

沙田會所旺灣樓
天賜良緣宴

Sha Tin Clubhouse – Double Haven
Chinese Wedding Dinner Menu D

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

花月佳期 (翡翠百合金銀帶子)
Deep-fried and Sautéed Scallops with Fresh Lily Bulbs and Seasonal Vegetables

開花結子 (芝士蟹肉焗釀嚮螺)
Baked Sea Whelk stuffed with Crabmeat, Bacon and Cheese

靈菇玉配 (珊瑚千層百靈菇)
Braised Boletus Mushrooms with Bean Curd Sheet, Crabmeat and Seasonal Vegetables

龍鳳呈祥 (麼利菌竹筍北海參燉雞)
Double-boiled Chicken Soup with Hokkaido Sea Cucumber,
Morel Mushrooms and Bamboo Piths

仙姬送子 (蠔皇花菇鵝掌寶石鮑)
Braised Whole Abalones with Goose Webs and Black Mushrooms in Oyster Sauce

如魚得水 (清蒸東星斑)
Steamed Spotted Garoupa

彩鳳迎春 (黑松露醬鮮菌焗芝麻雞)
Baked Chicken with Fresh Fungus and Sesame in Black Truffle Sauce

夫唱婦隨 (雲腿瑤柱元貝脆米炒飯)
Fried Rice with Scallops, Shredded Conpoy, Yunnan Ham and Crispy Rice

情意綿綿 (濃湯翠玉鮮蝦水餃)
Shrimp and Pork Dumplings served in Supreme Broth

甜甜蜜蜜 (脆藜麥腰果合桃露)
Sweetened Walnut Cream with Cashew Nuts and Crispy Quinoa

鴛鴦福祿 (美點雙輝)
Chinese Petit Fours

HK\$13,688.00 for 12 persons (Monday to Friday)

港幣一萬三千六百八十八元正【十二位用】(星期一至五)

HK\$14,288.00 for 12 persons (Saturday to Sunday & Public Holidays)

港幣一萬四千二百八十八元正【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