

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 逸軒婚宴午餐(A)

### Yat Heen Wedding Lunch Menu (A)

鴻運乳豬全體

Roasted Whole Suckling Pig

醬皇日本鮮百合北海道帆立貝

Fried Hokkaido Scallop with Japanese Lily Bulb in XO Sauce

高湯竹笙海皇燴燕液

Braised Bird's Nest with Assorted Seafood and Bamboo Pith in Supreme Broth

蠔皇冬林八頭南非鮑魚伴翡翠

Braised South African 8-head Abalone with Winter Melon and Vegetable in Oyster Sauce

海鹽蔥油大龍躉

Steamed Fresh Giant Grouper with Sea Salt and Scallion Oil

松露蔥油脆皮雞

Crispy Fried Chicken Served with Truffle Scallion Oil

金湯南瓜蝦仁燴飯

Braised Rice with Shrimp and Pumpkin in Supreme Sauce

金菇鮑絲燴伊府麵

Braised E-fu Noodles with Enoki Mushrooms and Shredded Abalone

甜品薈萃 (百年好合蓮子紅豆沙 拼 薑汁糕)

❖Red Bean Sweet Soup with Lily Bulb and Lotus Seeds❖Ginger Pudding❖

星期一至四 (公眾假期除外)

**Monday to Thursday  
(except Public Holiday)**

每席港幣\$8,888 (十至十二位用)

**HK\$8,888 per table for 10 to 12 persons**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席港幣HK\$9,888 (十至十二位用)

**HK\$9,888 per table for 10 to 12 persons**

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材  
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員

If you have any food allergies or specific needs, please notify hotel staff when making your reservation

菜單有效期由 2024 年 1 月 1 日至 12 月 31 日

**The Menu is valid from 1 January to 31 December 2024**

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## 逸軒婚宴午餐 (B)

### Yat Heen Wedding Lunch Menu (B)

鸞鳳和鳴脆金豬伴心印層餅

Roasted Whole Suckling Pig Served with Heart-Shape Mini Pancakes

雪國舞茸碧綠珊瑚帶子

Fried Scallop and Coral Mussels with Maitake Mushrooms

富貴鵝肝百花球

Fried Shrimp Paste Croquette Stuffed with Goose Liver

花膠海螺杞子淮山海底椰燉太和雞

Double-boiled Chicken Soup with Sea Conch, Fish Maw and Sea Coconut

粉紅晶鹽青蔥油蒸大老虎斑

Steamed Fresh Tiger Grouper with Pink Rock Salt

三星蔥油脆皮雞

Crispy Fried Chicken Flavoured with Scallion Oil

紅蝦頭油海鮮炒飯

Fried Rice with Seafood and Shrimp Oil

頭水紫菜骨湯菜肉雲吞

Premium Seaweed Pork Wonton in Bone Broth

紅糖萬壽果燉雪耳

Brown Sugar Sweet Soup with Papaya and Snow Fungus

永結同心

Chinese Cookies

星期一至四 (公眾假期除外)

**Monday to Thursday  
(except Public Holiday)**

每席港幣\$10,888 (十至十二位用)  
**HK\$10,888 per table for 10 to 12 persons**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席港幣HK\$11,888 (十至十二位用)  
**HK\$11,888 per table for 10 to 12 persons**

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

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## 逸軒婚宴晚餐 (A)

### Yat Heen Wedding Dinner Menu (A)

鴻運乳豬全體

Roasted Whole Suckling Pig

醬皇雞縱百合北海道帆立貝蝦球

Fried Scallop and Prawn with Lily Bulb and Termite Mushrooms

黃湯竹筍海皇燴燕液

Braised Bird's Nest with Assorted Seafood and Bamboo Pith in Supreme Thick Soup

蠔皇原隻八頭湯鮑魚拌鵝掌

Braised 8-head Abalone and Goose Web in Oyster Sauce

生曬頭抽蒸大海青斑

Steamed Fresh Green Grouper Served with Premium Soya Sauce

金牌手吊脆皮雞

Signature Crispy Fried Chicken

金湯南瓜蝦仁燴飯

Braised Rice with Shrimp and Pumpkin in Supreme Sauce

松露翡翠苗雞絲燴伊府麵

Braised E-fu Noodles with Truffle, Shredded Chicken and Green Seedlings

遠年陳皮紅豆沙湯丸

Red Bean Sweet Soup with Aged Tangerine Peel and Glutinous Rice Dumplings

甜蜜滿屋 (腰果酥 拼 桂花糕)

