

Wedding Banquet

婚嫁喜宴

YOU ARE MY
Forever



- | | |
|---------------------------------------------------------------------------------------------------------------|----------------------------------------------------|
| ◇ Private exclusive venue of Grand Function room and Terrace | ◇ 私人享用豪華宴會廳及海景露台 |
| ◇ Free room usage from 3pm to 10pm | ◇ 免費使用宴會場地，時間由下午 3 時至晚上 10 時 |
| ◇ Round table setup for up to 60 guests | ◇ 宴會圓桌可招待 60 位貴賓 |
| ◇ Free Wedding Consultation | ◇ 免費婚宴諮詢服務 |
| ◇ Complimentary one bottle of Sparkling Wine | ◇ 奉送敬酒香檳乙枝 |
| ◇ House music provided. Complimentary use of in-house AV system and LCD projector & screen ¹ | ◇ 提供場地音樂。免費使用音響設施、影碟播放設備、LCD 液晶投影機及屏幕 ¹ |
| ◇ Complimentary use of Karaoke system ¹ and Mahjong games ¹² | ◇ 免費享用卡拉 OK 設備 ¹ 及麻鵲耍樂 ¹² |
| ◇ Free corkage for 10 bottles of self bought-in wine; 50% discount in Wine Corkage fee afterward ³ | ◇ 免收首 10 枝自攜葡萄酒開瓶費；其後可享 5 折優惠 ³ |
| ◇ Free Parking Hours ⁴ | ◇ 免費訪客泊車 ⁴ |
| ◇ Service charge free | ◇ 茶芥全免，不設加一服務費 |

Notes

- ¹ Facilities are subject to availability.
- ² Free use of mahjong games up to 4 tables
- ³ Discount corkage offer is limited for wine only, other self-brought in alcoholic beverages will be charged.
- ⁴ The offer is only valid on the event day; Visitor Parking in first come first serve basis.

備註

- ¹ 設施提供需視乎供應情況而定。
- ² 免費麻鵲耍樂最多4桌
- ³ 開瓶費優惠只限葡萄酒，其他自攜酒精飲品將另收費。
- ⁴ 只限宴會當日有效；訪客車位有限，先到先得。

百年好合

金豬大紅袍
Roasted Whole Suckling Pig

黃金喜滿屋
Fried Prawns with Salted Egg Yolks and Vegetables

百花齊盛放
Deep Fried Crab Claw stuffed Shrimp Paste

瑤柱扒時蔬
Braised Whole Conpoy with Lettuce and Sea Moss

雞絲魚翅燕窩羹
Braised Shark's Fin and Bird's Nest Soup with Shredded Chicken

蠔皇花菇扣鵝掌
Braised Goose Web & Mushrooms with Vegetables

清蒸海青斑
Steamed Live Garoupa

當紅蒜花雞
Crispy Chicken with Deep Fried Garlic

雙喜伊府麵
Braised E-Fu Noodles

錦繡荷葉飯
Fried Rice with Assorted Meats

百合紅豆沙湯圓
Sweetened Red Bean Cream with Lily Bulbs and Sesame Dumplings

美點雙輝
Chinese Petit Four

四季鮮果盤
Fresh Fruit Platter

每席拾貳位用共港幣 12,888 元 · 4 席起
HKD12,888 for a table of 12 persons, 4 tables up

幸福美滿

金豬大紅袍
Roasted Whole Suckling Pig

川汁明蝦球
Sautéed Prawns in Sichuan Style

葡汁焗釀響螺
Baked Stuffed Sea Whelk in Portuguese Style

蟹肉扒時蔬
Braised Seasonal Vegetables with Crab Meat

粵式鳳吞燕窩
Double Boiled Bird's Nest stuffed in Whole Chicken

花菇菜膽鮑片
Braised Slices Abalone & Mushrooms with Vegetables

清蒸老虎斑
Steamed Tiger Garoupa

紅運脆皮雞
Crispy Chicken

上湯鳳城水餃
Shrimp Dumplings in Soup

金絲菜粒蛋白炒飯
Fried Rice with Shredded Conpoy, Diced Vegetable and Egg White

紅蓮燉蘆薈
Double Boiled Aloe Vera with Lotus Seeds and Dates

美點雙輝
Chinese Petit Four

四季鮮果盤
Fresh Fruit Platter

每席拾貳位用共港幣 14,888 元 · 4 席起
HKD14,888 for a table of 12 persons, 4 tables up

由於價格變動及貨源關係，南盈物業管理有限公司保留修改以上菜單價格及項目之權利。
Island South Property Management Limited reserves the right to alter the above menu price and items,
due to the unforeseeable market price fluctuations and availability.

