

## WEDDING PACKAGE

### 婚宴套餐

2026 - 2027

Complimentary Benefits 尊享優惠	Minimum 8 tables / 96 persons 8席或以上 / 96人或以上	Minimum 15 tables / 180 persons 15席或以上 / 180人或以上	Minimum 20 tables / 240 persons 20席或以上 / 240人或以上
1-night accommodation and buffet breakfast for two on the following morning 1晚住宿及翌日雙人自助早餐	—	Diamond Room 方塊客房	Queen Suite 女王套房
# Chauffeured limousine service for 3 hours (decoration, tunnel and parking fees are excluded) OR Extra 1-night accommodation in a Diamond Room 豪華轎車連司機3小時服務(不包括裝飾、隧道及泊車費用) 或 額外1晚方塊客房住宿 # For dinner only 晚宴尊享	—	*	*
Setting of Bride & Groom's name (Chinese or English) on in-house backdrop 婚宴背景新人名字(中文或英文)佈置	*	*	*
Welcome fruit punch (one hour) 1小時迎賓雜果賓治	—	*	*
Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Decorated mock wedding cake for cake-cutting ceremony and photo shooting 結婚蛋糕供切餅儀式及拍照使用	3 tier 層	5 tier 層	5 tier 層
1 bottle of house champagne for toasting ceremony 祝酒香檳1瓶	*	*	*
Valet parking spaces 代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Guest signature book 婚宴嘉賓提名冊	*	*	*
Use of built-in AV equipment 免費使用婚宴場內影音設備	*	*	*
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	*	*	*
Table linen and seat covers 全場華麗桌布及椅套	*	*	*
Invitation cards (8 sets per table, printing excluded) 精美請柬(每席8套, 不包括內文印刷)	*	*	*
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	*	*	*
Free corkage for self-brought spirit (1 bottle per table) 自携烈酒免收開瓶費(每席1瓶)	*	*	*
Buffet dinner at Café A for 2 persons to celebrate the 1st Wedding Anniversary 於歷山餐廳享用雙人自助晚餐, 慶祝1週年結婚紀念	—	—	*
Preferential room rates for guests wishing to stay at the hotel 預訂客房優惠	*	*	*

Enquiries 查詢: 3893 2879 / catering@hotelalexandrahk.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)

酒店地址: 香港北角城市花園道32號(港鐵炮台山站B出口)

## Western Wedding Lunch Buffet Menu A 西式婚禮自助午餐A

### Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳  
Assorted Cold Cut Platter with Pickle and Marinated Olive  
雜錦凍肉拼盤配酸菜及醃橄欖  
Thai Seared Beef Salad with Green Mango 泰式青芒牛肉沙律  
Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉  
Cajun Seafood Salad with Sweet Bell Pepper 卡真甜椒海鮮沙律  
Nicoise Salad with Tuna and Boiled Egg 吞拿魚尼高斯始蛋沙律  
Black Fungus and Lotus Root with Sichuan Chili Dressing  
川辣木耳蓮藕沙律  
German Potato Salad with Crispy Bacon Chips 德國薯仔煙肉沙律

### Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso  
羅馬生菜、鮮雜菜及紅葉生菜  
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,  
Corn Kernel, Shredded Carrot and Jade Sprout  
青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗  
Dressings: Balsamic Vinaigrette, Italian,  
French and Japanese Sesame  
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬  
Condiments: Croûton, Bacon,  
Shaved Parmesan Cheese and Lemon Wedges  
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

### Sushi 壽司

Assorted Sushi and California Roll 雜錦壽司及加州卷  
Served with Wasabi, Soya Sauce and Pickled Ginger 配日式芥末、醬油及子薑

### Soup 湯

Pumpkin Soup with Crab Meat 蟹肉南瓜湯  
Selection of Sliced Bread and Roll 精選麵包籃

### Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒  
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

