



THE LANGHAM

Hong Kong

## Menu

金陵乳豬全體

Roasted whole suckling pig

釀焗鮮蟹蓋

Baked stuffed crab shell

翡翠螺片帶子

Sautéed sliced sea whelks and scallops with garden vegetables

花膠菜胆焗花菇 或 海味花膠燕窩羹

Braised fish maw borth with black mushroom and vegetables OR

Braised bird's nest soup with fish maw and assorted seafood

蠔皇原隻十頭湯鮑

Braised whole abalone with black mushrooms

清蒸大星斑

Steamed spot groupa

上湯煎粉果

Crispy shrimp dumplings served with supreme soup

蒜香火鴨粒炒香苗

Fried rice with diced roasted duck and garlic

生磨腰果露湯圓

Sweetened cashew nut cream with dumplings

精美生果盤

Fresh fruit platter

鴛鴦美點

Chinese petits fours

即日至8月24日 Now – August 24, 2014	HK\$13,288 net
2014年8月25日至12月31日 August 25 – December 31, 2014	HK\$14,288 net

包括席間四小時無限量供應橙汁、汽水及本地啤酒

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 4 hours

每席供十二位用

Each table for 12 persons

以上價目已包括加一服務費

Price is inclusive of 10% service charge

由於市場價格浮動，菜譜將於婚宴日期一個月前再確定。本酒店保留調整菜單價格以保存原有菜式或可改動食材以保持相同價格之權利。  
In the case of unforeseeable market price fluctuations for any of the menu items as at the date of contract signing versus up to one month before the Banquet, hotel reserve the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.

客人如需傳統八道菜式建議如下: Recommended items for traditional 8-course menu:

蒜子瑤柱甫 Braised whole conpoy with garlic: HK\$950 net per table

當紅炸子雞 Roasted Lung Kong chicken: HK\$450 net per table