

A minimalist composition featuring two champagne flutes held together at their stems, forming a heart-like shape. The flutes are positioned symmetrically, with their bowls facing outwards and their stems meeting at the bottom. The background is a soft, light gray gradient. In the center of the heart, the words "OCCASIONS" and "CELEBRATIONS" are stacked vertically in a clean, sans-serif font. A thin, elegant ampersand symbol is placed between the two lines of text, partially overlapping the stems of the flutes.

OCCASIONS
&
CELEBRATIONS

SET MENU

Gold Menu

Roasted vegetable salad, feta, honey mustard dressing
Tomato soup, basil cream
Pork tenderloin, potato gratin, red cabbage, bacon essence
Sacher torte
Coffee, teas and herbal infusions

Emerald A

Poached prawn, mesclun leaves, mango salsa
Green asparagus soup, smoked salmon,
lemon crème fraîche
Hammour fillet, grill vegetables, black olives dressing
Passion fruit crème brûlée, caramelized banana
Coffee, teas and herbal infusions

Emerald B

Grill vegetable salad, parmesan, balsamic dressing
Cauliflower cream soup scented with curry
Beef tenderloin, goat cheese crust,
potato gratin, asparagus, truffle jus
Banana pudding, mango ice cream
Coffee, teas and herbal infusions

Diamond A

Parma ham, tomato, mozzarella
Smoked eggplant soup, basil pesto
Green lemon sorbet
Snapper fillet, black olives,
baby capers, cherry tomato, zucchini
Lime cheese cake, caramel sauce
Coffee, teas and herbal infusions

Diamond B

Smoked salmon, capers,
red onions potato salad, horseradish aioli
Cauliflower cream soup, curry scented
Mandarin sorbet
Salmon, confit potatoes, spinach, red wine butter sauce
Chocolate crème brûlée, crispy pistachio and berries
Coffee, teas and herbal infusions

Platinum A

Spinach, mesclun leaves, abalone mushrooms, parmesan,
truffles dressing
Spinach cream soup, nutmeg
Calamansi sorbet
Beef tenderloin, goat cheese crust,
potatoes gratin, asparagus, truffle jus
White and dark chocolate cake, wild berry sauce
Coffee, teas and herbal infusions

Platinum B

King prawn, roast pumpkin, buco and lime dressing
Mulligatawny soup
Green apple, cinnamon sorbet
Hammour fillet, grill vegetables, black olives dressing
Passion fruit crème brûlée, caramelized banana
Coffee, teas and herbal infusions



SURF & TURF

Surf & Turf A

Pan fried scallop, prosciutto crisp, arugula salad
Carrot and pumpkin soup, ricotta cheese
Calamansi sorbet
Grilled US Angus beef tenderloin with red wine jus, baby crushed potato, and
Black tiger prawns in creamy cajun sauce with asparagus
Trio of desserts: Mississippi mud cake, orange sabayon tiramisu, cherry meringue
Petits fours
Coffee, teas and herbal infusions

Surf & Turf B

Grilled squid pomelo salad
Seafood bisque
Calamansi sorbet
Grilled US Angus beef tenderloin with red wine jus, baby crushed potato, and
Black tiger prawns in creamy cajun sauce with asparagus
Linguine pasta with chorizo, and Lobster with aged cheddar cheese
Vanilla, blackberry truffle cake
Petits fours
Coffee, teas and herbal infusions

CHINESE LAURIAT SET MENU

Menu 1 套餐 1

Imperial Peking duck
Sliced crispy duck, pancake, condiments
北京片皮鴨
首選-片皮鴨, 么么餅, 醬料北京片皮鴨

Hot and sour soup with shredded
chicken and sea cucumber
酸辣雞絲海參湯

Wok fried shrimp,
pacific clam with broccoli
鮑貝炒蝦西兰花

Baked pork spare ribs, dried chili,
black beans, harbour style
烘焙排骨, 干辣椒, 豉汁, 港式

Fried Garoupa fillet chili coconut sauce
石斑魚片佐辣椒椰子醬

Braised abalone mushroom,
shitake mushroom
in premium oyster sauce
紅燒鮑魚菇, 蚝油香菇

Sautéed minced duck meat,
lettuce (2nd way of Peking duck)
炒鴨鬆配生菜

Yeung chow fried rice
揚州炒米飯

Chilled mango cream, sago
西冷芒果奶油西米

Glutinous dumpling,
milk chocolate, peanut
湯圓, 牛奶巧克力, 花生

Chinese tea
中國茶

Menu 2 套餐 2

Suckling pig, barbecued
combination platter
乳豬和燒烤組合拼盤

Pumpkin with assorted
seafood soup
什錦海鮮南瓜湯

Wok fried scallops, cuttlefish
with broccoli in XO Sauce
XO醬炒帶子, 花枝片, 西兰花

Steamed live Garoupa in
premium soya sauce
豉油蒸海斑魚

Braised abalone mushroom,
shitake mushroom
in premium oyster sauce
紅燒鮑魚菇, 蚝油香菇

Deep fried crispy chicken
金牌脆皮雞

Steamed king prawn
with vermicelli and garlic
粉絲金銀蒜蒸大蝦

Braised Efu noodles with
assorted wild mushrooms
什錦蘑菇炒伊麵

Chilled mango cream, sago
西冷芒果奶油西米

Glutinous dumpling,
milk chocolate, peanut
湯圓, 牛奶巧克力, 花生

Chinese tea
中國茶

Menu 3 套餐 3

Half Roasted suckling pig,
jelly fish
半隻乳豬, 海蜇

Assorted seafood conpoy
bamboo pith soup
什錦海鮮浓湯, 竹髓湯

Wok fried chicken, scallop,
broccoli in XO sauce
XO醬炒雞片, 帶子, 西兰花

Steamed live Garoupa
in premium soya sauce
豉油蒸海斑魚

Braised abalone mushroom with
sea cucumber in premium soya sauce
鮑魚菇扒海參豉油

Steamed king prawn
with vermicelli, garlic
粉絲金銀蒜蒸大蝦

Wok fried crabs
with ginger and onions
姜蔥炒蟹炒鍋

Braised Efu noodles
with assorted wild mushrooms
什錦蘑菇炒伊麵

Chilled mango pomelo
楊枝甘露

Glutinous dumpling,
milk chocolate, peanut
湯圓, 牛奶巧克力, 花生

Chinese tea
中國茶



SET MENU

	Gold	Emerald A&B	Diamond A&B	Platinum A&B
Classic Wedding Package	290,500++	310,500 ++	330,500 ++	350,500 ++
Per person in excess	2,200++	2,400++	2,600++	2,800++
	Gold	Emerald A&B	Diamond A&B	Platinum A&B
Timeless Wedding Package	319,500++	339,500 ++	359,500 ++	379,500 ++
Per person in excess	2,200++	2,400++	2,600++	2,800++

SURF & TURF

Classic Wedding Package	460,500++
Timeless Wedding Package	489,500++

Per person in excess 3,900++

CHINESE LAURIAT SET MENU

	Set 1*	Set 2*	Set 3*
Classic Wedding Package	320,500++	340,000++	400,500 ++
Per person in excess	25,000++	27,000++	33,000++
	Set 1*	Set 2*	Set 3*
Timeless Wedding Package	349,500++	369,500++	429,500 ++
Per Table of 10 in excess	25,000++	27,000++	33,000++

**Price for 1st 10 tables of 10*

