

沙田會所旺灣樓
百年好合宴

Sha Tin Clubhouse – Double Haven
Chinese Wedding Dinner Menu B

金玉滿堂 (鴻運乳豬全體)
Barbecued Whole Suckling Pig

姿容盛放(金沙蝦球伴翡翠帶子)
Deep-fried Prawns with Salted Egg Yolk and Sautéed Scallops accompanied with Broccoli

仙姬送子 (仙翁米無花果瑤柱海螺燉雞)
Double-boiled Chicken Soup with Sea Whelks, Shredded Conpoy, Dried Figs
and Nostoc Fungus

連生貴子(翡翠墨西哥鮑片海參鵝掌)
Braised Sliced Mexican Abalones, Sea Cucumber and Goose Webs
with Lettuce in Oyster Sauce

如魚得水 (清蒸東星斑)
Steamed Spotted Garoupa

鸞鳳和鳴 (富貴荷香焗三黃雞)
Baked Chicken with Preserved Vegetables wrapped in Lotus Leaf

滿門顯貴 (油雞樅醬薑米鮮元貝炒飯)
Fried Rice with Scallops, Ginger and Kale in Agrocybe Mushroom Paste

情意綿綿 (蝦籽蟹肉干燒伊麵)
Braised E-Fu Noodles with Crabmeat and Shrimp Roe

甜甜蜜蜜 (桂花馬蹄露珍珠湯丸)
Sweetened Soup with Water Chestnuts, Osmanthus and Mini Glutinous Dumplings

鴛鴦福祿 (美點雙輝)
Chinese Petit Fours

HK\$11,788.00 for 12 persons (Monday to Friday)
港幣一萬一千七百八十八元正【十二位用】(星期一至五)
HK\$12,388.00 for 12 persons (Saturday to Sunday & Public Holidays)
港幣一萬二千三百八十八元正【十二位用】(星期六至日及公眾假期)

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