

THE LANGHAM

HONG KONG

## 尊屬您的時尚婚宴



中式婚宴菜單

米芝蓮三星菜餚・個人化服務・時尚場地佈置

立即向酒店婚宴策劃查詢

或透過2378 9347 / [tlhkg.weddings@langhamhotels.com](mailto:tlhkg.weddings@langhamhotels.com) 聯絡我們

\*優惠受條款及細則約束。另收加一服務費。

8 Peking Road, Tsim Sha Tsui, Kowloon, Hong Kong 香港九龍尖沙咀北京道8號  
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[langhamhotels.com/hongkong](http://langhamhotels.com/hongkong)

## 獨家婚宴禮遇 EXCLUSIVE WEDDING PRIVILEGES

為你帶來朗廷的時尚婚宴設計概念及高級訂製婚禮的專屬體驗，演繹你倆對婚姻的浪漫期許。  
Tie the knot with The Langham's bridal couture and bespoke wedding reception experience your heart desires.

可於上午10:00至下午3:30期間使用場地，包括新娘房  
Use of venue from 10:00am to 3:30pm, including a bridal room

免費六層結婚蛋糕供切餅儀式及拍照用  
Complimentary six-tier faux wedding cake for cake-cutting ceremony and photo session

祝酒有汽酒乙瓶  
Complimentary a bottle of selected sparkling wine for toasting

免收開瓶費（每席乙瓶）  
Enjoy a corkage fee waiver for your own bottle of wine or spirit (one bottle per table)

每席設指定鮮花擺設  
Fresh floral centerpiece on each table

免費使用螢幕及投影機播放婚禮盛況  
Complimentary use of screen and LCD projector

優惠價使用LED幕牆，用作舞台背景板或播映婚禮影片  
Preferential rate for use of LED Wall as backdrop and/or for wedding videos

精美酒店請柬（不包括印刷服務）  
Elegantly designed hotel invitation cards (excluding printing service)

結婚證書套及提名冊乙本  
Wedding certificate holder and signature book set

四小時免費代客泊車服務（每個婚宴最多可享四個免費車位）  
Complimentary four-hour valet parking service for a maximum of four vehicles per event

以優惠價預訂額外房間客房（優惠適用於婚宴當晚或前一晚使用）  
Enjoy preferential rate for additional guestrooms reservation  
(on wedding day or 1 day prior to wedding day)

香港朗廷酒店婚宴優惠  
BRIDAL COUTURE BY LANGHAM WEDDING OFFER

豪華中式午宴 DELUXE CHINESE LUNCH RECEPTION

即日起至2025年12月31日 Now until 31 December 2025	每席港幣9,888元起 From HK\$9,888 per table	星期一至日及公眾假期 From Monday to Sunday & Public Holiday
2026年01月01日至2026年09月10日 01 January 2026 – 10 September 2026	每席港幣11,988元起 From HK\$11,988 per table	

豪華西式自助午宴 DELUXE WESTERN LUNCH BUFFET

即日起至2025年12月31日 Now until 31 December 2025	每位港幣 838 元起^ From HK\$838 per person^	星期一至日及公眾假期 From Monday to Sunday & Public Holiday
2026年01月01日至2026年09月10日 01 January 2026 – 10 September 2026	每位港幣1,088元起^ From HK\$1,088 per person^	

預訂即日起至2025年12月31日之午宴優惠

- 主題糖果吧
- 鮮果忌廉蛋糕乙個 ( 5磅 )
- 一小時無限量供應無酒精迎賓特飲
- 三小時無限添飲橙汁、汽水、啤酒及精選紅白酒

預訂2026年01月01日至2026年09月10日之午宴優惠

- 主題糖果吧
- 鮮果忌廉蛋糕乙個 ( 5磅 )
- 一小時無限量供應無酒精迎賓特飲
- 三小時無限添飲橙汁、汽水及啤酒
- 以優惠價每席港幣480元，可享用三小時無限量供應精選紅白酒
- 朗庭卓逸會會員禮遇:達到指定最低消費可賺取積分 ( 最高可達150,000分 )

^另加兩小時無限量供應精選紅白酒為每位港幣40元 (只限西式午宴)

^ Additional HK\$40 per person (Western Banquet) for unlimited serving of house red and white wine for 2 hours during the wedding banquet.

條款及細則：

- 以上中式午宴價錢需以每席12人計算，並需另加一服務費。
  - 婚宴場地設最低消費，詳情請向酒店職員查詢。
  - 如有任何爭議，香港朗廷酒店保留最終決定權。
  - 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。

# 豪華中式午宴菜單 DELUXE CHINESE WEDDING LUNCH MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

芝香葡國酥  
Crispy Fried Taro Puff with Cheese in Portuguese Style

碧綠鮮蝦球  
Sautéed Fresh Prawn with Garden Green

竹筴蟹肉海皇羹<sup>^</sup>  
Braised Seafood Soup with Crab Meat and Bamboo Pith<sup>^</sup>

清蒸沙巴龍躉  
Steamed Sabah Garoupa

當紅炸子雞<sup>^</sup>  
Crispy Fried Chicken<sup>^</sup>

甫魚燒伊府麵  
Braised E-fu Noodle with Dried Fish

煙三文魚鮮蝦炒香苗  
Fried Rice with Fresh Shrimp and Smoked Salmon

蓮子紅豆沙  
Sweetened Red Bean Cream with Lotus Seed

鴛鴦美點  
Chinese Petits Fours

即日起至2025年12月31日  
每席港幣9,888元10 – 12人 · 另加一服務費  
HK\$9,888 plus 10% service charge per table of 10 – 12 persons

<sup>^</sup> 米芝蓮三星食府唐閣招牌菜  
<sup>^</sup> Signature dishes of the three-Michelin starred T'ang Court

由於市場價格浮動，菜單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

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 reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.

