

沙田會所旺灣樓
珠聯璧合宴

Sha Tin Clubhouse – Double Haven
Chinese Wedding Dinner Menu F

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

並蒂鴛鴦 (鮮百合雞樅菌炒龍蝦球)
(澳洲環保龍蝦)

Sautéed Lobster Fillet with Fresh Lily Bulbs and Asparagus in Agrocybe Mushroom Paste
(Sustainable Australian Lobster)

繁花滿盈 (芝士蟹肉焗釀蟹蓋)
Baked Crab Shell stuffed with Crabmeat, Bacon and Cheese

百子千孫 (翡翠花菇金蒜瑤柱脯)
Braised Whole Conpoy with Boletus Mushrooms, Lettuce and Garlic

龍鳳呈祥 (椰皇石參花膠燉雞)
Double-boiled Chicken Soup with Fish Maw and Chinese Herbs in Young Coconut

愉意吉祥 (墨西哥海參五頭寶石鮑)
Braised Whole Abalones (Five Head) with Mexican Sea Cucumber and Vegetables

如魚得水 (清蒸東星斑)
Steamed Spotted Garoupa

琴瑟和鳴 (茶燻芝麻鹽焗雞)
Baked Chicken flavoured with “Tie Guan Yin” Tea and Salt

夫唱婦隨 (黑松露鵝肝元貝粒炒飯)
Fried Rice with Scallops, Goose Liver and Kale in Black Truffle Sauce

情比金堅 (上湯韭王鮮蝦炸粉棵)
Shallow-fried Shrimp and Chive Dumplings served in Superior Soup

春滿團圓 (黑糖薑茶紅棗寧波湯丸)
Black Sugar Ginger Tea with Red Dates and Glutinous Dumplings

雙喜臨門 (美點雙輝)
Chinese Petit Fours

仙侶共渡 (環球鮮果盤)
Fresh Fruit Platter

HK\$15,788.00 for 12 persons (Monday to Friday)

港幣一萬五千七百八十八元正【十二位用】(星期一至五)

HK\$16,388.00 for 12 persons (Saturday to Sunday & Public Holidays)

港幣一萬六千三百八十八元正【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