### Hot Dishes 熱盤

Barbecued Meat Specialties 精選燒味拼盤  
Tandoori Chicken with Cucumber Raita 天多尼烤雞件配青瓜乳酪  
Roasted Lamb Leg with Herbs 香草烤羊腩  
Beef Goulash 匈牙利牛肉  
Pan-fried Sea Bass Fillet with White Wine and Grape Sauce  
香煎鱸魚柳配白酒提子忌廉汁  
Baked Mediterranean Seafood Pie 焗地中海海鮮批  
Baked Cauliflower and Broccoli with Cheese 芝士焗西蘭花及椰菜花  
Fried Rice with Salmon and Korean Kimchi Cabbage 泡菜三文魚炒香苗  
Fried Japanese Udon with Vegetables in Soya Sauce 日式雜菜炒烏冬

### Dessert 甜品

French Cherry Clafoutis with Vanilla Sauce 法式櫻桃布甸配雲呢拿醬  
Chinese Red Date and Longan Sweetened Soup 紅棗桂圓茶  
Osmanthus Pudding with Wolfberry 杞子桂花糕  
Traditional Sherry Trifle 雪梨酒浸果醬杯  
Vanilla Crème Brûlée Tart 法式焦糖燻蛋撻  
Roselle Chocolate Cake 洛神花朱古力蛋糕  
Cinnamon Green Apple Cake 肉桂青蘋果蛋糕  
Japanese Yoghurt Cheesecake 日式乳酪芝士蛋糕  
Fresh Fruit Platter 新鮮果碟  
Coffee and Tea 咖啡及茶

每位 HK\$908.00 per person

## Western Wedding Lunch Buffet Menu B 西式婚禮自助午餐B

### Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slice with Traditional Condiment  
煙三文魚伴傳統配料  
Parma Ham with Cantaloupe Melon and Honey Dew Melon  
意大利風乾火腿伴蜜瓜  
Smoked Duck Breast with Kale and Pear 煙鴨胸伴羽衣甘藍及雪梨  
Orzo Pasta Salad with Chorizo and Bell Pepper  
通心粉沙律配西班牙腸及甜椒  
Thai Seafood Salad with Mango 泰式香芒海鮮沙律  
Black Fungus and Okra Salad with Sesame Oil 涼伴木耳秋葵沙律  
Tomato and Feta Cheese Salad 番茄希臘芝士沙律  
Mixed Fruit, Corn Kernel and Walnut Salad with Mayonnaise  
合桃粟米雜果沙律

### Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso  
羅馬生菜、鮮雜菜及紅葉生菜  
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,  
Corn Kernel, Shredded Carrot and Jade Sprout  
青瓜片、車厘茄、紅腰豆、粟米粒、甘菊絲及豆芽苗  
Dressings: Balsamic Vinaigrette, Italian,  
French and Japanese Sesame  
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬  
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge  
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

### Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Salmon, Tuna, Hamachi and Octopus)  
雜錦日式刺身(三文魚、吞拿魚、油甘魚及八爪魚)  
Assorted Sushi and California Roll 雜錦壽司及加州卷  
Served with Wasabi, Soy Sauce and Pickled Ginger 配日式芥末、醬油及子薑

### Seafood on Ice 冰凍海鮮盤

Shrimp, Sea Whelk and Mussel 凍蝦、翡翠螺及青口  
Dressings: Lemon Wedge, Tabasco Sauce,  
Red Wine Vinegar with Shallot and Cocktail Sauce  
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗒汁

### Soup 湯

Cream of Chardonnay Spinach and Oyster 香檳菠菜石蠔忌廉湯  
Selection of Sliced Bread and Roll 精選麵包籃

### Carving 烤肉

Roasted U.S. Prime Striploin 慢烤特級西冷牛扒  
Roasted Canadian Pork Rack 燒加拿大豬鞍  
Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