*Special Offer: Extra HK\$100 per person for unlimited serving of selected Soft drinks, Orange Juice and Apple Juice for 3 hours *特別優惠：每位多加港幣100元可享無限添飲精選汽水、橙汁及蘋果汁，共3小時

MENU

Salad and Appetizer

Marinated Salmon Cutting Station

Seafood Platter (Poached Carabineros Prawn, Sea Crabs, New Zealand Mussels, Sea Whelk, Black Crab Roe)

Fresh Shrimp & Melon with Thousand Island Dressing

Seared Tuna Pasta Salad with Cherry Tomato, Capsicum and Oregano

Smoked Duck Breast and French Bean Salad

Grilled Portobello & Wild mushroom Salad with Parmesan Cheese

Heirloom Tomato Salad with Hard-boiled Egg and Anchovy Vinaigrette

Potato Salad with Bacon and Chive

Japanese Seaweed Salad, Sea whelk and Scallop Ligament and Cold Noodles

Import Salad Leaf Served with Assorted Dressing & Condiment

Soup

Lobster Bisque with Tarragon and Cognac

served with Garlic Bread, Soft Roll and Butter

Carving Station

Roasted U.S Beef Rib Eye with Red Wine Sauce 烤美國肉眼配紅酒汁

Chafing Dishes

Roasted Whole Suckling Pig

Chicken Saltimbocca with Green Lentil

Stir-fried Lamb Fillet with Peking Spring Onion Broiled Pan Fried

Salmon Fillet with Semi-dried Tomato & Tarragon Fish Sauce

Grilled Beef Medallions with Coriander and Mango Salsa Baked Fan

Scallop with Béchamel and Cheese

Fried Seasonal Vegetables

Boneless Hainanese Chicken

Spaghetti with Assorted Seafood Reduction

Sakura Shrimps and Egg White Fried Rice

Dessert

Opera Cake

New York Cheese Cake

Strawberry Panna Cotta

Tiramisu Cups Bel-Air Style

Fried Apple Fritter

Bread and Butter Pudding with Vanilla Sauce

Traditional Macarons

Deluxe Fruit Platter

Coffee or Tea**Soft Drinks & Chilled Juice****HKD1,088 per person, for 50 persons up****沙律及冷盤**

醃三文魚碟

海鮮拼盤 (西班牙紅蝦、鮮蟹、紐西蘭青口、翡翠螺、蟹子)

千島汁蜜瓜鮮蝦沙律

輕燒吞拿魚意粉沙律配車厘茄、燈籠椒及香草

煙鴨胸及法邊豆沙律

扒大啡菇野菌沙律伴巴馬臣芝士

祖傳番茄沙律配焗蛋及銀魚柳黑醋汁

德式煙肉香葱薯仔沙律

中華沙律、辣味螺肉、帶子裙邊及冷麵

沙律菜伴自選醬汁及配料

湯

干邑龍蝦濃湯

配蒜茸包及麵包牛油

烤肉車

烤美國肉眼配紅酒汁

熱盤

乳豬全體

意大利巴馬火腿烤雞胸伴蘭度豆

京蔥炒羊柳

脆皮三文魚柳蕃茄香草汁

燒牛肉配香菜芒果沙律

白汁芝士焗扇貝

清炒時蔬

無骨海南雞

雜錦海鮮意粉

櫻花蝦蛋白炒飯

甜品

朱古力法式劇院蛋糕

紐約芝士蛋糕

士多啤梨意式奶凍

貝沙灣意大利芝士杯

炸蘋果餅

雲呢拿麵包布丁

法式傳統馬卡龍

豪華鮮果拼盤

咖啡或茶**各式汽水及果汁****每位港幣 1,088 元 · 50 位起**

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