# 尊尚中式午宴菜單 BESPOKE CHINESE WEDDING LUNCH MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

百花炸蟹鉗^  
Golden-fried Stuffed Crab Claw with Shrimp Paste^

蟲草花螺頭燉雞^  
Double-boiled Sea Whelk Soup and Cordyceps with Chicken^

蠔皇玉掌鮑甫  
Braised Sliced Abalone with Goose Web and Vegetable in Supreme Oyster Sauce

清蒸老虎斑  
Steamed Tiger Garoupa

當紅炸子雞^  
Crispy Fried Chicken^

上湯鮮水餃  
Fresh Shrimp Dumpling served in Supreme Soup

金華帶子炒香苗  
Fried Rice with Fresh Scallop and Yunnan Ham

蓮子紅豆沙  
Sweetened Red Bean Cream with Lotus Seed

鴛鴦美點  
Chinese Petits Fours

2026年01月01日至09月10日  
每席港幣11,988元10 – 12人，另加一服務費  
HK\$11,988 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

由於市場價格浮動，菜單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 reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.



# 西式自助午宴菜單

## WESTERN LUNCH BUFFET MENU

最少80人 Minimum 80 persons is required

### 冷盤 APPETISER

挪威煙三文魚

Norwegian Smoked Salmon with Condiments

蜜糖鴨胸

Ginger Honey-glazed Duck Breast

蟹肉蘋果芒果沙律

Crab meat and Apple Salad with Mango

燒黃鰭吞拿魚配魚子醬

Seared Yellow-fin Tuna with Caviar

秘制鵝肝醬配甜乾果

Home-made Liver Pâté with Dried Fruit Compote

雜錦刺身

Selected Japanese Sashimi

雜錦壽司及手卷

Selected Japanese Nigiri and Maki Sushi

日式蟹籽青瓜沙律

Japanese Style Cucumber Salad with Crab Roes

日式蕎麥麵

Soba Noodle with Dashi and Pickles

### 海鮮 SEAFOOD ON ICE

新鮮生蠔、太平洋海蝦、長腳蟹、青口、

淡水小龍蝦及翡翠螺

辣根醬、海鮮沾醬、乾蔥紅酒醋汁、Tabasco辣汁  
及檸檬

Fresh Oyster, Pacific Prawn, Crab Leg, Green Lipped Mussel,  
Crayfish and Sea Whelk

Selected Dressing and Condiments: Horseradish Cocktail Sauce,  
Mignonette, Tabasco and Lemon Wedge

### 有機沙律吧 HEALTHY ORGANIC SALAD BAR

羅馬生菜、卷心生菜、紅葉生菜、翡翠苗、生菜、  
火箭菜、溫室青瓜、車厘茄、蘑菇片、粟米及腰豆

Romaine Lettuce, Frisée Lettuce, Red Leaf Lettuce,  
Spring Jade Sprout, Iceberg Lettuce, Arugula,  
Hothouse Cucumber, Cherry Tomato, Sliced White Mushroom,  
Sweet Corn and Kidney Bean