### Hot Dishes 熱盤

Barbecued Meat Platter 精選燒味拼盤  
Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁  
German Pork Knuckle with Sauerkraut 德國鹹豬手伴酸椰菜  
Red Curry Beef in Thai Style 泰式紅咖喱牛肉  
Pan-fried Rosemary Lamb Cutlet with Brown Sauce 煎香草羊扒配燒汁  
Steamed Fresh Sea Garoupa with Supreme Soy Sauce 清蒸原條海斑  
Stir-fried Baby Cabbage with Garlic in Cordyceps Flower Supreme Soup  
上湯蒜子娃娃菜  
Fried Rice with Conpoy, Crab Roe and Egg White 瑤柱蟹籽蛋白炒香苗  
Baked Macaroni with Prawns and Cheese 焗大蝦芝士通粉

### Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce 牛油麵包布甸配雲呢拿醬  
Sweetened Red Bean Soup with Lotus Seed and Lily 蓮子百合紅豆沙  
Verrine with Raspberry and Strawberry Cream 士多啤梨慕絲杯  
Traditional Tiramisu 傳統意大利芝士杯  
Calamansi Meringue Tart 蛋白糖霜香檸檬撻  
70% Dark Chocolate Truffle Cake 70%特濃朱古力蛋糕  
Mango Napoleon 芒果拿破崙  
Blueberry Cheesecake 藍莓芝士蛋糕  
Fresh Fruit Platter 新鮮果碟  
Coffee and Tea 咖啡及茶

每位 HK\$1,068.00 per person

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.  
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30.00 per person.  
餐酒升級：2小時精選紅白酒無限量供應，每位額外收費港幣30.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.  
All above prices are subject to 10% service charge.

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
以上價目另加一服務費。

## Western Wedding Set Lunch Menu A 西式婚禮午宴套餐A

### Soup 湯

Cream of Wild Mushroom with Sliced Black Truffle  
黑松露野菌忌廉湯

### Main Course 主菜

Baked Salmon Fillet with Macadamia Crust, Champagne Cream Sauce  
夏威夷果仁焗三文魚柳

or 或

French Roasted Chicken, Gravy Morel Mushroom, Vegetable Couscous  
法式燒雞、羊肚菌、雜菜麥米

or 或

Slow-cooked Wagyu Beef Cheek, Red Wine Sauce, Potato Mousseline  
慢煮紅酒燴和牛面頰、薯蓉

### Dessert 甜品

Mango, Pomelo, Sago Pudding with Coconut Sorbet  
楊枝甘露布甸、椰子雪葩

Petit Four  
精選美點

Coffee or Tea  
咖啡或茶

每位 HK\$908.00 per person

## Western Wedding Set Dinner Menu A 西式婚禮晚宴套餐A

### Starter 頭盤

Seared Pancetta Scallop Wrap, Citrus Carrot Purée, Mixed Micro Green Salad  
香脆煙肉帶子、香橙甘筍茸、菜苗沙律

### Soup 湯

Cream of Champagne Spinach with Seared Scallop  
香檳菠菜帶子忌廉湯

### Main Course 主菜

Baked Chilli Sea Bass in Potato Rattie Crust, Paprika Cream Sauce  
烤智利鱸魚手指薯、粉紅忌廉汁

or 或

Slow-cooked Iberico Pork Chop, Jalapeno Salsa  
慢煮黑毛豬扒、墨西哥辣椒沙沙

or 或

Charcoal-grilled U.S. Prime Striploin, Chimichurri, Vegetables  
炭烤頂級美國西冷牛扒、阿根廷青醬、時令菜蔬

### Dessert 甜品

Wild Berry and 80% Chocolate Cream with Raspberry Sorbet  
野生雜莓、80%朱古力忌廉、紅桑子雪葩

Petit Four  
精選美點

Coffee or Tea  
咖啡或茶

每位 HK\$1,268.00 per person

## Western Wedding Set Lunch Menu B 西式婚禮午宴套餐B

### Starter 頭盤

Guacamole Toasted Sourdough with Poached Egg,  
Smoked Salmon Mesclun Salad, Lime Vinaigrette  
水煮蛋牛油果醬多士、煙三文魚沙律、青檸油醋

