

沙田會所旺灣樓  
永結同心宴

Sha Tin Clubhouse – Double Haven  
Chinese Wedding Dinner Menu E

紅袍登科 (鴻運乳豬全體)  
Barbecued Whole Suckling Pig

開花結子(黑虎掌蘭度帶子炒螺片)  
Sautéed Scallops and Sliced Sea Whelks with Blue Foot Mushrooms and Kale

並蒂鴛鴦 (百花蟹籽松葉蟹拑伴金沙鮮菌)  
Deep-fried Hokkaido Crab Claws coated with Shrimp Mousse and Crab Roe  
accompanied with Assorted Mushrooms in Salted Egg Yolk

靈菇配玉 (蟲草花芙蓉鴿蛋玉環柱脯)  
Braised Whole Conpoy in Marrow Rings with Cordycep Flowers,  
Pigeon Eggs, Egg White and Broccoli

龍鳳呈祥 (椰皇瑤柱竹笙海螺燉雞)  
Double-boiled Chicken Soup with Shredded Conpoy, Sea Whelks  
and Bamboo Fungus in Young Coconut

仙姬送子 (蠔皇花菇千層五頭寶石鮑)  
Braised Whole Abalones (Five Head) with Bean Curd Sheet and Black Mushrooms  
in Oyster Sauce

如魚得水 (清蒸東星斑)  
Steamed Spotted Garoupa

當時得令 (威化脆皮龍崗雞)  
Shallow-fried Crispy Chicken with Shrimp Crackers

滿堂歡笑 (黑松露醬海皇和牛炒飯)  
Fried Rice with Diced Wagyu Beef and Assorted Seafood in Black Truffle Paste

情意綿綿 (廣東鮮蝦雲吞)  
“Cantonese Style” Poached Shrimp Wontons in Superior Soup

美滿添貴 (蓮子腰果奶露湯丸)  
Sweetened Cashew Nut Cream with Lotus Seeds and Glutinous Dumplings

雙喜臨門 (美點雙輝)  
Chinese Petit Fours

HK\$14,688.00 for 12 persons (Monday to Friday)

港幣一萬四千六百八十八元正【十二位用】(星期一至五)

HK\$15,388.00 for 12 persons (Saturday to Sunday & Public Holidays)

港幣一萬五千三百八十八元正【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