### 精選沙律醬及配料 SALAD DRESSING AND CONDIMENT

法式沙律醬、千島沙律醬、青檸油醋汁

French Dressing, Thousand Island, Lime Vinaigrette

### 沙律 SALAD

吞拿魚通粉沙律

Pasta and Tuna Salad

水蜜桃蘋果雞肉沙律

Peach, Apple and Chicken Salad

鮮蝦蜜瓜沙律配俄式白蘭地汁

Prawn and Melon Salad with Russian-Brandy Sauce

凱撒沙律

Caesar Salad à la Minute

精選配料: 煙肉粒、麵包粒、巴馬臣芝士

Selected Condiments: Bacon Bits, Croûtons, Parmesan Cheese

### 餐湯及麵包 SOUP AND BREAD

新英倫蜆肉周打湯

New England Clam Chowder

鮮焗手工麵包

Freshly Baked Bread Rolls from Bakery

# 西式自助午宴菜單

## WESTERN LUNCH BUFFET MENU

最少80人 Minimum 80 persons is required

### 精選烤肉 CARVING TROLLEY

燒澳洲西冷牛肉配燒汁及黑椒汁  
Roasted Australian Sirloin with Gravy & Pepper Sauce

### 熱盤 HOT SELECTION

蜜糖焗豬肋骨  
Honey Glazed Baby Pork Rib

日式燒雞肉伴醬油茄子  
Teriyaki Chicken served with Eggplant in Soy Sauce

意式芝士鮮茄醬焗鱸魚  
Oven Baked Barramundi with Cheese and Tomato Sauce

馬來西亞紅咖喱牛肉配絲苗  
Red Curry Beef with Steamed Rice in Malaysian Style

鴨肉花姿炒西蘭花  
Stir-fried Duck and Cuttlefish with Broccoli

香草炒薯仔  
Sautéed Potato with Herbs

鮮蝦雞絲炒烏冬  
Stir-fried Udon Noodles with Shredded Chicken, Shrimp and Cabbage

海鮮蛋白炒飯  
Fried Rice with Seafood & Egg White

雜菌長通粉  
Penne and Mushroom Fricassee

### 甜品 DESSERTS

紐約芝士蛋糕  
New York Cheesecake

栗子忌廉蛋糕  
Chestnut Cream Cake

朱古力紅桑子蛋糕  
Chocolate and Raspberry Cake

芒果椰子慕絲杯  
Mango coconut Mousse

法式焦糖燉蛋伴雜莓  
Crème Brûlée with Berries

蘋果金寶配雲尼拿醬  
Apple Crumble with Vanilla Sauce

綠茶紅豆蛋糕卷  
Green Tea Red Bean Roll

紅豆沙  
Hot Sweetened Red Bean Cream

朱古力噴泉伴配料  
Chocolate Fountain with Condiments

三款雪糕杯  
Ice Cream Cup (3 flavours)

鮮果拼盆  
Seasonal Fruit Slices

### 咖啡或茶 COFFEE OR TEA

即日起至2025年12月31日每位港幣838元^  
Now until 31 December 2025 from HK\$838 per person^

2026年1月1日至9月10日 每位港幣1,088元^  
01 January 2026 – 10 September 2026 from HK\$1,088 per person^

# 獨家婚宴禮遇

## EXCLUSIVE WEDDING PRIVILEGES

香港朗廷酒店為您度身設計時尚婚禮體驗，讓您倆的夢想婚宴成真，譜寫畢生難忘的美麗回憶。  
Celebrate your once-in-a-lifetime occasion in style with a lavish feast at The Langham, Hong Kong.

可於下午5:30至晚上11:30期間使用場地，包括新娘房  
Use of venue from 5:30pm to 11:30pm, inclusive of a bridal room

主臥套房免費雙人住宿一晚  
Complimentary one-night stay in One Bedroom Suite with honeymoon amenities

翌日於房內享用美式早餐（兩位）  
Complimentary in-room breakfast for two persons

三小時免費豪華轎車服務（隧道費及泊車費除外）  
Three-hour complimentary chauffeured limousine service (excludes tunnel & parking fee)

無酒精迎賓特飲  
Welcome non-alcoholic cocktail

免費六層結婚蛋糕供切餅儀式及拍照用  
Complimentary six-tier faux wedding cake for cake-cutting ceremony and photo session

鮮果忌廉蛋糕乙個（5磅）  
Complimentary fresh fruit cream cake (5-lb)

祝酒有汽酒乙瓶  
Complimentary a bottle of selected sparkling wine for toasting

免收開瓶費（每席乙瓶）  
Enjoy a corkage fee waiver for your own bottle of wine or spirit (limit to one bottle per table)

尊享私人麻雀室及設備  
Complimentary Mahjong table setup in private rooms

每席設指定鮮花擺設  
Fresh floral centerpiece on each table

免費使用螢幕及投影機播放婚禮盛況  
Complimentary use of screen and LCD projector

優惠價使用LED幕牆，用作舞台背景板或播映婚禮影片  
Preferential rate for use of LED Wall as backdrop and/or for wedding videos

結婚證書套及提名冊乙本  
Wedding certificate holder and signature book set

精美酒店請柬（不包括印刷服務）  
Elegantly designed hotel invitation cards (excluding printing service)

六小時免費代客泊車服務（每個婚宴最多可享六個免費車位）  
Complimentary six-hour valet parking service for a maximum of six vehicles per event

以優惠價預訂額外房間客房（優惠適用於婚宴當晚或前一晚使用）  
Enjoy preferential rate for additional guestrooms reservation (on wedding day or 1 day prior to wedding day)



香港朗廷酒店婚宴優惠  
BRIDAL COUTURE BY LANGHAM WEDDING OFFER

米芝蓮星級晚宴 MICHELIN-STARRED DINNER RECEPTION			豪華 Deluxe	花月良宵 Blossom
即日起至2025年12月31日 Now until 31 December 2025	星期一至日,公眾假期及前夕 From Monday to Sunday, Public Holiday & Public Holiday Eve	每席港幣13,688元起^ From HK\$13,688 per table^		
2026年01月01日至2026年09月10日 01 January 2026 – 10 September 2026	星期一至四,[公眾假期及前夕 除外] From Monday to Thursday, (Except Public Holiday & Public Holiday Eve)	每席港幣13,688元起^ From HK\$13,688 per table^		
	星期五至日,公眾假期及前夕 From to Sunday, Public Holiday & Public Holiday Eve	每席港幣14,888元起^ From HK\$14,888 per table^		
西式自助晚宴 WESTERN DINNER BUFFET				
	豪華西式自助晚宴 Deluxe Dinner Buffet Menu	尊尚西式自助晚宴 Bespoke Dinner Buffet Menu		
即日起至2026年12月31日 Now until 01 October 2025	每位港幣1,288元起^ From HK\$1,288 per person^	每位港幣1,388元起^ From HK\$1,388 per person^		
2026年01月01日至2026年09月10日 01 January 2026 – 10 September 2026  星期一至四,[公眾假期及前夕除外] From Monday to Thursday, (Except Public Holiday & Public Holiday Eve)				
2026年01月01日至2026年09月10日 01 January 2026 – 10 September 2026  星期五至日,公眾假期及前夕 From to Sunday, Public Holiday & Public Holiday Eve	每位港幣1,388元起^ From HK\$1,388 per person^	每位港幣1,488元起^ From HK\$1,488 per person^		