### Soup 湯

Seafood Chowder  
周打海鮮湯

### Main Course 主菜

Roasted Sea Bass Fillet Coated with Pistachio Crust, Portobello, Roasted Potato  
開心果仁烤鱸魚柳、烤大啡菇、燒馬鈴薯

or 或

Slow-cooked Iberico Pork Rack, Beetroot Apple Relish, Eggplant Caviar  
慢煮黑毛豬鞍、蘋果紅菜頭醬、茄子醬

or 或

Charcoal-grilled U.S. Prime Striploin,  
Shallot Red Wine Jus, Honey Glazed Pumpkin  
炭烤美國西冷扒、乾蔥紅酒汁、蜜餞南瓜

### Dessert 甜品

Crispy Granny Smith Apple Tart with Vanilla Ice-cream  
脆香蘋果撻、雲呢拿雪糕

Petit Four  
精選美點

Coffee or Tea  
咖啡或茶

每位 HK\$1,068.00 per person

## Western Wedding Set Dinner Menu B 西式婚禮晚宴套餐B

### Starter 頭盤

Seared Tuna Loin and King Crab Meat  
with Green Gazpacho Jelly, Beetroot Cube,  
Crème Fraiche, Extra Olive Oil Pearl  
香煎金槍魚及皇帝蟹肉、西班牙果凍、紅菜頭、檸檬法式奶油、橄欖油珍珠

### Soup 湯

Lobster Bisque with Cognac  
干邑龍蝦湯

### Main Course 主菜

Longjing King Prawn, Potato Mousseline, Vegetables  
雨前龍井大蝦、薯蓉、時令菜蔬

or 或

Slow-cooked French Duck Breast, Eggplant Caviar,  
Dark Cherry Red Wine Reduction  
慢煮法國鴨胸、茄子醬、黑車厘子紅酒濃汁

or 或

Charcoal-grilled U.S. Beef Tenderloin, Morel Gravy,  
Pumpkin and Potato Gratin  
炭烤美國牛柳、羊肚菌燒汁、南瓜忌廉焗薯

### Dessert 甜品

Fresh Fruit Mille-feuille with Mascarpone Vanilla Cream  
鮮果法式千層酥、意式軟芝士雲呢拿忌廉

Petit Four  
精選美點

Coffee or Tea  
咖啡或茶

每位 HK\$1,418.00 per person

Inclusive of unlimited serving of soft drinks,  
chilled orange juice and house beer for 2 hours.  
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours  
with a supplement charge of HK\$30.00 per person.  
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.  
All above prices are subject to 10% service charge.

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
以上價目另加一服務費。

Inclusive of unlimited serving of soft drinks,  
chilled orange juice and house beer for 3 hours.  
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours  
with a supplement charge of HK\$50.00 per person.  
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.  
All above prices are subject to 10% service charge.

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
以上價目另加一服務費。

## Western Wedding Dinner Buffet Menu A 西式婚禮自助晚餐A

### Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper 煙魚拼盤配水瓜柳  
Assorted Cold Cut Platter with Pickle and Marinated Olive  
雜錦凍肉拼盤配酸菜及醃橄欖  
Black Fungus and Shredded Chicken Salad with Sichuan Pepper Dressing  
川辣雞絲木耳沙律

Orzo Pasta Salad with Chorizo and Bell Pepper 通心粉沙律配西班牙腸及甜椒  
Roasted Cauliflower and Shrimp Salad with Pomegranate 烤椰菜花石榴鮮蝦沙律  
Vietnamese Squid and Glass Noodle Salad 越式魷魚粉絲沙律  
Eggplant, Green Lentil and Sun-Dried Tomato with Peppermint Leaf  
茄子青扁豆及番茄配薄荷葉

