

2024 Wedding Semi-Buffer Dinner Menu at GREEN

APPETISER AND SALAD 前菜及沙律

- Parma Ham with Seasonal Melon 意大利火腿伴蜜瓜
Salami, Bresaola and Saucisson 沙樂美腸、風乾牛肉及法國風乾腸
Duck Liver Pate with cracker 法式鴨肝批
Smoked Salmon with Lemon & Sour Cream 蘇格蘭煙三文魚
Pesto Tomato and Buffalo Mozzarella Cheese Salad 香草蕃茄水牛芝士沙律
Crab Meat Salad with Diced Avocado 牛油果蟹肉沙律
Tuna Tartare with Wasabi Soy Dressing 和風吞拿魚他他
Mixed Greens with Citrus Fruits, Roasted Nuts and Italian Dressing 果仁鮮橙雜菜沙律
Traditional Caesar Salad 凱撒沙律

CHILLED SEAFOOD 冰鎮海鮮

- Cooked Shrimp, Cooked Clam, Sea Whelk and Mussels
熟蝦、熟蜆、海螺及青口

HOT SNACK ITEMS 熱盤

- Vegetarian Spring Roll 香脆素春卷
Shrimp Toast 蝦多士
Spinach and Egg Quiche 菠菜蛋撻

SOUP 湯

- Boston Seafood Chowder
海鮮周打忌廉湯

MAIN COURSE 主菜

- Butter Poached Lobster Tail with Truffle Risotto and Conpoy Chardonnay Sauce
牛油龍蝦尾 配松露意大利飯、干貝白酒汁
or
或
Oven-roasted Grass Fed Sirlion Steak with Pan-fried Foie Gras and Red Wine Sauce
烤焗草飼西冷扒 配香煎鵝肝、紅酒汁

DESSERT 甜品

- Fresh Fruit Salad with Mixed Berries
雜莓鮮果沙律
Chocolate Cream Puff

朱古力忌廉泡芙
Mango Cheesecake
芒果芝士蛋糕
Chocolate Raspberry Cake
朱古力紅桑子蛋糕
Black Forest Cake
黑森林蛋糕
Strawberry Olive Oil Sponge Cake
士多啤梨欖油蛋糕

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Price at HK\$1,238 net per person
每位港幣1,238元

以上菜單已包括三小時無限量供應汽水、橙汁及精選啤酒
The above menu includes free-flowing of soft drinks,
chilled orange juice and house beer for 3 hours

此菜單只適用於 2024 年之結婚晚宴。以上價錢已包括加一服務費用。
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。

This wedding dinner menu is valid for 2024 only. The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price
fluctuations and availability.