^另加豪華飲品套餐，包括四小時無限量供應橙汁、汽水及啤酒：中式晚宴為每席港幣2,688元或西式晚宴為每位港幣228元  
Additional HK\$2,688 per table (Chinese Banquet) or HK\$228 per person (Western Banquet) for unlimited serving of chilled orange juice, soft drinks and house beer for four hours during the wedding banquet.

^另加尊尚飲品套餐，包括四小時無限量供應橙汁、汽水及啤酒及精選紅白酒：中式晚宴為每席港幣3,188元或西式晚宴為每位港幣268元  
Additional HK\$3,188 per table (Chinese Banquet) or HK\$268 per person (Western Banquet) for unlimited serving of chilled orange juice, soft drinks, house beer and house red and white wine for four hours during the wedding banquet.

#另加每席港幣400元延長無限量供應飲品套餐至六小時  
Additional HK\$400 per table to extend the above beverage package to six hours.

條款及細則：

- 以上中式晚宴價錢需以每席12人計算，並需另加一服務費。
- 婚宴場地設最低消費，詳情請向酒店職員查詢。
- 如有任何爭議，香港朗廷酒店保留最終決定權。
- 由於市場價格浮動，菜譜將於婚宴日期一個月再再確定。

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。

# 豪華晚宴菜單

## DELUXE CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

格蘭焗響螺^  
Baked Stuffed Sea Whelk with Pork & Portuguese Sauce^

翡翠鮮蝦球  
Sautéed Fresh Prawn with Garden Green

金瑤鮮草菇翡翠苗  
Braised Shredded Conpoy with Straw Mushroom with Seasonal Vegetable

竹筴蟹肉海皇羹^  
Braised Seafood Soup with Crab Meat and Bamboo Pith^

蠔皇花菇原隻十頭湯鮑^  
Braised Whole Abalone with Black Mushroom and Vegetable in Supreme Oyster Sauce^

清蒸沙巴龍躉  
Steamed Sabah Garoupa

當紅炸子雞^  
Crispy Fried Chicken^

錦繡鮮蝦香苗  
Fried Rice with Fresh Shrimp and Vegetable

雙菇炆伊麵  
Braised E-fu Noodle with Mixed Mushroom

銀耳燉紅蓮  
Double-boiled Snow Fungus Soup and Lotus Seed

鴛鴦美點  
Chinese Petits Fours

即日起至2025年12月31日  
及  
2026年1月1日至9月10日  
此優惠只限於星期一至四(公眾假期及前夕除外)

每席港幣13,688元10 – 12人 · 另加一服務費  
HK\$13,688 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

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 reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.

# 花月良宵晚宴菜單

## BLOSSOM CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

特級鮑粒焗響螺^  
Baked Stuffed Sea Whelk with Diced Abalone^

X.O.醬蜜豆花姿帶子  
Sautéed Fresh Scallop and Squid with Honey Pea in X.O. Sauce

竹筍鴛鴦蔬  
Braised Bamboo Pith with Seasonal Vegetable

淮山北菇燉鮮雞^  
Double-boiled Yam and Mushroom with Chicken^

蠔皇花菇原隻8頭湯鮑^  
Braised Whole Abalone with Black Mushroom and Vegetable in Supreme Oyster Sauce^

清蒸沙巴龍躉  
Steamed Sabah Garoupa

當紅炸子雞^  
Crispy Fried Chicken^

煙三文魚鮮蝦炒香苗  
Fried Rice with Smoked Salmon and Fresh Shrimp

甫魚韭黃燒伊麵  
Braised E-fu Noodle with Dried Fish

百年諧好合  
Sweetened Red Bean Cream with Lotus Seed

鴛鴦美點  
Chinese Petits Fours

每席港幣14,888元10 – 12人，另加一服務費  
HK\$14,888 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

由於市場價格浮動，菜單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 reserves the right to put on an adjustment on the menu price or substitute with any alternative dish so as to maintain the same price.

花月佳期晚宴菜單  
TIE THE KNOT  
CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

百花炸蟹鉗^  
Golden-fried Stuffed Crab Claw with Shrimp Paste^

碧綠彩虹蝦球帶子  
Sautéed Fresh Scallop and Prawn with Garden Green and Bell Pepper

蒜子瑤柱甫  
Braised Whole Conpoy with Garlic

遼參竹筴燉津膽  
Double-boiled Chinese Cabbage Soup with Beche-de-mer and Bamboo Pith

翠綠玉掌原隻8頭湯鮑^  
Braised Whole Abalone with Goose Web and Vegetable in Supreme Oyster Sauce^

清蒸老虎斑  
Steamed Tiger Garoupa

當紅炸子雞^  
Crispy Fried Chicken^

崧子玉米叉燒炒飯  
Fried Rice with Barbecued Pork, Pine Nut, and Sweet Corn

瑤柱鮮什菌鮑汁炆伊麵  
Braised E-fu Noodle with Shredded Conpoy and Mixed Mushroom in Abalone Sauce