Renkon Salad with Sesame 芝麻蓮藕沙律  
Caprese Salad 水牛芝士番茄沙律

### Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso  
羅馬生菜、鮮雜菜及紅葉生菜

Sliced Cucumber, Cherry Tomato, Red Kidney Bean,  
Corn Kernel, Shredded Carrot and Jade Sprout  
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗

Dressings: Balsamic Vinaigrette, Italian,  
French and Japanese Sesame

醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬

Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedge  
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

### Sushi & Sashimi 壽司及刺身

Assorted Sashimi (Salmon, Tuna, Hamachi and Octopus)  
雜錦日式刺身(三文魚、吞拿魚、油甘魚及八爪魚)

Assorted Sushi and California Roll 雜錦壽司及加州卷

Served with Wasabi, Soy Sauce and Pickled Ginger 配芥末、醬油及子薑

### Seafood on Ice 冰凍海鮮盤

Shrimp, Sea Whelk and Mussel 凍蝦、翡翠螺、青口

Served with: Lemon Wedge, Tabasco Sauce,  
Red Wine Vinegar with Shallot and Cocktail Sauce  
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

### Soup 湯

Cream of Wild Mushroom 野菌忌廉湯

Double-boiled Chicken with Coconut and Snow Fungus 椰子雪耳燉雞

Selection of Sliced Bread and Roll 精選麵包籃

### Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒

Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

### Hot Dishes 熱盤

Barbecued Meat Platter 中式燒味拼盤

Roasted Provencal Lamb Rack with Rosemary Gravy 烤寶雲蘇羊鞍配迷迭香燒汁

Roasted BBQ Pork Spare Rib with Mixed Nut 美式醬燒排骨伴雜錦果仁

Indian Butter Chicken, Basmati Rice 印度牛油雞配印度香苗

Steamed Fresh Sea Garoupa with Supreme Soy Sauce 清蒸原條海斑

Sautéed Shrimp with Bamboo Plith and Black Fungus 竹筍雲耳炒蝦仁

Sautéed Mushroom and Baby Asparagus with Chinese Yam 炒雜菌伴蘆筍鮮淮山

Fried Five Grain Rice with Preserved Olive and Okra 秋葵檳菜炒五穀香苗

Trio Cheese Baked Penne Pasta, Pumpkin and Porcini with Cream Sauce  
南瓜牛肝菌蝴蝶粉

### Dessert 甜品

Baked Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿醬

Black Glutinous Rice Syrup with Coconut 椰汁黑糯米

Dark and White Chocolate Mousse 黑白朱古力慕絲

Mango Pomelo Sago Pudding 芒果柚子西米布甸

Jasmine Serradura 茉莉花木糠布甸

Japanese Matcha Cake Roll 日式抹茶卷

Parline Hazelnut Milk Chocolate Cake 榛子牛奶朱古力蛋糕

Baileys Irish Cream Cheesecake 百利甜酒芝士蛋糕

Fresh Fruit Platter 新鮮果碟

MÖVENPICK Ice-cream 雪糕

Coffee and Tea 咖啡及茶

每位 HK\$1,268.00 per person

## Western Wedding Dinner Buffet Menu B 西式婚禮自助晚餐B

### Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slice with Traditional Condiment 煙三文魚伴傳統配料  
Assorted Cold Cut Platter and Duck Liver Pate 雜錦凍肉拼盤及鴨肝批  
Parma Ham with Cantaloupe Melon and Honey Dew Melon  
意大利風乾火腿伴蜜瓜

