

# Wedding Menu D

## Salad

- Parma Ham Melon 巴馬火腿哈蜜瓜  
Smoked Salmon Platter 香草三文魚沙律  
Italian Calamari Salad 意式香草魷魚沙律  
Pan-fried Vegetarian Goose (Tofu Roll) 麻油燒素鵝  
Asian Cold Noodle Salad 雜菜冷麵  
Roasted Pumpkin, Almond and Feta Cheese Salad 燒南瓜杏仁芝士沙律  
Caesar and Green Salad Station 凱撒及田園沙律  
served with Traditional Condiments

## Soup

- Double Boiled Sea Whelk with Chicken Soup 淮山杞子响螺燉鷄湯  
Western Soup of the Day 是日西湯

## Hot Dishes

- Red Wine Braised Brisket with Root Vegetables 紅酒燴牛肉  
Sautéed Sliced Fresh Chicken & Shrimps with Celery & Carrot 雞肉鮮蝦炒西芹  
Steamed Fresh Grouper Fillet with Ginger & Spring Onion 清蒸石班魚柳  
Thai Green Curry Pork Tenderloin 泰式青咖喱豬柳  
Poached Whole Chicken with Ginger & Onion 薑蔥霸王雞  
Sweet and Sour Prawns 咕嚕蝦  
Fried Rice with Seafood & Black truffle 黑松露海鮮炒飯  
Braised Wild Mushroom with E-Fu Noodle 雜菌乾燒伊麵

## Dessert

- Fresh Fruit Platter 鮮菓拼盤  
American Cheesecake 美式芝士餅  
Double Boiled Papaya with Snow Fungus in Almond Milk 杏汁雪耳燉萬壽果  
Apple Crumble with Warm Vanilla Sauce 蘋果金寶配香草汁  
Mini Mango Pudding 芒果布甸  
Ice-cream Cup 杯裝雪糕

## Coffee and Tea