

CHINESE WEDDING (DINNER)

中式婚宴 (晚宴)

Le MERIDIEN

LE MERIDIEN
CYBERPORT

T +852 2980 7788
[lemeridien.com/
hongkong](http://lemeridien.com/hongkong)

CHINESE WEDDING SET DINNER MENU

中式婚宴 晚餐菜譜

MENU A

天賜良緣婚宴菜譜

Barbecued Whole Suckling Pig
乳豬大紅袍

Deep Fried Seafood Roll with Mango in
Mayonnaise Sauce
香芒沙律海鮮卷

Sautéed Scallop with Conpoy and Vegetable
碧綠金絲炒帶子

Braised Seasonal Vegetable with Crabmeat
蟹肉扒時蔬

Braised Conpoy Broth with Shredded Abalone,
Sea Cucumber and Fish Maw
鮑參魚肚燉瑤柱羹

Braised Goose Web with Black Mushroom
北菇扒鵝掌

Steamed Fresh Spotted Garoupa
清蒸海星斑

Roasted Crispy Chicken
南坊脆皮雞

Fried Rice with Duet Sauce
鴛鴦炒飯

Braised E-fu Noodle with Enoki Mushroom and
Diced Duck in Abalone Sauce
鮑汁鴨粒炆伊麵

Sweetened Red Bean Cream with Lily Bulb
百年好合

Chinese Petit Fours
美點雙輝

Unlimited served soft drink and fresh orange juice
for 3 hours

入席後供應汽水及鮮橙汁3小時

HKD8,788 per table of 10 persons (additional
guest: HKD878 per person)
每席(十位) 港幣8,788 (額外每位港幣878)

All prices are subjected to 10% service charge
另加一服務費

Discount does not apply on the above menu
折扣優惠不適用於以上套餐

MENU B

百年好合菜譜

Barbecued Whole Suckling Pig
乳豬大紅袍

Deep Fried Seafood Roll with Mango in
Mayonnaise Sauce
香芒沙律海鮮卷

Sautéed Assorted Seafood served in a Deep-
fried Noodle Basket
雀巢海中寶

Steamed Hairy Melon stuffed with Whole Dried
Conpoy
玉環瑤柱圓

Bird's Nest and Minced Chicken Soup flavoured
with Yunnan Ham
雞茸燕窩羹

Braised Sliced Sea Cucumber with Mushroom
and Seasonal Vegetable
北菇海參扒時蔬

Steamed Fresh Spotted Garoupa
清蒸海星斑

Roasted Crispy Chicken
南坊脆皮雞

Steamed Glutinous Rice wrapped in Lotus Leaf
飄香荷葉飯

Braised E-fu Noodles with Mushroom and
Vegetable
干燒炆伊麵

Sweetened Red Bean Cream with Lily Bulb
百年好合

Chinese Petit Fours
美點雙輝

Unlimited served soft drink and fresh orange juice
for 3 hours

入席後供應汽水及鮮橙汁3小時

HKD9,288 per table of 10 persons (additional
guest: HKD928 per person)
每席(十位) 港幣9,288 (額外每位港幣928)

All prices are subjected to 10% service charge
另加一服務費

Discount does not apply on the above menu
折扣優惠不適用於以上套餐

MENU C

永結同心菜譜

Barbecued Whole Suckling Pig
乳豬大紅袍

Deep-fried Dumpling with Scallop and Taro
荔茸炸帶子

Sautéed Prawns with Peach and Assorted
Capsicum
蜜桃彩椒炒蝦球

Braised Seasonal Vegetable with Crabmeat
蟹肉扒雙蔬

Bird's Nest and Seafood Soup flavoured with
Diced Vegetable and Yunnan Ham
碧綠海鮮燕窩羹

Braised Sliced Abalone with Vegetable
福祿鮮鮑片

Steamed Fresh Spotted Garoupa
清蒸海星斑

Roasted Crispy Chicken with Deep-fried Garlic
金蒜脆皮雞

Fried Rice in Fujian Style with Abalone Sauce
鮑汁福建炒飯

Braised E-fu Noodles with Mixed Mushroom
and Dried Shrimp Roe
雜菌蝦籽炆伊麵

Sweetened Red Bean Cream with Lily Bulb
百年好合

Chinese Petit Fours
美點雙輝

Unlimited served soft drink and fresh orange juice
for 3 hours

入席後供應汽水及鮮橙汁3小時

HKD10,388 per table of 10 persons (additional
guest: HKD1,038 per person)
每席(十位) 港幣10,388 (額外每位港幣1038)

All prices are subjected to 10% service charge
另加一服務費

Discount does not apply on the above menu
折扣優惠不適用於以上套餐

CHINESE WEDDING SET DINNER MENU

中式婚宴 晚餐菜譜

MENU D

天作之合菜譜

Barbecued Whole Suckling Pig
乳豬大紅袍

Deep-fried Crab Claw with Spring Paste
百花炸蟹钳

Sautéed Scallop and Clam Meat with Green
Vegetables and Walnut
琥珀碧綠炒帶子桂花蚌

Braised Seasonal Vegetable with Crabmeat and
Pigeon Egg
蟹肉鴿蛋扒時蔬

Bird's Nest and Crab Yolk Soup with Yunnan
Ham
蟹皇燕窩羹

Braised Sliced Abalone with Black Mushroom
福祿鮑片扒北菇

Steamed Fresh Spotted Garoupa
清蒸海星斑

Roasted Crispy Chicken
南坊脆皮雞

Fried Rice with Duet Sauce
鷄鳶炒飯

Braised E-fu Noodles with Enoki Mushroom and
Diced Duck in Abalone Sauce
鮑汁鴨粒炆伊麵

Sweetened Red Bean Cream with Lily Bulb
百年好合

Chinese Petit Fours
美點雙輝

Unlimited served soft drink and fresh orange juice
for 3 hours
入席後供應汽水及鮮橙汁3小時

HKD11,688 per table of 10 persons (additional
guest: HKD1,138 per person)
每席(十位) 港幣11,388 (額外每位港幣1,138)

All prices are subjected to 10% service charge
另加一服務費

Discount does not apply on the above menu
折扣優惠不適用於以上套餐