

婚宴晚餐 Wedding Dinner Set Menu A



頭盤 APPETIZER

巴馬火腿蜜瓜 配 香桃乳酪醬

Parma Ham & Melon with Peach Yogurt Dressing

北海道帶子大蝦柑橘沙律

魚子醬及柚子汁

Seared Hokkaido Scallop, Prawns
& Citrus Salad Caviar, Yuzu & Citrus Dressing

湯 SOUP

農夫湯

Farmer's Bisque

主菜 MAIN COURSE

烤肉眼 伴 紫薯蓉,

紅菜頭及日本南瓜, 玫瑰紅酒汁

Grilled Prime Ribeye with Mashed Purple Potato

Roasted Beetroot & Japanese Pumpkin

Rose & Red Wine Reduction

或 OR

香煎比目魚柳 伴 吉列廣島蠔及時令蔬菜

藏紅花乾蔥忌廉汁, 香草開心果碎

Pan-fried Halibut Fillet with Cutlet Hiroshima Oyster Seasonal Vegetables &

Saffron Shallot Cream Sauce Pistachio & Herbs Crushed

甜品 DESSERTS

日本芒果芝士蛋糕

Japanese Mango Cheese Cake with Mango Coulis

咖啡或茶

Coffee or Tea

每位港幣 \$828 另加一服務費

HK\$ 828 plus 10% service charge per person

*註Remarks: 菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月前確定。
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date