

# 蓮開並蒂菜譜

## OPULENT WEDDING MENU

鴻運金豬全體

Roasted Whole Suckling Pig

琥珀鮮百合翡翠帶子

Sautéed Scallops with Lily Bulbs and Walnuts

香酥海鮮卷

Crispy Rice Paper Roll with Seafood

蟹籽蟹肉扒時蔬

Braised Crab Meat and Crab Roe with Seasonal Vegetables

姬松茸燉泰和雞湯 或 紅燒竹筍雞絲翅

Double-boiled Silky Chicken Soup with Matsutake Mushrooms OR  
Braised Shark's Fin Soup with Shredded Chicken and Bamboo Piths

金銀鮑片扒碧綠

Braised Sliced Abalones with Mushrooms and Vegetables

清蒸金花尾

Steamed Whole Giant Garoupa

蔥油脆皮雞

Crispy Chicken with Spring Onions and Soy Sauce

富貴炒飯

Fried Rice with Egg White and Conpoy

肉絲珍菌燴伊麵

Braised E-fu Noodles with Shredded Pork and Fungus

生磨合桃露

Sweetened Walnut Cream

美點雙輝

(椰汁綠豆糕 · 芝麻炸煎堆)

Chinese Petits Fours

(Chilled Coconut Milk and Mung Bean Pudding,  
Deep-fried Glutinous Rice Ball Coated with Sesame)

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**每席\$7,888 per table**

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以上婚宴菜譜費用已包括茶芥及席間香茗、汽水、橙汁及啤酒無限量供應。  
所有價錢另收加一服務費。

以上婚宴菜譜有效期至2020年12月31日。  
以上菜式或會因食材供應情況而稍作調整。

The above menu includes unlimited serving of Chinese tea, soft drinks, orange juice and beer during banquet.  
10% service charge applies.

The above menu is valid until 31 December 2020.

The above dishes are subject to change due to the supply of food ingredients.

# 金玉良緣菜譜

## ENCHANTING WEDDING MENU

鴻運金豬全體  
Roasted Whole Suckling Pig

銀巢蝦球帶子  
Sautéed Scallops and Prawns with Vegetables in Taro Nest

百花釀蟹鉗  
Deep-fried Crab Claw Coated with Shrimp Mousse

海參瑤柱扒翡翠  
Braised Vegetables with Conpoy and Sea Cucumber

海鮮燕窩羹 或 紅燒竹笙海皇翅  
Braised Bird's Nest Soup with Assorted Seafood OR  
Braised Shark's Fin Soup with Seafood and Bamboo Piths

碧玉十二頭湯鮑  
Braised Whole Abalone (12 Heads) with Seasonal Vegetables

清蒸老虎斑  
Steamed Whole Tiger Garoupa

南乳脆皮雞  
Crispy Chicken with Fermented Red Bean Curd Paste

杜小月櫻花蝦炒飯  
Fried Rice with Minced Pork and Sakura Shrimps

黑松露醬雞絲伊麵  
Braised E-fu Noodles with Black Truffle Paste and Shredded Chicken

紫米椰果露  
Sweetened Black Glutinous Rice Soup with Nata De Coco

美點雙輝  
(紫米糍 · 奶黃水晶餅)  
Chinese Petits Fours  
(Black Glutinous Rice Ball, Egg Custard Cake)

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**每席\$8,388 per table**

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# 琴瑟和鳴菜譜

## GRAND WEDDING MENU

鴻運金豬全體

Roasted Whole Suckling Pig

金銀玉帶子

Deep-fried and Sautéed Scallops with Green Vegetables

焗釀鮮蟹蓋

Baked Crab Shell stuffed with Crab Meat

如意寶盒藏翡翠

Braised Melon Ring filled with Mixed Vegetables and Fungus

響螺花膠燉泰和雞湯 或 紅燒蟹肉翅

Double-boiled Silky Chicken Soup with Fish Maw and Sea Whelk OR  
Braised Shark's Fin Soup with Crab Meat

蠔皇八頭原隻鮑魚

Braised Whole Abalone (8 Heads) in Oyster Sauce

清蒸雙東星斑

Steamed Double Spotted Garoupa

當紅炸子雞

Shallow-fried Crispy Chicken

翠亨一品炒飯

Fried Rice with Barbecued Pork, Shrimps and Chives

鮑汁花膠絲炆伊麵

Stewed E-fu Noodles with Sliced Fish Maw in Abalone Sauce

薑汁紅棗燉湯丸

Glutinous Rice Dumplings with Red Dates in Sweet Ginger Soup

美點雙輝

(椰汁紅豆糕 · 脆皮馬蹄條)

Chinese Petits Fours

(Chilled Coconut Milk and Red Bean Pudding,  
Deep-fried Water Chestnut Roll)

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**每席\$10,688 per table**

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# 喜溢華堂鮑魚豪華菜譜

## BLISSFUL WEDDING MENU

鴻運片皮金豬  
Roasted Whole Suckling Pig

彩龍雙輝映  
Sautéed Prawn and Deep-fried Prawn

珊瑚焗釀蟹蓋  
Baked Crab Shell stuffed with Crab Meat and Crab Roe

多子瑤柱甫  
Braised Whole Conpoy and Garlic with Vegetables

花膠肘子螺頭燉雞湯 或 火瞳雞燉包翅  
Double-boiled Chicken Soup with Fish Maw,  
Sea Whelk and Chinese Ham

OR  
Double-boiled Shark's Fin Soup with Chinese Ham

原隻五頭鮑魚扣海參  
Braised Whole Abalone (5 Heads) with Sea Cucumber

清蒸東星斑  
Steamed Spotted Garoupa

富貴一品雞  
Baked Chicken with Preserved Vegetables, Shredded Pork and Mushrooms

鍋燒鮑魚雞粒飯  
Braised Rice with Diced Abalone and Chicken in Casserole

錦鹵黃金麵  
Crispy Noodles with Sweet and Sour Sauce

南北杏燉萬壽果  
Double-boiled Papaya with Almond

美點雙輝  
(燕窩蛋撻 · 芝麻煎堆仔)  
Chinese Petits Fours  
(Baked Egg Tart with Bird's Nest,  
Deep-fried Glutinous Rice Ball Coated with Sesame)

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**每席\$14,388 per table**

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翠亨邨的專業宴會籌劃團隊以熱誠貼心的服務，為你締造夢寐以求的盛宴。  
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and unforgettable event for you.

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by email [events@miramar-group.com](mailto:events@miramar-group.com) for more information.

## 尖沙咀 TSIM SHA TSUI

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翠亨邨  
TSUI HANG VILLAGE

mira dining