Chicken with Pickle Lemon, Thyme and Roasted Artichoke Salad  
香草檸檬雞肉燒朝鮮菊沙律

Thai Spicy Prawn and Green Papaya Salad 香辣鮮蝦木瓜沙律

Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律

Soft Bean Curd with Century Egg and Spicy Sesame Sauce 香辣芝麻皮蛋豆腐

Quinoa Salad with Hazelnut, Apple and Dried Cranberry  
藜麥沙律配榛子、蘋果及紅莓乾

Marinated Mushroom Salad with Pesto Dressing 雜菌沙律配羅勒香草醬

### Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso  
羅文生菜、鮮雜菜及紅葉生菜

Sliced Cucumber, Cherry Tomato, Red Kidney Bean,  
Corn Kernel, Shredded Carrot and Jade Sprout  
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗

Dressings: Balsamic Vinaigrette, Italian,  
French and Japanese Sesame

醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬

Condiments: Croûton, Bacon, Shaved Parmesan Cheese and Lemon Wedge  
配料：脆麵包、煙肉、巴馬臣芝士片及檸檬角

### Sushi & Sashimi 壽司及刺身

Assorted Sashimi

(Salmon, Tuna, Hamachi, Octopus, Shrimp Ebi and Akagai Clam)

雜錦日式刺身(三文魚、吞拿魚、油甘魚、八爪魚、甜蝦、赤貝)

Assorted Sushi, Seared Nigiri Sushi and California Roll 雜錦壽司、炙燒壽司及加州卷

Served with Wasabi, Soy Sauce and Pickled Ginger 配日式芥末、醬油及子薑

### Seafood on Ice 冰凍海鮮盤

Snow Crab Leg, Shrimp, Sea Whelk, and Mussel  
鱈場蟹腳、凍蝦、翡翠螺及青口

Served with: Lemon Wedge, Tabasco Sauce,  
Red Wine Vinegar with Shallot and Cocktail Sauce  
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及雞尾酒汁

### Soup 湯

Crustacean Bisque 大蝦海鮮濃湯

Double-boiled Chicken with Conch and Cordyceps Flower 蟲草花螺頭燉雞湯

Selection of Sliced Bread and Roll 精選麵包籃

### Carving 烤肉

Roasted U.S. Prime Sirloin 慢烤原條特級西冷牛扒

Roasted Lamb Rack with Tarragon Jus 燒羊架配他拉根香草汁

Served with Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

### Hot Dishes 熱盤

Teriyaki Abalone 日式磯燒鮑魚

Barbecued Meat Platter 中式燒味拼盤

Roasted Duck Breast with Cherry Brandy Sauce 燒鴨胸配車厘子百蘭地汁

Beef Rendang with Steamed Rice 巴東牛肉配香苗

Sautéed Scallop with Broccoli and Lily Bulb 帶子百合炒西蘭花

Oven-Baked Sea Garoupa Fillet with Champagne Sauce 焗石斑柳配香檳汁

Roasted Chicken with Porcini Cream Sauce 烤雞配牛肝菌忌廉汁

Braised Shanghai Brassica with Black Mushroom in Oyster Sauce 蠔皇花菇扒扒小棠菜

Fried Rice in Fujian Style 福建炒香苗

Baked Lasagne with Seafood and Cheese 芝士焗海鮮千層麵

### Dessert 甜品

Egg Tart in Portuguese Style 葡式蛋撻

Double-boiled Red Dates with Lotus and Aloe 冰花蘆薈燉紅蓮

Classic Panna Cotta 意式奶凍

Wild Raspberry and Coconut Mousse 野生紅桑子椰子慕絲杯

Slow-cooked Beth's Pear Almond Tart 慢烤洋梨杏仁撻

Banana Chocolate Cake 香蕉朱古力蛋糕

Mango Napoleon 芒果拿破崙

Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅

Fresh Fruit Platter 新鮮果碟

MÖVENPICK Ice-cream 雪糕

Coffee and Tea 咖啡及茶

每位 HK\$1,418.00 per person

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.

包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50.00 per person.

餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.

All above prices are subject to 10% service charge.

