



米芝蓮一星食府
2023-2024 年婚宴菜譜

Menu A

金豬耀紅袍
Roasted Suckling Pig

西蘭花金銀玉帶子
Sautéed Scallops with Broccoli

玉環瑤柱甫
Braised Fuzzy Melon Stuffed with Whole Conpoy

富貴百花釀蟹鉗
Deep Fried Crab Claw with Minced Shrimp

海皇燴燕窩 或 蟲草花婆參燴竹絲雞
Braised Bird's Nest Soup with Assorted Seafood

Or

Double-boiled Black Silkie Chicken Soup with Sea Cucumber and Cordyceps Flower

十八頭鮑魚扣鵝掌
Braised Whole Abalone (18 Heads) with Goose Web in Abalone Sauce

清蒸沙巴虎斑
Steamed Fresh Sabah Garoupa

逸東脆皮雞
Crispy Fried Chicken

海皇蘭度粒炒絲苗
Fried Rice with Diced Kale and Seafood

鮑汁野菌炆伊麵
Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

香滑陳皮紅豆沙
Sweetened Red Bean Cream with Lily Bulb, Lotus Seed and Mandarin Peel

美點雙輝
Chinese Petits Fours

For 12 persons HKD12,888 plus 10% service charge
<Including Chinese tea charge and a glass of soft drink per person>



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Menu B

金豬耀紅袍

Roasted Suckling Pig

二弄明蝦球

Tiger Prawns Two Ways – Sweet and Sour Prawns and Sautéed Prawns

珊瑚玉環釀帶子

Braised Fuzzy Melon Stuffed with Whole Conpoy in Crab Roe Sauce

富貴百花釀蟹鉗

Deep Fried Crab Claw with Minced Shrimp

淮杞響螺燉萬壽果

Double-boiled Sea Whelk and Papaya Soup with Chinese Yam and Wolfberry

十頭鮑魚扣花菇

Braised Whole Abalone (10 Heads) with Black Mushroom

清蒸沙巴虎斑

Steamed Fresh Sabah Garoupa

逸東脆皮雞

Crispy Fried Chicken

福州炒絲苗

Fried Rice with Diced Chicken, Shrimp and Conpoy

鮑汁野菌炆伊麵

Braised E-fu Noodles with Assorted Mushrooms in Abalone Sauce

香滑陳皮紅豆沙

Sweetened Red Bean Cream with Lily Bulb, Lotus Seed and Mandarin Peel

美點雙輝

Chinese Petits Fours

For 12 persons HKD13,888 plus 10% service charge
<Including Chinese tea charge and a glass of soft drink per person>



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Menu C

金豬耀紅袍
Roasted Suckling Pig

鮮蘆筍油泡龍蝦球
Sautéed Off-shell Lobster with Fresh Asparagus

XO 醬蘭花桂花蚌
Sautéed Osmanthus Clams with Broccoli in XO sauce

芝士鮮蟹肉焗釀蟹蓋
Baked Crab Shell Stuffed with Fresh Crab Meat, Cheese and Onion

瑤柱龍皇燴燕窩 或 石確響螺燴竹絲雞
Braised Bird's Nest Soup with Conpoy and Assorted Seafood
OR
Double-boiled Black Silkie Chicken Soup with Sea Whelk and Chinese Herbs

十頭南非鮑魚扣婆參
Braised Whole Abalone (10 Heads) with Sea Cucumber in Abalone Sauce

清蒸東星斑
Steamed Fresh Leopard Coral Garoupa

鴻運金沙脆皮雞
Crispy Fried Chicken

海皇蘭度粒炒絲苗
Fried Rice with Diced Kale and Assorted Seafood

高湯鮮蝦水餃
Shrimp Dumplings in Supreme Soup

銀耳燉萬壽果
Double-boiled Sweetened Papaya Soup with White Fungus

播沙湯丸伴桂花三色糕
Steamed Glutinous Dumpling with Peanuts and Sesame,
Osmanthus and Red Bean Pudding with Coconut Cream

For 12 persons HK\$14,888 plus 10% service charge
<Including Chinese tea charge and a glass of soft drink per person>