

**CHINESE WEDDING MENU PROPOSAL 2009**

**HK\$13,888 NET PER TABLE OF 10-12 PERSONS**  
Inclusive of unlimited serving of soft drinks, fresh orange juice,  
beer and mineral water for 4 hours

**鴻運乳豬全體**

ROASTED WHOLE SUCKLING PIG

**焗釀大響螺**

BAKED STUFFED SEA WHELK IN SHELL

**碧綠金銀瑤柱甫**

STEWED TURNIP STUFFED WITH WHOLE CONPOY AND SAUTEED SCALLOP

**芝士黑松露菌焗蝦球**

SAUTÉED PRAWNS WITH BLACK TRUFFLES AND CHEESE

**紅燒蟹肉金山勾翅**

BRAISED GOLDEN HILL SHARK'S FIN WITH CRAB MEAT

**頂級北菇鮮鮑甫**

BRAISED SLICED ABALONE  
WITH SUPREME BLACK MUSHROOM

**清蒸海東星**

STEAMED EASTERN STAR GAROUPA

**乳香脆皮雞**

ROASTED CRISPY CHICKEN  
FLAVOURED WITH PRESERVED SAVOURY BEAN CURD

**鳳梨火鴨粒炒香苗**

FRIED RICE WITH DICED ROASTED DUCK AND PINEAPPLE

**上湯鮮蝦水餃**

SHRIMP DUMPLINGS IN SUPERIOR SOUP

**紅荳茸杏仁奶凍伴香草雪糕**

ALMOND PANNA COTTA WITH RED BEAN PASTE AND VANILLA ICE CREAM

**幸福鴛鴦點**

( 迷你老婆餅、香芒糯米糍 )

CHINESE PETIT FOURS

InterContinental Hong Kong reserves the right to alter the above menu prices and items,  
due to unforeseeable market price fluctuations and availability.  
由於價格變動及貨源關係，香港洲際酒店保留修改以上菜單價格及項目之權利。

# Weddings with Style

BY INTERCONTINENTAL HONG KONG

## CHINESE WEDDING MENU PROPOSAL 2009

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**HK\$16,688 NET PER TABLE OF 10-12 PERSONS**  
Inclusive of unlimited serving of soft drinks, fresh orange juice,  
beer and mineral water for 4 hours

### 鴻運乳豬全體

ROASTED WHOLE SUCKLING PIG

### 蟹肉珍珠配

CRAB MEAT SALAD WITH CRISPY CRAB MEAT ROLL

### 杏香蝦丸伴翡翠玉帶

DEEP-FRIED SHRIMP BALL WITH ALMOND FLAKE  
AND SAUTÉED SCALLOPS WITH VEGETABLES

### 燒汁燴鵝肝牛柳卷

STEWED CHINESE CABBAGE ROLL  
WITH BEEF FILLET AND GOOSE LIVER IN BROWN SAUCE

### 高湯肘子燉海虎翅

DOUBLED BOILED TIGER SHARK'S FIN WITH YUNNAN HAM

### 婆參鮮鮑甫

BRAISED SLICED ABALONE WITH SEA CUCUMBER

### 清蒸海東星

STEAMED EASTERN STAR GAROUPA

### 一品蒜香雞

ROASTED CRISPY CHICKEN WITH GARLIC

### 火鴨栗子粒焗飯

BAKED FRIED RICE WITH ROASTED DUCK AND CHESTNUT

### 上湯煎粉果

DEEP-FRIED SHRIMP DUMPLINGS SERVED WITH HOT BOUILLON

### 玫瑰花茶芝士餅伴鮮果

ROSE TEA FLAVOURED CHEESE CAKE WITH EXOTIC FRUITS

### 幸福鴛鴦點

( 綠茶凍糕、奶皇芝麻棗 )

CHINESE PETIT FOURS

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**CHINESE WEDDING MENU PROPOSAL 2009**

**HK\$18,888 NET PER TABLE OF 10-12 PERSONS**  
**Inclusive of unlimited serving of soft drinks, fresh orange juice,  
beer and mineral water for 4 hours**