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。

以上價目另加一服務費。

## 中式婚宴晚餐A Chinese Wedding Dinner Menu A

鴻運乳豬全體  
Roasted Whole Suckling Pig  
X.O.醬錦繡花姿桂花蚌  
Sautéed Sea Clams and Cuttlefish with Broccoli in X.O. Sauce  
黃金炸蝦球  
Deep-fried Minced Shrimp Ball  
竹笙瑤柱扒翡翠  
Braised Seasonal Vegetables with Conpoy and Bamboo Pith  
紅燒竹笙雞絲翅/雞蓉燕窩羹  
Braised Shark's Fin with Shredded Chicken and Bamboo Pith /  
Braised Bird's Nest with Minced Chicken  
碧綠蠔皇鮑甫  
Braised Sliced Abalone with Vegetables in Supreme Oyster Sauce  
清蒸沙巴龍躉  
Steamed Sabah Giant Garoupa  
蔥油脆皮雞  
Roasted Crispy Chicken with Scallion Oil  
金沙海皇瑤柱炒香苗  
Fried Rice with Assorted Seafood, Conpoy and Salted Egg Yolk  
蝦籽金菇炆伊府麵  
Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe  
冰花蘆薈燉紅蓮  
Double-boiled Red Dates with Lotus and Aloe  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$15,688.00 per table

## 中式婚宴晚餐B Chinese Wedding Dinner Menu B

鴻運乳豬全體  
Roasted Whole Suckling Pig  
鮮淮山蘆筍炒蝦球  
Sautéed Prawn with Asparagus and Chinese Yam  
百花釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp  
碧綠玉環瑤柱甫  
Braised Whole Conpoy in Marrow Melon Ring with Vegetable  
花膠雞絲翅/竹笙雞茸燕窩羹  
Braised Shark's Fin with Fish Maw and Shredded Chicken /  
Braised Bird's Nest with Bamboo Pith and Minced Chicken  
碧玉原隻湯鮑  
Braised Whole Abalone with Vegetable  
清蒸老虎斑  
Steamed Tiger Garoupa  
南乳脆皮燒雞  
Roasted Crispy Chicken with Preserved Bean Curd Paste  
鮑汁鱈魚雞粒炒香苗  
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce  
蟹肉炆伊府麵  
Braised E-fu Noodles with Crab Meat  
杞子紅棗桂花湯圓  
Sweetened Wolfberry, Red Dates, Osmanthus with Glutinous Dumplings  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$16,888.00 per table

## 中式婚宴晚餐C Chinese Wedding Dinner Menu C

鴻運乳豬全體  
Roasted Whole Suckling Pig  
黑松露醬蝦球珊瑚蚌  
Sautéed Prawn and Coral Clam with Vegetables in Black Truffle Paste  
芝心炸釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp and Diced Cheese  
蟹黃花膠扒翡翠  
Braised Vegetables with Shredded Fish Maw and Crab Roe  
官府金湯海皇翅/海皇燕窩羹  
Braised Shark's Fin with Seafood in Supreme Pumpkin Stock /  
Braised Bird's Nest with Seafood  
碧綠花菇扣原隻湯鮑  
Braised Whole Abalone with Black Mushroom and Vegetable  
清蒸海星斑  
Steamed Spotted Garoupa  
黃金脆皮燒雞  
Roasted Crispy Chicken with Supreme Soya Sauce  
櫻花蝦金瑤柱炒香苗  
Fried Rice with Sakura Shrimp and Conpoy  
鮑魚雞粒炆伊府麵  
Braised E-Fu Noodles with Diced Abalone and Chicken  
杞子圓肉燉桃膠  
Double-boiled Peach Gum Soup with Dried Longan and Wolfberries  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$17,888.00 per table

