

沙田會所旺灣樓

濃情蜜意宴

Sha Tin Clubhouse – Double Haven

Chinese Wedding Dinner Menu A

金玉滿堂 (鴻運乳豬全體)

Barbecued Whole Suckling Pig

子孫昌盛 (琥珀合桃銀稔炒帶子)

Sautéed Scallops with Caramelized Walnuts and Broccoli in Chinese Gooseberry Sauce

瑤池共浴 (花姿蟹籽鳳尾蝦伴柚子沙律)

**Deep-fried Prawns coated with Cuttlefish Mousse and Crab Roe
accompanied with Pomelo Salad**

龍鳳呈祥 (蟹肉鮮菇燴時蔬)

Braised Seasonal Vegetables and Straw Mushrooms with Crabmeat

良緣邂逅 (姬松茸瑤柱象拔蚌燉雞)

**Double-boiled Chicken Soup with Geoduck Clam, Shredded Conpoy
and Matsutake Mushrooms**

連生貴子 (翡翠花菇鮮鮑片)

Braised Sliced Abalones and Boletus Mushrooms with Lettuce

喜慶有餘 (清蒸黃皮老虎斑)

Steamed Tiger Garoupa

鸞鳳和鳴 (威化當紅脆皮雞)

Deep-fried Crispy Chicken served with Shrimp Crackers

滿堂歡笑 (鱈魚蟹肉鴨粒荷葉飯)

Fried Rice with Diced Duck, Dried octopus and Crabmeat wrapped in Lotus Leaf

情意綿綿 (蠔皇金菇雞絲燜伊麵)

Braised E-fu Noodles with Shredded Chicken and Enoki Mushrooms in Oyster Sauce

百年好合 (蓮子鮮百合紅豆沙珍珠湯丸)

**Sweetened Red Bean Cream with Lily Bulbs, Lotus Seeds
and Mini Sesame Glutinous Dumplings**

鴛鴦福祿 (美點雙輝)

Chinese Petit Fours

HK\$10,388.00 for 12 persons

港幣一萬零三百八十八元正【十二位用】

(Applicable from Monday to Thursday only, except Public Holidays)

(只適用於星期一至四, 公眾假期除外)

Due to seasonal items on menu, the menu price is subject to change and would only be confirmed 15 days prior to the function date

菜式或會略有改動, 價目將於宴會 15 日前作實