

THE LANGHAM

HONG KONG

Menu A

金陵乳豬全體

Roasted whole suckling pig

芝香葡國酥

Crispy fried taro puff with cheese in Portuguese style

碧綠花姿桂花蚌

Sautéed sliced squid and sea clams with garden greens

蟹肉扒時蔬

Braised crab meat with seasonal vegetables

海皇燕窩羹

Braised bird's nest soup with assorted seafood

蠔皇花菇鮑甫

Braised sliced abalone with black mushrooms and vegetables

清蒸大海斑

Steamed fresh garoupa

當紅炸子雞

Roasted Lung Kong chicken

黃金海皇炒飯

Fried rice with assorted seafood and preserved egg yolk

雙菇炆伊麵

Braised E-fu noodles with mixed mushrooms

百年諧好合

Sweetened red bean cream with lotus seeds

鴛鴦美點

Chinese petits fours

即日起至2015年12月31日
Now – December 31, 2015

HK\$9,888 net

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours and 10% service charge, each table for 12 persons

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.

為支持生態保育工作，我們已從菜譜中剔除魚翅菜餚，以鼓勵客人選擇其他合乎可持續性發展的優質菜餚。

In support of the ecosystem preservation, we have removed shark's fin dishes from our menus in order to encourage you to choose from the high quality sustainable alternatives that we provide.

THE LANGHAM

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Menu B

金陵乳豬全體

Roasted whole suckling pig

格蘭焗響螺

Baked stuffed sea whelk

翡翠鮮蝦球

Sautéed fresh prawns with garden greens

金瑤扒時蔬

Braised minced conpoy with seasonal vegetables

竹笙海皇燕窩羹

Braised bird's nest soup with assorted seafood and bamboo piths

蠔皇花菇鮑甫

Braised sliced abalone with black mushrooms and vegetables

清蒸大海斑

Steamed fresh garoupa

當紅炸子雞

Roasted Lung Kong chicken

金華帶子炒香苗

Fried rice with fresh scallops and Yunnan ham

蟹肉伊府麵

Braised E-fu noodles with crab meat

蛋白杏仁茶

Sweetened almond cream with egg white

鴛鴦美點

Chinese petits fours

即日至2015年12月31日 Now – December 31, 2015	HK\$10,888 net
2016年1月1日至2月29日 January 1 – February 29, 2016	HK\$11,888 net

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours and 10% service charge, each table for 12 persons

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Menu C

金陵乳豬全體

Roasted whole suckling pig

特級鮑粒焗響螺

Baked stuffed sea whelk with diced abalone

彩虹花姿帶子

Sautéed fresh squid and scallops with bell peppers

碧玉翠環瑤柱甫

Braised whole conpoy in water melon rings

竹笙海皇燕窩羹

Braised bird's nest soup with assorted seafood and bamboo piths

蠔皇花菇原隻湯鮑(十頭)

Braised whole abalone with black mushrooms

清蒸大星斑

Steamed spotted garoupa

富貴鹽香雞

Baked salty chicken

上湯煎粉粿

Crispy shrimp dumplings served with supreme soup

飄香荷葉飯

Fried rice wrapped in lotus leaf

銀耳燉紅蓮

Double boiled snow fungus with red dates and lotus seeds

精美生果盤

Fresh fruit platter

鴛鴦美點

Chinese petits fours

即日至2015年12月31日 Now – December 31, 2015	HK\$12,688 net
2016年1月1日至2月29日 January 1 – February 29, 2016	HK\$13,688 net

包括席間三小時無限量供應橙汁、汽水及本地啤酒及加一服務費，每席供十二位用

Includes unlimited serving of chilled orange juice, soft drinks and local beer during dinner for 3 hours and 10% service charge, each table for 12 persons

由於市場價格浮動，菜譜將於婚宴日期一個月內再確定。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。

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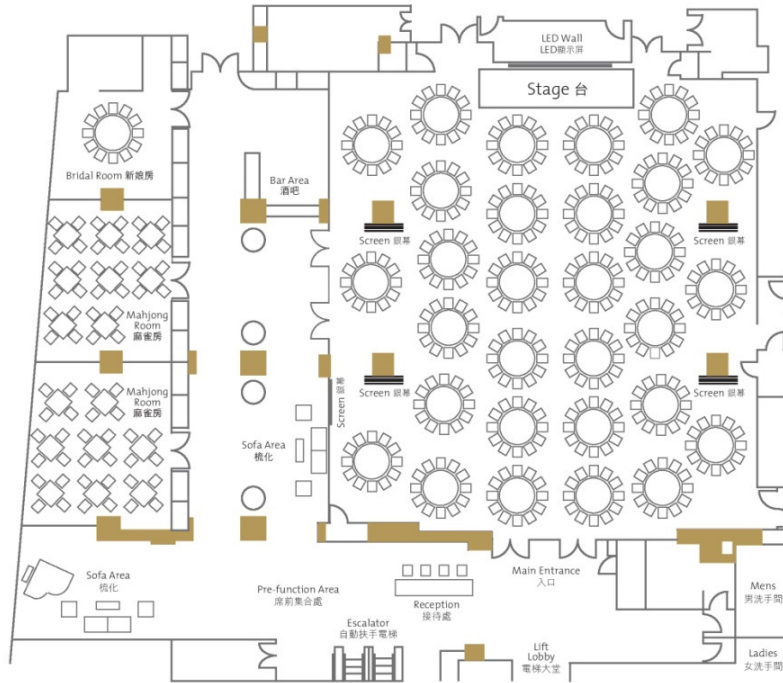
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BALLROOM FLOOR PLAN

宴會廳平面圖



30 Table席