**鴻運乳豬全體**

ROASTED WHOLE SUCKLING PIG

**焗釀大響螺**

BAKED STUFFED SEA WHELK IN SHELL

**金盞野菌 X.O. 醬龍蝦球**

SAUTÉED LOBSTER WITH WILD MUSHROOM AND X.O. SAUCE  
IN GOLDEN BASKET

**香煎鵝肝拼江南百花卷**

PAN-FRIED GOOSE LIVER AND MASHED SHRIMP ROLL

**原盅菜膽雞燉海虎翅**

DOUBLE-BOILED TIGER SHARK'S FIN  
WITH CHICKEN AND CHINESE CABBAGE

**蠔皇北菇燴原隻南非鮮鮑**

BRAISED WHOLE SOUTH AFRICAN ABALONE  
WITH BLACK MUSHROOM IN OYSTER SAUCE

**清蒸海東星**

STEAMED EASTERN STAR GAROUPA

**脆皮茶燻雞**

TEA SMOKED CRISPY CHICKEN

**飄香荷葉飯**

FRIED RICE WRAPPED IN LOTUS LEAF

**靈芝菇燴海鮮麵扎**

STEWED NOODLE ROLLS WITH LINGZHI MUSHROOMS AND SEAFOOD

**“雙喜”士多啤梨慕思餅伴鮮果**

“DOUBLE HAPPINESS” STRAWBERRY MOUSSE CAKE WITH EXOTIC FRUITS

**幸福鴛鴦點**

(黃金笑口棗、椰香紅豆糕)

CHINESE PETIT FOURS

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**CHINESE WEDDING MENU PROPOSAL 2009**

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**HK\$21,888 NET PER TABLE OF 10-12 PERSONS**  
**Inclusive of unlimited serving of soft drinks, fresh orange juice,  
beer and mineral water for 4 hours**

**鴻運乳豬全體**

ROASTED WHOLE SUCKLING PIG

**焗釀鮮蟹蓋**

BAKED STUFFED CRAB SHELL WITH CRAB MEAT

**露筍龍蝦球**

SAUTÉED LOBSTER WITH ASPARAGUS

**紅酒汁煎鵝肝拼牛柳粒**

PAN-FRIED GOOSE LIVER WITH DICED BEEF FILLET IN RED WINE SAUCE

**菜膽肘子燉海虎翅**

DOUBLE-BOILED TIGER SHARK'S FIN  
WITH YUNNAN HAM AND CHINESE CABBAGE

**天白菇扣原隻南非鮮鮑**

BRAISED WHOLE SOUTH AFRICAN ABALONE WITH JAPANESE MUSHROOM

**清蒸海東星**

STEAMED EASTERN STAR GAROUPA

**玫瑰脆皮雞**

MARINATED CRISPY CHICKEN

**鮑汁花膠火鴨燴飯**

FRIED RICE WITH FISH MAW AND ROASTED DUCK IN ABALONE SAUCE

**和牛金菇稻庭麵**

INANIWA UDON WITH SLICED WAGYU BEEF AND ENOKI MUSHROOMS  
IN SUPERIOR BOUILLON

**燕窩雪蛤燉蛋白**

STEAMED EGG WHITE TOPPED WITH BIRD'S NEST AND SHER JIA JELLY

**幸福鴛鴦點**

(杞子桂花糕、迷你鳳梨酥)

CHINESE PETIT FOURS

**雲端鮮果盤**

SEASONAL FRUIT PLATTER ON DRY ICE

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**CHINESE WEDDING MENU PROPOSAL 2009**

**HK\$29,888 NET PER TABLE OF 10-12 PERSONS**  
Inclusive of unlimited serving of soft drinks, fresh orange juice,  
beer and mineral water for 4 hours

**紅袍乳豬全體**

ROASTED WHOLE SUCKLING PIG

**焗釀鴻圖大蟹蓋**

BAKED STUFFED CRAB SHELL WITH CRAB MEAT

**玉液芙蓉伴龍蝦**

STEAMED LOBSTER AND BIRD'S NEST WITH EGG WHITE

**金盞香蒜和牛粒**

SAUTÉED DICED WAGYU BEEF WITH GARLIC IN GOLDEN BASKET

**紅燒雙頂大鮑翅**

BRAISED SUPERIOR SHARK'S FIN IN BROWN SAUCE

**蠔皇原隻廿八頭日本網鮑**

BRAISED WHOLE 28-HEAD JAPANESE MOUHOU ABALONE IN OYSTER SAUCE

**清蒸如意海東星**

STEAMED EASTERN STAR GAROUPA

**脆皮桂花龍崗雞**

ROASTED LUNG KONG CHICKEN IN "INTERCONTINENTAL" STYLE

**遼參蝦籽麵絲扎**

STEWED NOODLE ROLLS WITH SEA CUCUMBER AND SHRIMP ROE

**花膠瑤柱灌湯餃**

FISH MAW AND CONPOY DUMPLINGS IN SUPERIOR SOUP

**香脆朱古力層餅配草梅果醬**

CRUNCHY CHOCOLATE FINGER WITH RASPBERRY JUS

**幸福鴛鴦點**

(綠茶草餅、蛋黃合桃盞)

CHINESE PETIT FOURS

**雲端鮮果盤**

SEASONAL FRUIT PLATTER ON DRY ICE

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