

沙田會所旺灣樓  
花月佳期宴

**Sha Tin Clubhouse – Double Haven  
Chinese Wedding Dinner Menu C**

本菜單根據世界自然基金會香港分會 (WWF-Hong Kong) 的「海鮮選擇指引」選用環保海鮮  
This menu chooses sustainable seafood according to WWF-Hong Kong's Seafood Guide

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

**並蒂鴛鴦 (羊肚耳皇菇炒龍蝦球)  
(澳洲環保龍蝦)**

**Sautéed Fillet of Lobster with Dried King Mushroom, Morel Fungus and Broccoli  
(Sustainable Australian Lobster)**

**子孫昌盛 (瑪卡海螺花膠筒燉竹絲雞)  
Double-boiled Silky Fowl Soup with Maca Ginseng, Sea Conch and Fish Maw**

**仙姬送子 (玉環柱脯伴猴頭菇鮑脯)  
(澳洲養殖鮑魚)**

**Braised Sliced Abalones and Whole Conpoy in Marrow Rings  
with Monkeyhead Mushrooms and Kale  
(Australian farmed Abalone)**

**如魚得水 (清蒸澳洲東星斑)  
(澳洲捕撈東星斑)**

**Steamed Australian Spotted Garoupa  
(Australian wild caught leopard coral trout)**

**彩鳳迎春 (招牌新鮮龍崗豉油雞)  
Simmered Fresh Chicken with Spiced Soy Sauce**

**夫唱婦隨 (荷香蟲草花瑤柱鴨粒炒飯)  
Fried Rice with Diced Duck, Shredded Conpoy and Cordycep Flowers  
wrapped in Lotus Leaf**

**良緣早訂 (蝦濃湯鮮蝦菜肉雲吞)  
Shrimp, Pork and Vegetable Wontons served in Shrimp Broth**

**甜甜蜜蜜 (桂圓薏米薑茶珍珠湯丸)  
Ginger Tea with Dried Longans, Pearl Barley and Mini Sesame Glutinous Dumplings**

**鴛鴦福祿 (美點雙輝)  
Chinese petit fours**

**HK\$12,588.00 for 12 persons (Monday to Friday)**

港幣一萬二千五百八十八元正【十二位用】(星期一至五)

**HK\$13,288.00 for 12 persons (Saturday to Sunday & Public Holidays)**

港幣一萬三千二百八十八元正【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