❖Cashew Nuts Cookies❖Osmanthus Pudding❖

星期一至四 (公眾假期除外)

**Monday to Thursday  
(except public holiday)**

每席港幣\$10,888 (十至十二位用)

**HK\$10,888 per table for 10 to 12 persons**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席港幣HK\$12,888 (十至十二位用)

**HK\$12,888 per table for 10 to 12 persons**

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

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## 逸軒婚宴晚餐 (B)

### Yat Heen Wedding Dinner Menu (B)

脆皮琵琶乳豬全體伴層餅

Roasted Whole Suckling Pig Served with Mini Pancakes

碧綠桂花蚌伴脆皮金沙帶子

Crispy Scallop Coated with Salted Egg Yolk accompanied by Sea Cucumber Meat with Vegetable

百花芝心松葉蟹鉗

Deep-fried Snow Crab Claw Coated with Shrimp Paste and Cheese

羊肚菌小米影冬林

Braised Winter Melon with Morel Mushrooms and Millets

松茸鱈魚膠海螺燉老雞

Double-boiled Chicken Soup with Cod Fish Maw, Sea Conch and Matsutake Mushrooms

濃湯原隻八頭南非鮑魚扣鵝掌

Braised 8-head Abalone and Goose Web with Supreme Sauce

海鹽青蔥油蒸雙喜東星斑

Steamed Twins Leopard Coral Grouper with Sea Salt and Scallion Oil

金牌手吊黃油雞

Signature Crispy Fried Chicken

鮮茄雞絲燴絲苗

Braised Rice with Tomato and Shredded Chicken

松露蟹肉燴伊府麵

Braised E-fu Noodles with Crabmeat and Truffle

紅糖雪耳燉萬壽果

Brown Sugar Sweet Soup with Snow Fungus and Papaya

永結同心 (腰果酥 拼 薑汁糕)

❖Cashew Nuts Cookies❖Ginger Milk Pudding❖

星期一至四 (公眾假期除外)

**Monday to Thursday  
(except public holiday)**

每席港幣\$12,888 (十至十二位用)

**HK\$12,888 per table for 10 to 12 persons**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席港幣\$14,888 (十至十二位用)

**HK\$14,888 per table for 10 to 12 persons**

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

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## 逸軒婚宴晚餐 (C)

### Yat Heen Wedding Dinner Menu (C)

鸞鳳和鳴金豬全體配映日果心印層餅

Roasted Whole Suckling Pig Served with Figs and Heart-Shaped Mini Pancakes

櫻海老醬北海道元貝炒蝦球配焦糖合桃

Fried Hokkaido Scallop and Prawn with Sakura Shrimp Paste and Caramelized Walnuts

海鮮濃湯燴波士頓龍蝦球配香煎脆米

Braised Seafood Thick Soup with Boston Lobster and Crispy Rice Cake

有機小米羊肚菌影冬林

Braised Winter Melon with Morel Mushrooms and Organic Millets

松茸花膠菜膽燉老雞

Double-boiled Chicken Soup with Fish Maw, Matsutake Mushrooms and Baby Chinese Cabbage

南非六頭湯鮑魚伴南美刺參

Braised South African 6-head Abalone and South American Spiky Sea Cucumber

遠年陳皮海鹽蒸深海星斑

Steamed Fresh Spotted Grouper with Aged Tangerine Peel and Sea Salt

金沙香草手吊脆皮雞

Crispy Fried Chicken with Golden Garlic and Herbs

紅蔥西班牙黑毛豬叉燒炒絲苗

Fried Rice with Honey Barbequed Iberico Pork and Shallots

金不換濃湯浸雲吞

Wonton with Basil in Supreme Soup

黑糖雪燕紫米露

Brown Sugar Sweet Soup with Gum Tragacanth and Purple Glutinous Rice

永結同心 (流心煎堆仔 拼 香濃軟棗糕)

❖Deep-fried Glutinous Rice Ball Stuffed with Fondant Custard❖Red Date Pudding❖

星期一至四 (公眾假期除外)

**Monday to Thursday  
(except public holiday)**

每席港幣\$18,888 (十至十二位用)

**HK\$18,888 per table for 10 to 12 persons**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席港幣\$19,888 (十至十二位用)

**HK\$19,888 per table for 10 to 12 persons**

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

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