百年好合慶團圓  
Sweetened Red Bean Cream with Rice Dumpling

鴛鴦美點  
Chinese Petits Fours

每席港幣16,888元10 – 12人，另加一服務費  
HK\$16,888 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

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花好月圓晚宴菜單  
DOUBLE HAPPINESS  
CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

釀焗鮮蟹蓋^  
Baked Stuffed Crab Shell with Crab Meat and Onion^

碧綠如意帶子桂花蚌^  
Sautéed with Scallop and Sea Clam with Garden Green^

上湯白靈菇雲腿娃娃菜  
Braised Baby Chinese Cabbage with Mushroom and Yunnan Ham in Supreme Soup

燕窩羊肚菌燉菜膽  
Double-boiled Chinese Cabbage Soup with Bird's Nest and Morel

蠔皇花菇原隻7頭湯鮑^  
Braised Whole Abalone with Black Mushroom and Vegetable in Supreme Oyster Sauce^

清蒸大星斑  
Steamed Spotted Garoupa

當紅炸子雞^  
Crispy Fried Chicken^

福建鮮蝦炒香苗  
Fried Rice with Fresh Shrimp in "Fujian" Style

高湯鳳城煎粉果  
Golden-fried Shrimp Dumpling served with Clear Chicken Broth

生磨合桃露  
Sweetened Walnut Cream

鴛鴦美點  
Chinese Petits Fours

每席港幣18,888元10 – 12人，另加一服務費  
HK\$18,888 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

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美滿良緣晚宴菜單  
BLISSFUL MARRIAGE  
CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

摩利菌露筍螺片元貝皇^  
Sautéed Scallop with Morchella Esculenta, Asparagus and Sliced Sea Whelk^

清燉海中寶^  
Double-boiled Superior Soup with Conpoy, Fish Maw, Beche-de-mer, and Chinese Cabbage^

蠔皇花菇原隻4頭湯鮑^  
Braised Whole Abalone with Black Mushroom and Vegetable in Supreme Oyster Sauce^

清蒸大東星斑  
Steamed Spotted Garoupa

南乳香燒雞^  
Deep-fried Crispy Chicken Served with Preserved Bean Card Sauce^

X.O.醬海鮮炒香苗  
Fried Rice with Mixed Seafood in X.O. Sauce

蟹肉伊府麵  
Braised E-fu Noodle with Crab Meat

生磨合桃露湯丸  
Sweetened Walnut Cream with Rice Dumpling

鴛鴦美點  
Chinese Petits Fours

每席港幣20,888元10 – 12人，另加一服務費  
HK\$20,888 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

由於市場價格浮動，菜單將於婚宴日期一個月前再確定。

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美景良辰晚宴菜單  
BEAUTIFUL MARRIAGE  
CHINESE WEDDING DINNER MENU



金陵乳豬全體  
Roasted Whole Suckling Pig

釀焗鮮蟹蓋^  
Baked Stuffed Crab Shell with Crab Meat and Onion^

燒雲腿露筍螺片桂花蚌  
Sautéed Sliced Sea Whelk and Clam with Yunnan Ham and Asparagus

蒜子瑤柱甫  
Braised Whole Conpoy with Garlic

花膠遼參鮮雞燉螺頭^  
Double-boiled Sea Whelk Soup with Fish Maw, Beche-de-mer and Chicken^

蠔皇花菇原隻4頭湯鮑^  
Braised Whole Abalone with Black Mushroom and Vegetable in Supreme Oyster Sauce^

清蒸大東星斑  
Steamed Spotted Garoupa

富貴鹽香雞^  
Crispy Salted Chicken^

飄香鮮蝦荷葉飯  
Fried Rice with Fresh Shrimp wrapped in Lotus Leaf

上湯鳳城水餃伊麵  
E-fu Noodle with Shrimp Dumpling in Supreme Soup

紅棗圓肉杞子燉桃膠  
Double-boiled Peach Gum with Red Date, Dried Longan and Wolfberry

杞子桂花糕、迷你老婆餅^  
Chilled Wolfberry and Osmanthus Pudding, Mini Sweet Heart Pastry^

每席港幣24,888元10 – 12人，另加一服務費  
HK\$24,888 plus 10% service charge per table of 10 – 12 persons

^ 米芝蓮三星食府唐閣招牌菜  
^ Signature dishes of the three-Michelin starred T'ang Court

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# 豪華西式自助晚宴菜單

## DELUXE DINNER BUFFET MENU

最少80人 Minimum 80 persons is required

### 冷盤 APPETISER

挪威煙三文魚配辣根汁及酸豆  
Norwegian Sustainable Smoked Salmon with Horseradish and Caper

意大利雜錦凍肉拼盤  
Sliced Parma Ham, Salami, Mortadella and Pepperoni

海蝦配芒果沙沙  
Poached Shrimp with Mango Salsa

自家製蜜糖鴨胸配法國白蘭地蘋果醬  
Honey-glazed Duck Breast with Calvados-apple Compote

香煎吞拿魚柳伴蕃茄醬  
Seared Pepper Tuna Fillet with Sun-dried Tomato Aioli

### 壽司及刺身 SUSHI AND SASHIMI STATION

雜錦壽司及手卷配日本芥末及豉油  
Assorted Sushi with Wasabi and Japanese Soy Sauce

日式雜錦刺身 (三文魚、吞拿魚、鯛魚及八爪魚)  
伴醃酸薑、日本芥末及豉油  
Assorted Japanese Sashimi  
(Salmon, Tuna, Snapper and Octopus)  
with Pickled Ginger, Wasabi and Japanese Soy Sauce

