicy Sauce

羊肚菌白玉耳炒珍寶虎蝦球珊瑚蚌

Sautéed Jumbo Tiger Prawn and Coral Clam
with Fungus and Morel Mushroom

野生竹筴花膠海皇燴燕窩

Braised Bird's Nest Soup with

Bamboo Piths, Fish Maw and Assorted Seafood

蠔皇原隻八頭湯鮑魚扣鮑汁鵝掌

Braised 8 Heads Canned Abalone and Goose Webs with
Vegetable in Oyster Sauce

清蒸鮮活沙巴龍躉斑

Steamed Fresh Giant Grouper

當紅脆皮雞

Deep-fried Crispy Chicken

福建鮑汁炒絲苗

Fried Rice in Fujian Style

松露珍菌炆長壽麵

Braised E-fu Noodles with

Mixed Mushroom and Black Truffle Sauce

富貴百子團圓露

Sweetened Red Bean Soup with

Sticky Dumpling, Lotus Seed and Lily Bulb

萬壽蟠桃 或 美點雙輝

Longevity Buns or Chinese Petits Fours

每席港幣\$7,988 (供 12 位用), 另收加一服務費

HK\$7,988 plus 10% service charge per table of 12 persons

中式喜宴菜譜 II Chinese Celebration Menu II

賀壽金豬大紅袍

Roasted Whole Suckling Pig

芹香米筍榆耳玉帶桂花蚌

Sautéed Scallop and Laurel Clam with
Celery, Baby Corn and Yu Fungus

桃酥香芒脆蝦球

Crispy Prawn with Walnut in Mango Sauce

蝦籽海味扒鴛鴦蔬

Seasonal Vegetable Topped with
Assorted Dried Seafood Shreds

拆蟹肉海皇花膠燴燕窩

Braised Bird's Nest Soup with

Crab Meat, Assorted Seafood and Fish Maw

蠔皇原隻八頭湯鮑魚扣極品海參

Braised 8 Heads Canned Abalone and Sea Cucumber with
Vegetable in Oyster Sauce

清蒸鮮活東星斑

Steamed Fresh Leopard Coral Grouper

南乳脆皮燒雞

Deep-fried Crispy Chicken Flavored with
Preserved Bean Curd Sauce

古法鵝香瑤柱荷葉絲苗

Fried Rice with Mixed Meat and Dried Conpoy
Wrapped in Lotus Leaf

上湯水餃長壽麵

Shrimp Dumpling with E-fu Noodles in Soup

蓮子百合燉海底椰

Double-boiled Sea Coconut with Lotus Seed and Lily Bulb

萬壽蟠桃 或 美點雙輝

Longevity Buns or Chinese Petits Fours

每席港幣\$11,888 (供 12 位用), 另收加一服務費

HK\$11,888 plus 10% service charge per table of 12 persons

- 已包茶芥, 價目須另收加一服務費
- 每席另加 HK\$500 可享席間 3 小時無限量供應汽水、橙汁及精選啤酒
- 惠顧 4 席或以上可享貴賓廳房及奉送席前雜果賓治 1 小時
- 每席可享 2 小時免費泊車優惠(不包括代客泊車)
- 帝都酒店保留修改以上菜單價格及項目之權利
- 此菜單不可與其他優惠同時使用(菜單如有更改或停用, 恕不另行通知)
- 另備多款菜單以供選擇, 查詢及預訂請致電酒店宴會營業部: 2694 3805 或電郵 Email: banquet@royalpark.com.hk

【2025 中式喜宴】

中式喜宴菜譜 III
Chinese Celebration Menu III

祝壽福豬展紅袍
Roasted Whole Suckling Pig

琥珀蘭花鹿茸珍菌炒玉帶珊瑚蚌
Sautéed Scallop and Coral Clam with Velvet Mushroom, Broccoli and Caramelized Walnut

高湯焗開邊波士頓龍蝦配伊府麵
Sautéed Half Boston Lobster in Chicken Broth served with E-fu Noodle

姬松茸菜膽元貝燉花膠
Double-boiled Fish Maw Soup with Blaze Mushroom, Conpoy and Vegetable

頂級南非六頭湯鮑魚伴天白花菇
Braised 6 Heads South African Canned Abalone and Black Mushroom with Vegetables in Oyster Sauce

清蒸鮮活東星斑
Steamed Fresh Leopard Coral Grouper

金枝玉葉脆皮雞
Deep-fried Crispy Chicken with Enoki and Macrophyll

魚米濃湯蟲草花浸北京菜遠
Poached Beijing Choy Sum and Cordyceps Flower in Fish and Rice Broth

銀湖蟹肉炒絲苗
Fried Rice Topped with Crab Meat and Egg White

高湯煎粉果
Pan-fried Shrimp Dumpling Served with Supreme Soup

雙杏銀耳燉萬壽果
Double-boiled Papaya Sweet Soup with Almond and Snow Fungus

萬壽子母大蟠桃 或 美點雙輝
Longevity Bun or Chinese Petits Fours

每席港幣\$13,888 (供 12 位用), 另收加一服務費
HK\$13,888 plus 10% service charge per table of 12 persons

- 已包茶芥, 價目須另收加一服務費
- 每席另加 **HK\$500** 可享席間 3 小時無限量供應汽水、橙汁及精選啤酒
- 惠顧 4 席或以上可享用貴賓廳房及奉送席前雜果賓治 1 小時
- 每席可享 2 小時免費泊車優惠(不包括代客泊車)
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