

# 情投意合宴

## LIKE-MINDED LOVE MENU

6,888元/席 供10位享用  
RMB6,888/Table/10 Guests

三星贺喜—餐前美食两款/ 中西美点心拼盘  
Two Appetizers/ Chinese and Western Desserts Platter

甜甜蜜蜜—健康时令鲜果盘  
Seasonal Fruits

金玉满堂—鸿运乳猪全体  
Roasted Suckling Pig

### 以下菜式二选一

The Following Dishes are Alternative

荣华富贵—鹊巢桃仁玉带 | 鹊巢果仁象牙蚌  
Sauté Peach Kernels and Scallops | Sauté Kernel and Clam

心心相印—酥炸蟹钳/香芋咕司 | 凤城脆奶/葡国沙拉  
Deep-fried Crab Claws/Crispy Taro | Fried Milk/Portuguese Egg Tarts

耀舞腾龙—金蒜银丝蒸澳洲花龙虾 | 高汤焗澳洲花龙虾配烏冬面  
Australian Lobsters Steamed with Garlic and Glass Noodles | Australian Lobsters Steamed with Udon Noodles

一见钟情—云南松茸菌炖响螺汤 | 浓汤花胶鸡煲翅汤  
Conch Soup with Yunnan Mushrooms | Chicken and Fish Maw Soup

凤凰于飞—季华轩川味龙须鸡 | 季华轩鸳鸯龙须鸡  
Kwai Wah Chicken with Sichuan Flavour | Kwai Wah Chicken with Dipping Soy Sauce

富贵有余—清蒸游水龙利鱼 | 古法蒸游水龙利鱼  
Steamed Sole with Ginger | Steamed Sole with Shredded Mushrooms

吉祥如意—翡翠蚝皇百灵菇南非鲍 | 低温焗安格斯牛小排  
Abalone with Mushrooms and Vegetable | Slow-cooked Angus Beef Ribs

良辰美景—高汤云腿浸有机时蔬 | 竹笙瑶柱扒有机时蔬  
Organic Vegetables and Ham in Chicken Soup | Organic Vegetables with Bamboo Fungus and Scallops

白头偕老—松子瑶柱蛋白炒饭 | 蚝皇香菇焖伊面  
Fried Rice with Pine Nuts, Scallops and Egg Whites | Oysters and Mushrooms Noodles

永结同心—香橙慕斯蛋糕 | 葡国蛋挞  
Orange Mousse Cakes | Portuguese Egg Tarts

百年好合—椰汁香芋百合糖水 | 莲子百合汤丸糖水  
Coconut Milk with Taro and Lilies | Rice Balls, Lotus Roots and Lilies Soup

# 水晶之恋宴

## CRYSTAL LOVE MENU

5,888元/席 供10位享用  
RMB5,888/Table/10 Guests

三星贺喜—餐前美食两款/ 中西美点心拼盘  
Two Appetizers/ Chinese and Western Desserts Platter

甜甜蜜蜜—健康时令鲜果盘  
Seasonal Fruits

金玉满堂—鸿运乳猪全体  
Roasted Suckling Pig

### 以下菜式二选一

The Following Dishes are Alternative

甜蜜美满—鹊巢野菌爆雪花牛柳 | 鹊巢XO果仁虾球带子  
Sauté Sirloin and Mushrooms | Sauté Shrimp Balls, Scallops and Nuts with XO Sauce

心心相印—酥炸蟹钳 / 香芋咕司 | 香芒咕噜肉 / 墨西哥沙拉  
Deep-fried Crab Claws/Crispy Taro | Sweet and Sour Pork with Mangoes/Mexican Salad

美满良缘—高汤焗青龙虾仔配烏冬面 | 金蒜银丝蒸青龙虾仔  
Steamed Shrimps with Udon Noodles | Steamed Shrimps with Garlic and Glass Noodles

龙凤呈祥—滋补姬松茸炖花胶汤 | 浓汤鲍参翅肚羹  
Fish Maw Soup with Mushrooms | Abalone, Sea Cucumber, Fish Fin in Soup

龙飞凤舞—季华轩川味龙须鸡 | 季华轩豉油龙须鸡  
Kwai Wah Chicken with Sichuan Flavour | Kwai Wah Chicken with Soy Sauce

富贵有余—清蒸游水芝麻斑 | 古法蒸游水芝麻斑  
Steamed Fish with Ginger | Steamed Fish with Shredded Mushrooms