### 海鮮 SEAFOOD ON ICE

新鮮生蠔、紐西蘭青口、鮮蟹腳、太平洋海蝦  
及翡翠螺海鮮沾醬、檸檬及乾蔥紅酒醋

Fresh Oysters, New Zealand Mussels,  
Crab Leg, Pacific Prawns and Jade Whelks

Selected Dressing and Condiments:  
Cocktail Sauce, Lemon and Shallot Vinegar

### 沙律 SALAD

麻醬雞絲沙律  
Shredded Chicken Salad with Sesame Dressing

意大利黑醋希臘芝士沙律  
Vine Ripened Tomato, Cucumber, Black Olives  
with Greek Feta, Oregano and Balsamic

紅菜頭雜果沙律  
Tropical Fruit and Beetroot Salad

俄式芥末薯仔蛋沙律  
Russian Potato and Egg Salad

有機雜錦沙律菜  
Organic Mesclun Lettuce

### 有機沙律吧 ORGANIC SALAD BAR

羅馬生菜、粟米、車厘茄、翡翠苗、腰豆及溫室青瓜  
精選沙律醬: 千島沙律醬、蛋黃醬、陳醋橄欖油、  
法式沙律醬、凱撒沙律醬、煙肉粒及麵包粒

Romaine Lettuce, Sweet Corn, Cherry Tomato,  
Jade Sprout, Kidney Bean and Hothouse Cucumber

Selected Dressing and Condiments: Thousand Island,  
Mayonnaise, Balsamic Olive Oil, French Dressing,  
Caesar Dressing, Bacon Bits and Croûtons

### 餐湯及麵包 SOUP AND BREAD

英倫周打蜆肉湯伴蒜香麥包粒  
New England Clam Chowder with Garlic Croûtons

鮮焗手工麵包  
Freshly Baked Bread Rolls from Bakery

# 豪華西式自助晚宴菜單

## DELUXE DINNER BUFFET MENU

最少80人 Minimum 80 persons is required

### 精選烤肉 CARVING TROLLEY

燒頂級美國肉眼配紅酒汁及黑椒汁  
Roasted U.S. Prime Beef with Red Wine Sauce  
and Black Pepper Sauce

### 即煮美饌 LIVE COOKING STATION

菠菜蘑菇芝士焗龍蝦 (每位半隻)  
Baked Lobster with Spinach, Mushrooms and Cheese  
(Half Lobster Per Person)

### 熱盤 HOT SELECTION

菠蘿烤豬柳  
Pineapple Roasted Pork Loin

蒜香牛油海蝦炒四季豆  
Sautéed Pacific Prawns and French Beans with Garlic  
and Butter

迷迭香蜜糖燒雞  
Roasted Chicken with Honey and Rosemary

燴羊肩伴烤蘋果  
Braised Lamb Shoulder with Roasted Apple

香茅醃鱸魚柳配野菌汁  
Lemongrass and Ginger Rubbed Barramundi Fillet  
with Forest Mushroom Sauce

銀芽燒鴨絲炒麵  
Fried Egg Noodles with Shredded Barbecued Duck  
and Bean Sprout

叉燒帶子炒飯  
Fried Rice with Scallop and Barbecued Pork

蠔皇草菇西蘭花  
Braised Broccoli and Straw Mushroom in Oyster Sauce

### 甜品 DESSERTS

特濃黑朱古力餅  
Bitter Chocolate Cake

開心果意式奶凍  
Pistachio Panna Cotta

意式芝士蛋糕  
Mascarpone Tiramisu

芒果布甸配椰子忌廉  
Mango Pudding with Coconut Cream

美式藍莓芝士蛋糕  
Blueberry New York Cheesecake

紅桑子慕絲配什莓  
Raspberry Mousse With Mix Berries

白朱古力伴熱情果忌廉  
White Chocolate Mousse with Passion Fruit Cream

香檸蛋白撻  
Lemon Meringue Tartlet

綠茶紅豆卷  
Green Tea and Red Bean Roll

精選雪糕杯  
Ice Cream Cups

鮮果拼盆  
Sliced Fresh Fruit

朱古力噴泉伴配料 (生果、牛油蛋糕、棉花糖)  
Chocolate Fountain with Condiments  
(Fruit, Butter Cake, Marshmallow)

### 即製窩夫 WAFFLE STATION

比利時窩夫  
(伴焦糖香蕉、什莓醬、鮮忌廉、朱古力榛子醬)  
Belgium Waffle à la Minute  
(Caramelized Banana, Berries Sauce, Fresh Cream, Nutella)

### 咖啡或茶 COFFEE OR TEA

即日起至2025年12月31日 每位港幣1,288元^  
Now until 31 December 2025 from HK\$1,288 per person^

2026年1月1日至9月10日 每位港幣1,388元^  
01 January 2026 – 10 September 2026 from HK\$1,388 per person^

