

2026-2027 年中式囍宴午宴菜譜 A

2026-2027 CHINESE WEDDING LUNCH MENU A

金豬滿華堂 [N][P]
 Barbecued Whole Suckling Pig [N][P]
 酥炸百花球伴翡翠雞縱菌帶子 [D][N]
 Stir-fried Scallop with Termite Mushroom and Vegetables accompanied by Golden-fried Shrimp Ball [D][N]
 蟲草花雪蓮子燉海螺 [N][P]
 Double-boiled Soup with Cordyceps, Chinese Chickpea and Sea Whelk [N][P]
 翡翠蠔皇原隻湯鮑 [N][P]
 Braised Whole Abalone with Vegetables in Superior Oyster Sauce [N][P]
 清蒸沙巴海斑 [N]
 Steamed Giant Sabah Garoupa [N]
 當紅脆皮雞 [N]
 Crispy Fried Chicken [N]
 茄茸鮮蝦豚肉炒飯 [D][N][P]
 Fried Rice with Fresh Shrimp and Pork in Tomato Sauce [D][N][P]
 蝦籽金菇炆伊麵 [N][P]
 Braised E-fu Noodles with Enoki Mushroom and Shrimp Roe [N][P]
 荔芋珍珠紫米露 [D][V]
 Sweetened Taro Cream with Red Glutinous Rice and Taiwanese Sago [D][V]
 美點雙輝 (紅豆糕 [D]、香脆蝴蝶酥 [N][P])
 Chinese Petits Fours (Red Bean Pudding [D], Palmiers [N][P])

B – Contain Beef 含牛肉

D – Contain Dairy Products 含奶製品

N – Contain Nuts 含乾果

P – Contain Pork 含豬肉

V – Vegetarian 素菜

From 1 January to 31 August 2027 由2027年1月1日至8月31日	From 1 September to 31 December 2027 由2027年9月1日至12月31日
每席港幣11,888元 (供10-12位用) HK\$11,888 net per table of 10-12 persons	每席港幣12,888元 (供10-12位用) HK\$12,888 net per table of 10-12 persons

以上菜單已包括三小時任飲汽水、橙汁及精選啤酒

由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

Hotel ICON reserves the right to alter the above menu's price and items due to unforeseeable market price fluctuations and availability.

以上價錢已包括加一服務費 The above price is inclusive of 10% service charge

此優惠套餐不可與其他推廣一同使用 The above promotion menu is not valid in conjunction with any other hotel prevailing promotions

2026-2027 年中式囍宴午宴菜譜 B

2026-2027 CHINESE WEDDING LUNCH MENU B

金豬滿華堂 [N][P]
 Barbecued Whole Suckling Pig [N][P]
 酥炸百花蟹鉗伴XO醬珊瑚蚌 [N][P]
 Golden-fried Crab Claw with XO Sauce and Sautéed Coral Clams [N][P]
 竹笙松茸燉海螺湯 [N][P]
 Double-boiled Sea Whelk Soup with Matsutake Mushrooms and Bamboo Pith [N][P]
 翡翠蠔皇原隻湯鮑 [N][P]
 Braised Whole Abalone with Vegetables in Superior Oyster Sauce [N][P]
 清蒸沙巴海斑 [N]
 Steamed Giant Sabah Garoupa [N]
 當紅炸子雞 [N]
 Crispy Fried Chicken [N]
 瑤柱福建炒飯 [N][P]
 Hokkien Fried Rice with Conpoy [N][P]
 鮑汁珍菌炆伊麵 [N][P]
 Braised E-fu Noodles with Mushroom and Abalone Sauce [N][P]
 百年好合紅豆沙 [D][V]
 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs [D][V]
 美點雙輝 (桂花糕、合桃酥) [N][P]
 Chinese Petits Fours (Chilled Osmanthus Jelly, Walnut Puff Pastry) [N][P]

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