

Wedding Menu A 永结同心席

\$488.00 per table

迎婚五美拼	Five Varieties Dishes Combination
渔子蟹肉翅	Shark's Fin Soup with Crabmeat & Cavier
秘制盐香菜园鸡	Steamed Salted Kampong Chicken
鲍螺片东菇时蔬	Braised Sea Clam with Mushroom
港式蒸龙虎斑	Steamed Grouper in Soy Sauce
雀巢鸳鸯虾球	Stir Fried Prawn with Two Ways Preparation
干烧伊府面	Wok Fried Ee Fu Noodles
椰香金瓜芋泥	Sweetened Yam Paste with Pumpkin

Wedding Menu B 天赐良缘席

\$548.00 per table

米酒汤鲍四美拼	Chilled Sake Abalone with Four Combination
红烧蟹肉扒排翅	Braised Superior Shark's Fin with Crabmeat
香芒挂炉鸭	Roasted Duck with Slice Mango
港式蒸龙虎斑	Steamed Grouper with Soy Sauce
雀巢鸿莲夏果玉带	Stir Fried Fresh Scallop with Macadamia Nut
菌菇腩仔扣津白	Chinese Cabbage Wrapped with Wild Mushroom & Pork Meat
福建炒面线	Fried Thread Noodles
麦片滑汤圆	Sweetened Glutinous Rice Ball with Cereal Creamy

Wedding Menu C 龙凤呈祥席

\$648.00 per table

沙律龙虾拼	Salad Lobster Combination
虫草花响螺鸡炖鲍翅	Double-Boiled Sea Whelk Soup with Superior Shark's Fin
香芒挂炉鸭	Roasted Duck with Slice Mango
港式蒸顺壳	Steamed Soon Hock with Soy Sauce
雀巢鸳鸯玉带	Fried Fresh Scallop with Two Ways Preparation
汤鲍仔海参扒时蔬	Braised Mini Abalone with Sea Cucumber
菇丝菠菜面	Fried Spinach Noodles with Shredded Mushroom
红莲炖双雪	Double-Boiled White Snow Seed with White Fungus

锦珍酒楼

GIM TIM WEDDING PACKAGES