# 尊尚西式自助晚宴菜單

## BESPOKE DINNER BUFFET MENU

最少80人 Minimum 80 persons is required

### 冷盤 APPETISER

香橙刁草醃挪威煙三文魚伴酸豆及青檸  
Citrus and Dill Marinated Sustainable Norwegian  
Salmon with Capers and Lime

意大利頂級凍肉拼盆  
Sliced Italian Premium Parma Ham, Pepperoni,  
Salami and Mortadella

香煎巴馬火腿及藍鱈吞拿魚伴焦糖芒果  
Seared Yellow-fin Tuna with Parma Ham and  
Caramelized Mango

日式牛肉卷配柚子汁及焦糖洋蔥  
Teriyaki Beef Roll with Caramelized Onion and Ponzu Dressing

意式開胃前菜  
( 燒茄子、烤紅椒、希臘芝士配意大利黑醋 )  
Antipasto (Marinated Grilled Eggplant, Red Capsicum,  
Feta Cheese, Balsamic and Black Olive)

越式米紙蝦卷  
Vietnamese Rice Paper Roll with Marinated Prawns,  
Vegetable and Peanut Sauce

慢煮香橙豬柳  
Slow-cooked Pork Loin with Orange and Marjoram

蟹籽蔥香蕎麥麵  
Soba Noodles with Crab Roes and Spring Onion

中式燒味乳豬拼盤伴涼拌海蜇  
Barbecued Meat Platter with Suckling Pig  
and Jellyfish in Chinese Style

### 壽司及刺身 SUSHI AND SASHIMI STATION

雜錦壽司及日本芥末及豉油  
Assorted Sushi and Maki Rolls with Wasabi  
and Japanese Soy Sauce

雜錦刺身: 三文魚、吞拿魚、鯛魚及八爪魚  
伴薑片、日本芥末及豉油  
Assorted Sashimi: Salmon, Tuna, Snapper and Octopus  
with Pickled Ginger, Wasabi and Japanese Soy Sauce

### 餐湯及麵包 SOUP AND BREAD

波士頓龍蝦濃湯  
Boston Lobster Bisque

鮮焗手工麵包  
Freshly Baked Bread Rolls from Bakery

### 海鮮 SEAFOOD ON ICE

新鮮生蠔、紐西蘭青口、鮮蟹腳、太平洋海蝦、  
翡翠螺配海鮮沾醬、檸檬及紅酒醋

Fresh Oyster, New Zealand Mussels, Crab Legs, Pacific  
Prawns and Sea Whelks on Ice with Cocktail Sauce,  
Lemon and Shallot Vinegar

### 沙律 SALAD

泰式青木瓜沙律  
Green Papaya Salad with Shallot, Lime  
and Dried Shrimp in Thai Style

美式大蝦椰菜絲沙律  
Grilled Prawn and Coleslaw Salad in American Style

香橙紅菜頭火箭菜配合桃、黑醋汁  
Baby Arugula with Orange, Roasted Beetroot,  
Toasted Walnut with Balsamic Dressing

燒野菌車厘茄沙律  
Roasted Mushrooms and Cherry Tomatoes Salad  
with Verjus Vinaigrette

有機雜錦沙律菜  
Organic Mesclun Lettuce

### 有機沙律吧

#### HEALTHY ORGANIC SALAD BAR

羅馬生菜、粟米、車厘茄、翡翠苗、腰豆及溫室青瓜  
Romaine Lettuce, Sweet Corn, Cherry Tomato  
Jade Sprout, Kidney Bean and Hothouse Cucumber

### 精選沙律醬及配料

#### SALAD DRESSING AND CONDIMENT

千島沙律醬、蛋黃醬、陳醋橄欖油、法式沙律醬、  
凱撒沙律醬、煙肉粒及麵包粒

Thousand Island, Mayonnaise, Balsamic Olive Oil,  
French Dressing, Caesar Dressing, Bacon Bits and Croûtons

# 尊尚西式自助晚宴菜單

## BESPOKE DINNER BUFFET MENU

最少80人 Minimum 80 persons is required

### 精選烤肉 CARVING TROLLEY

燒羊架配紅酒汁及薄荷啫喱  
Garlic and Herb Roasted Lamb Rack with  
Red Wine Jus and Mint Jelly

燒澳洲肉眼伴紅酒汁及黑椒汁  
Roasted Australian Rib Eye with Gravy and Pepper Sauce

### 中式湯麵 CHINESE NOODLE SOUP STATION

粗麵、油麵、河粉  
(鮮蝦雲吞、魚餅、牛丸、墨魚丸、冬菇及時菜)  
Thick Egg Noodles, Oil Noodles, Flat Rice Noodles  
with Fresh Shrimp Wonton, Fish Cake, Beef Ball,  
Cuttlefish Ball, Chinese Mushroom and Seasonal Vegetables

