

8 Course Chinese Wedding Set Menu

黑松露螺片，醉鸡，乳猪片，桂花炒蚧肉，紫菜海鲜卷
Combination Platter of Top Shell Salad with Black Truffle, Chicken Marinated with
Chinese Rice Wine, Suckling Pig Slice, Stir Fried Omelette with Crab Meat, Deep
Fried Seaweed Roll with Seafood

鲍鱼粒海味羹 / 干贝蚧肉鱼漂羹
Assorted Seafood Soup with Whole Abalone / Braised Fish Maw, Dried Scallop and
Crab Meat Soup

辣汁虾球鸡片 / 荔茸凤尾虾拼XO酱炒螺片
Stir Fried Prawns and Chicken with Spicy Bean Paste Sauce/
Combination Platter of Deep Fried Prawn Paste with Yam and Stir Fried Top Shell
with XO Sauce

清蒸顺壳 / 家乡蒸石斑
Steamed Soon Hock Fish Cantonese Style / Steamed Grouper Fish with Chef's Noble
Sauce

传统虾饼烤鸡 / 荷叶药材鸡
Traditional Roast Chicken with Prawn Crackers / Steamed Herbal Chicken with
Lotus Leave

海参灵芝菇菠菜 / 冬菇豆根时蔬
Braised Sea Cucumber with Mushroom and Spinach / Braised Mushroom with
Beancurd and Assorted Vegetables

虾子干烧伊面 / 福建面线
Braised Ee Fu Noodle with Shrimp / Stir Fried Mee Suah Hokkien Style

白果芋泥 / 蜜瓜西蜜露
Yam Paste with Ginkgo Nuts / Cream of Honeydew with Sago & Pomelo