佳偶天成—翡翠蚝皇南非干鲍 | 金汤海参烩大连鲍  
Steamed Oyster and Vegetables with Soy Sauce | Sea Cucumber and Abalone Braised in Chicken Soup

情意绵绵—浓鸡汤鲜茄浸有机时蔬 | 竹笙瑶柱扒有机时蔬  
Organic Vegetables and Tomatoes in Chicken Soup | Organic Vegetables with Bamboo Fungus and Scallops

白头偕老—柠檬蛋白炒饭 | 蚝皇叉烧焖新竹米粉  
Egg Whites Fried Rice with Lemon Juice | Rice Noodles Stewed with Oysters and Barbecued Pork

永结同心—蓝莓鸡蛋挞 | 洛神花冻糕  
Blueberry Egg Tarts | Roselle Cake

百年好合—桃胶百合糖水 | 莲子百合汤丸糖水  
Lilies and Peach Soup | Lotus Seeds and Lilies Soup

# 天长地久宴

## EVERLASTING LOVE MENU

4,888元/席 供10位享用

RMB4,888/Table/10 Guests

三星贺喜—餐前美食两款/ 点心拼盘  
Two Appetizers/ Chinese and Western Desserts Platter

甜甜蜜蜜—健康时令鲜果盘  
Seasonal Fruits

金玉满堂—鸿运乳猪全体  
Whole Roast Suckling Pig

### 以下菜式二选一

The Following Dishes are Alternative

金玉良缘—鹊巢桃仁玉带 | 鹊巢果仁培根爆花枝丸  
Sauté Scallops and Peach Kernels | Sauté Nuts, Bacon and Fish Balls

心心相印—酥炸蟹钳 / 葡国沙拉 | 玫瑰香酥肉 / 墨西哥沙拉  
Deep-fried Crab Claws/Portuguese Salad | Barbecued Pork/Mexican Salad

耀舞腾龙—豉蒜爆波龙虾配脆面 | 鲜人参焗波龙虾配伊面  
Lobster with Crispy Noodles | Lobster with Ginseng and Noodles

龙凤呈祥—瑶柱菜胆花菇炖响螺 | 浓汤鲍参翅肚羹  
Snail and Scallops Braised with Vegetables | Braised Abalone, Sea Cucumber and Shark Fin

龙飞凤舞—季华轩川味龙须鸡 | 季华轩脆皮鸡  
Kwai Wah Chicken with Sichuan Flavour | Kwai Wah Crispy Chicken

富贵有余—清蒸游水老虎斑 | 古法蒸游水老虎斑  
Steamed Cod with Ginger | Steamed Cod with Sliced Mushroom

天作之合—金汤粗粮烩海参大连鲍 | 碧绿大连鲍扣鹅掌  
Sea Cucumber and Abalone Braised with Grain Soup | Abalone Stewed with Goose Webs

团团圆圆—鲜肉汁竹笙浸有机时蔬 | 芙蓉瑶柱扒有机时蔬  
Organic Vegetables and Bamboo Fungus in Pork Soup | Organic Vegetables with Bamboo Fungus and Scallops

白头偕老—头抽牛松炒饭 | 蚝皇鲜菇焗伊面  
Fried Rice with Beef and Soy Sauce | Oysters and Mushrooms Noodles

永结同心—鲜奶鸡蛋挞 | 东北银丝饼  
Egg Tart | Chinese Pancakes

百年好合—桃胶百合糖水 | 万寿果炖双雪  
Lilies and Peach Soup | Stewed White Fungus and Almonds in Papaya

# 幸福美满宴

## PERFECT HAPPINESS MENU

4,288元/席 供10位享用

RMB4,288/Table/10 Guests

三星贺喜—餐前美食两款/精美点心  
Two Appetizers/ Chinese and Western Desserts Platter

甜甜蜜蜜—健康时令鲜果盘  
Seasonal Fruits

金玉满堂—鸿运乳猪拼盘  
Roasted Suckling Pork

### 以下菜式二选一

The Following Dishes are Alternative

添财添丁—鹊巢果仁虾丸 | XO酱翡翠炒象鼻蚌  
Sauté Kernels and Shrimp Balls | Sauté Clams and Green Vegetables with XO Sauce