### 熱盤 HOT SELECTION

金陵乳豬全體  
Roasted Suckling Pig

印式咖哩雞  
Indian Butter Chicken

香煎三文魚配椰子薑汁  
Pan-fried Salmon with Coconut and Ginger Sauce

蒜蓉香蔥蒸大蝦  
Steamed King Prawn with Garlic and Spring Onion

香橙烤鴨胸肉  
Oven-roasted Duck Breast with Orange Sauce

西班牙辣肉腸長通粉配野菌忌廉汁  
Penne Pasta with Chorizo  
and Forest Mushroom Cream Sauce

薑蔥蒸石斑魚  
Steamed Garoupa with Ginger and Spring Onion

日式味噌烤豬腩排  
Roasted Pork Belly Rib with Red Miso

蠔皇草菇西蘭花  
Braised Broccoli with Straw Mushroom in Oyster Sauce

泰式菠蘿雞柳炒飯  
Fried Rice with Chicken and Pineapple in Thai Style

### 甜品 DESSERTS

香檸椰子蛋白脆撻  
Lemon Coconut Meringue Tart

法式泡芙  
Praline Choux Pastry

朱古力櫻桃二重奏  
Double Chocolate Cherry Marquise

香芒椰子蛋糕  
Mango Coconut Cake

白朱古力熱情果慕絲  
White Chocolate Mousse, Passion Fruit Cream

香橙雲呢拿蛋糕  
Orange Vanilla Mousse

法式焦糖燉蛋  
Classic Vanilla Crème Brûlée

紐約芝士蛋糕  
New York Cheesecake

栗子忌廉蛋糕  
Chestnut Cream Cake

精選雪糕杯及配料  
Premium Ice Cream

朱古力噴泉  
伴配料 (生果、牛油蛋糕、棉花糖、士多啤梨)  
Chocolate Fountain with Condiments  
(Fruit, Butter Cake, Marshmallow, Fresh Strawberry)

### 即製窩夫 WAFFLE STATION

比利時窩夫伴焦糖香蕉、什莓醬、鮮忌廉、朱古力榛子醬  
Belgium Waffle à la Minute  
with Caramelized Banana, Berries Sauce,  
Fresh Cream, Nutella

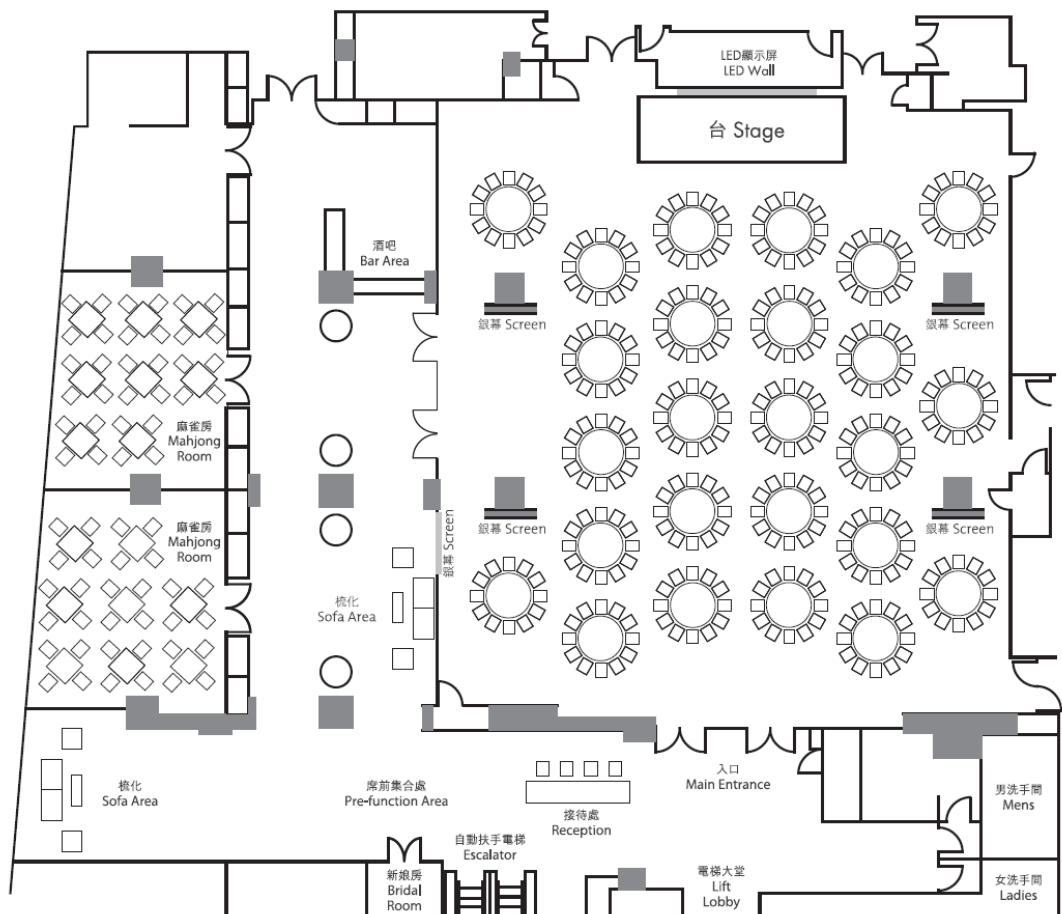
### 咖啡或茶 COFFEE OR TEA

即日起至2025年12月31日 每位港幣1,388元^  
Now until 31 December 2025 from HK\$1,388 per person^

2026年1月1日至9月10日 每位港幣1,488元^  
1 January 2026 – 10 September 2026 from HK\$1,488 per person^

# 宴會場地平面圖 VENUE FLOOR PLAN

25 席 TABLES



32 席 TABLES