## 中式婚宴晚餐D Chinese Wedding Dinner Menu D

鴻運乳豬全體  
Roasted Whole Suckling Pig  
銀巢蝦球帶子  
Sautéed Scallop and Prawn with Vegetable in Taro Nest  
黃金焗釀蟹蓋  
Baked Crab Shell stuffed with Crab Meat and Onion  
玉環燕液瑤柱甫  
Braised Whole Conpoy in Marrow Melon Ring topped with Bird's Nest  
花膠螺頭雞燉翅/花膠雞絲燴燕窩  
Double-boiled Chicken with Shark's Fin, Fish Maw and Conch /  
Braised Bird's Nest with Shredded Chicken and Fish Maw  
蠔皇原隻湯鮑扣鵝掌  
Braised Whole Abalone and Goose Web in Supreme Oyster Sauce  
清蒸東星斑  
Steamed Spotted Garoupa  
當紅脆皮雞  
Roasted Crispy Chicken  
明太子海鮮炒香苗  
Fried Rice with Diced Seafood and Japanese Cod Roe  
韭黃上湯鮮蝦水餃  
Shrimp Dumpling and Chive in Superior Stock  
椰汁燕窩珍珠露  
Sweetened Sago Cream with Bird's Nest and Coconut Milk  
美點映雙輝  
Chinese Petit Four  
中國茗茶  
Chinese Tea

每席 HK\$18,888.00 per table

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours.  
包括無限量供應汽水、橙汁及精選啤酒3小時。

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$600.00 per table.  
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣600.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.  
All above prices are subject to 10% service charge.  
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
以上價目另加一服務費。

## 中式婚宴午餐 A Chinese Wedding Lunch Menu A

鴻運乳豬全體  
Roasted Whole Suckling Pig

金瑤松子脆蝦球  
Sautéed Prawn  
with Shredded Conpoy and Pinenut

花膠螺頭燉雞  
Double-boiled Chicken  
with Fish Maw and Sea Whelk

雲腿竹笙扒雙蔬  
Braised Twin Vegetables  
with Bamboo Pith and Yunnan Ham

清蒸海石斑  
Steamed Sea Garoupa

當紅脆皮雞  
Roasted Crispy Chicken

瑤柱海皇炒香苗  
Fried Rice with Assorted Seafood  
and Conpoy

雲腿銀芽炆伊府麵  
Braised E-fu Noodles  
with Yunnan Ham and Bean Sprout

蓮子百合紅豆沙  
Sweetened Red Bean Soup  
with Lotus Seed and Lily Bulb

美點映雙輝  
Chinese Petit Four

中國茗茶  
Chinese Tea

每席 HK\$10,888.00 per table

## 中式婚宴午餐 B Chinese Wedding Lunch Menu B

鴻運乳豬全體  
Roasted Whole Suckling Pig

錦繡蝦球桂花蚌  
Sautéed Prawn and Sea Clam  
with Vegetables

雞絲燴生翅 / 蟹肉冬茸燴燕窩  
Braised Shark's Fin with Shredded Chicken /  
Braised Bird's Nest with Crab Meat and Mashed Winter Melon

碧綠蠔皇鮑甫  
Braised Sliced Abalone  
with Vegetables in Oyster Sauce

清蒸沙巴龍躉  
Steamed Sabah Giant Garoupa

蔥油脆皮雞  
Roasted Crispy Chicken with Scallion Oil

鮑汁海皇燴香苗  
Fried Rice with Seafood in Abalone Sauce

金瑤蝦籽炆伊府麵  
Braised E-fu Noodles  
with Shrimp Roe and Conpoy

杞子紅棗桂花湯圓  
Sweetened Wolfberry, Red Dates, Osmanthus  
with Glutinous Dumplings

美點映雙輝  
Chinese Petit Four

中國茗茶  
Chinese Tea

每席 HK\$12,188.00 per table

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours.  
包括無限量供應汽水、橙汁及精選啤酒2小時。

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$400.00 per table.  
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費港幣400.00元。

Seasonal ingredients on the menu may be subjected to changes, depending on the availability.

All above prices are subject to 10% service charge.  
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。  
以上價目另加一服務費。