

環保中式婚宴菜譜

SUSTAINABLE CHINESE WEDDING MENU

2022

菜譜 (一)

Menu A

金豬耀紅袍
Roasted Whole Suckling Pig

芹香蜜桃西澳玉帶子
Sautéed Australian Scallops with
Celery and Peach

竹筴上素卷
Braised Bamboo Pith stuffed with
Assorted Vegetables

香芒荔茸寶盒
Deep-fried Taro Dumplings
with Fresh Mango

蟲草花淮杞燉竹絲雞
Double-boiled Silkie Chicken Soup with
Cordyceps Militaris

麒麟柚皮花菇
Braised Pomelo Peel with Chinese Mushroom

香煎藍鱈魚
Pan-fried Cod Fish with Salad Dressing

醬燒琵琶雞
Roasted Crispy Chicken

松子蘭度粒蛋白炒絲苗
Fried Rice with Pine Nuts, Egg White
and Vegetable

野菌炆伊麵
Braised E-fu Noodles with Wild Mushrooms

紅豆沙湯丸
Sweetened Red Bean Cream with
Glutinous Dumplings

美滿映雙輝
Chinese Petits Fours

HK\$10,988起 up

每席供12位用 12 persons per table

1 January to 31 December 2022

2022年1月1日至12月31日

菜譜 (二)

Menu B

金豬耀紅袍
Roasted Whole Suckling Pig

清炒澳洲帶子及加拿大象拔蚌
Sautéed Australian Scallops and
Canadian Geoduck

翡翠鼎湖上素
Braised Assorted Vegetables with Fungus

脆皮香芒沙律卷
Deep-fried Assorted Seafood Rolls
with Mango

鮮人參竹絲雞燉萬壽果
Double-boiled Silkie Chicken Soup with
Fresh Ginseng and Papaya

花菇鵝掌扣澳洲鮮鮑甫
Braised Sliced Australian Abalone with Goose Web
and Chinese Mushroom

清蒸澳洲海星斑
Steamed Australian Garoupa

脆皮鹽香雞
Roasted Chicken in Rock Salt

福建炒絲苗
Fried Rice with Assorted Seafood
and Minced Pork

上湯生麵
Egg Noodles in Supreme Soup

南瓜露湯丸
Sweetened Pumpkin Cream with
Glutinous Dumplings

美滿映雙輝
Chinese Petits Fours

HK\$13,988起 up

每席供12位用 12 persons per table

1 January to 31 December 2022

2022年1月1日至12月31日

Remarks 備註:

*所有價目另收加一服務費
All prices are subject to 10% service charge

*米芝蓮星級食府逸東軒行政總廚主理
Prepared by Executive Chef of Michelin-starred Yat Tung Heen

*由於市場價格浮動，菜譜將於婚宴日期前一個月再確定。香港逸東酒店保留調整菜譜價格以保存原有菜式或可改動食材以保持相同價格之權利。

In the event of fluctuations in the market price of any menu items between the date of the contract being signed and up to one month prior to the banquet, Eaton HK reserves the right to adjust the menu price or substitute the dishes effected so as to maintain the original price.

環保西式婚宴菜譜

SUSTAINABLE WESTERN WEDDING MENU

2022

套餐菜譜

Set Menu

挪威煙三文魚配醃製黃瓜辣根沙律
Norwegian Smoked Salmon, Pickled Cucumber,
Horseradish Salad

藏紅花番茄湯配藍青口
Saffron and Tomato Soup with Blue Mussels

紐西蘭草飼肉眼扒配時令蔬菜及黑胡椒醬汁
New Zealand Grass-fed Rib Eye Steak,
Market Vegetables, Black Pepper Sauce

芒果布甸配鮮芒果
Mango Pudding with Fresh Mango

咖啡或茶
Coffee or Tea

每位HK\$860起 up per person
(最少72人或以上 minimum 72 persons)

1 January to 31 December 2022
2022年1月1日至12月31日

小食菜譜

Canapés Menu

挪威煙三文魚黃瓜辣根配全麥多士
Norwegian Smoked Salmon, Cucumber, Horseradish
served with Wholegrain Toast

加拿大皇帝蟹配雞尾酒醬汁，蘿蔔，日式七味粉
Canadian King Crab, Cocktail Sauce, Radish, Togarashii

炸虎蝦玉米餅配紅腰豆莎莎醬及墨西哥辣椒醬
Tiger Prawn Tostada, Red Bean Salsa, Chipotle

紐西蘭青口配西班牙甜辣椒，藏紅花蛋黃醬
New Zealand Mussels, Piquillo Peppers,
Saffron Mayonnaise

烤意大利青瓜及茄子麵包配雞心豆醬
Grilled Zucchini and Eggplant Crostini, Hummus

每打HK\$360 per dozen
(每款最少訂購兩打 Minimum order of 2 dozens each)

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2022年1月1日至12月31日

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