海誓山盟—上汤焗九节虾配伊面 | 招牌笼仔蒸九节虾  
Tiger Prawns Braised with Chicken Soup and Noodles | Steamed Tiger Prawns

天赐良缘—石斛洋参瘦肉炖螺头 | 竹笙海参鱼肚羹  
Pork and Snails Stewed with Ginseng | Bamboo Fungus, Sea Cucumber and Fish Maw Soup

金银满屋—酥炸蟹钳/墨西哥沙拉 | 凤城脆奶/玫瑰香酥肉  
Deep-fried Crab Claws/Mexican Salad | Fried Milk/Barbecued Pork

比翼双飞—鸳鸯农家龙须鸡 | 季华轩川味龙须鸡  
Free Range Chicken | Kwai Wah Chicken with Sichuan Flavour

富贵有余—清蒸游水斑鱼 | 油盐蒸游水斑鱼  
Steamed Cod with Ginger | Steamed Cod with Salt and Oil

金玉良缘—黄汤花胶鹿筋烩鲜菌 | 碧绿金钱扣海参  
Stewed Fish Maw and Deer with Mushrooms | Sea Cucumber with Green Vegetables

两心相悦—瑶柱芙蓉浸时蔬 | 浓汤云耳番茄浸时蔬  
Seasonal Vegetables and Scallops in Soup | Seasonal Vegetables, Black Fungi and Tomatoes in Soup

郎才女貌—幸福叉烧炒饭 | 蛋白野米菜心炒饭  
Fried Rice with Barbecued Pork | Fried Rice with Egg Whites and Vegetables

如意吉祥—东北银丝饼 | 蜜汁叉烧酥  
Chinese Pancakes | Puff with Barbecued Pork

永结连理—冰糖雪耳炖万寿果 | 椰汁香芋桃胶露  
Stewed White Fungi in Papaya | Taro in Coconut Milk

# 珠联璧合宴

## PERFECT MATCH MENU

3,580元/席 供10位享用  
RMB3,580/Table/10 Guests

三星贺喜—餐前美食两款/精美点心  
Two Appetizers/ Chinese and Western Desserts Platter

甜甜蜜蜜—幸福时令鲜果盘  
Seasonal Fruits

鸿运当头—鸿运烧味拼盘  
Barbecued Pork Platter

### 以下菜式二选一

The Following Dishes are Alternative

共筑爱巢—鹊巢果仁海中宝 | 黑椒珍菌牛柳粒  
Sauté Shrimps and Squids with Nuts | Sauté Beef Tenderloin with Mushrooms and Black Pepper

金玉满堂—玫瑰香酥肉/葡式脆耳沙拉 | 黑松露春卷/青榄百合沙拉  
Barbecued Pork/ Pig Ear Salad | Black Truffle Spring Rolls/Olive and Lily Salad

情深似海—瑶柱花菇炖老鸡汤 | 瑶柱竹笙海参羹  
Scallops and Mushrooms in Chicken Soup | Scallops, Bamboo Fungus and Sea Cucumbers Soup

浓情蜜意—招牌笼仔蒸大海虾 | 葱香美极焗大海虾  
Steamed Shrimps | Stewed Shrimps with Scallions

金凤朝阳—季华轩川味龙须鸡 | 玫瑰豉油龙须鸡  
Kwai Wah Chicken with Sichuan Flavour | Chicken with Soy Sauce

富贵有余—清蒸游水海中斑 | 特色藤椒蒸游水海中斑  
Steamed Fish with Ginger | Steamed Fish with Peppercorns

珍爱一生—金蒜粉丝蒸鲜元贝 | 翡翠明珠东坡肉  
Steamed Clam with Garlic and Glass Noodles | Braised Pork Belly with Green Vegetables and Quail Eggs

花好月圆—鲜肉汁浸有机时蔬 | 浓鸡汤浸有机时蔬  
Organic Vegetables in Pork Soup | Organic Vegetables in Chicken Soup

情意绵绵—虾籽干烧伊面 | 芙蓉红米炒饭  
Fried Noodles with Shrimp Eggs | Fried Red Rice with Lotus

情投意合—椰汁红豆糕 | 鲜奶酥皮蛋挞  
Coconut Milk and Red Bean Cake | Crispy Fried Milk and Egg Tarts

幸福美满—莲子百合糖水 | 椰奶紫米香芋露  
Lotus Root and Lilies Soup | Taro in Coconut Milk