



## 沙田 18 戶外陽台婚宴菜譜 I

### Sha Tin 18 Wedding on the Terrace Menu I

鴻運乳豬全體

Roasted whole suckling pig

錦繡大拼盤

Sha Tin 18 appetiser combination

野生木耳拌蜆頭 自家製五香牛月展 麻辣醬拌拍黃瓜 麻醬拌新鮮菠菜

Marinated jelly fish, wild black fungus

Marinated beef shank, five spice

Marinated cucumber, peanuts, spiced soya sauce

Chilled spinach, spicy sesame sauce

傳統北京烤填鴨

Traditional Peking duck

野生猴菇炖老雞

Double-boiled chicken soup, wild mushrooms

XO 淮山炒蝦球

Wok-fried prawns, Chinese salsify, XO sauce

白灼薑蔥鮮牛肉

Poached sliced beef, ginger, spring onions

清蒸大青斑

Steamed garoupa, spring onion, soya sauce

乾蔥鮮竹撈芥菜

Tossed mustard greens, beancurd sheet, shallots

北方豬肉餃子

Poached pork, cabbage, chive dumplings

特色東莞炒米粉

Dongguan wok-fried rice vermicelli

雜錦甜品拼盆

Sha Tin 18 dessert combination

龍眼花生巧克力餅 椰汁紫米布甸 柑桔法式燉蛋 芒果凍布丁 焗酥皮蛋撻 五糧液朱古力冰淇淋

Candied longan peanut brownie

Coconut, purple glutinous rice pudding

Candied kamquat creme brulee

Mango pudding

Egg custard tarts

Chinese wine ice cream

**每席 10 至 12 人，由 HK\$8,688 起 (2012 年 1 月 1 日至 9 月 15 日)**

**每席 10 至 12 人，由 HK\$10,888 起 (2012 年 9 月 16 日至 12 月 31 日)**

**HK\$8,688 plus 10% service charge per table of 10 to 12 persons (1 January to 15 September 2012)**

**HK\$10,888 plus 10% service charge per table of 10 to 12 persons (16 September to 31 December 2012)**

由於市場價格浮動，香港沙田凱悅酒店保留更改以上菜單價格及各項目之權利。

酒店將於宴會舉行前 60 天確認上述菜單之價格及項目。

In the case of unforeseeable market price fluctuation for any of the menu items, Hyatt Regency Hong Kong, Sha Tin reserves the right to alter the above Dinner Menu price and items. However the hotel undertakes to guarantee the Dinner Menu price and items 60 days prior to your event.



**沙田 18 戶外陽台婚宴菜譜 II**  
**Sha Tin 18 Wedding on the Terrace Menu II**

鴻運乳豬全體  
Roasted whole suckling pig

錦繡大拼盤  
Sha Tin 18 appetiser combination  
野生木耳拌蜆頭 麻辣醬拌拍黃瓜 陳醋雲耳拌烤夫 蟲草菌涼拌金菇  
Marinated jelly fish, wild black fungus Marinated cucumber, spiced soya sauce  
Marinated bean curd, black fungus, peanuts, black vinegar Marinated wild mushroom, enoki mushrooms, coriander

傳統北京烤填鴨  
Traditional Peking duck

紅燒蟹肉翅  
Braised shark's fin, crab meat

崧子蘭度炒帶子  
Stir-fried scallops, kale, pine nuts

XO 醬豆乾爆牛柳  
Wok-fried beef tenderloin, dried beancurd, XO sauce

清蒸大青斑  
Steamed groupa, spring onion, soya sauce

乾蔥鮮竹撈芥菜  
Tossed mustard greens, bean curd sheet, shallots

大葱牛肉餃子  
Poached beef, leek dumplings

揚州炒飯  
Yeung Chow fried rice

雜錦甜品拼盆  
Sha Tin 18 dessert combination  
龍眼花生巧克力餅 山楂奶凍 綠茶芝士蛋糕 芒果凍布丁 紅棗酥餅 木瓜雪耳冰淇淋  
Candied longan peanut brownie Hawthorn panna cotta Green tea tiramisu  
Wolfberry, osmanthus flower jelly Red date cookies Papaya snow fungi ice cream

**每席 10 至 12 人，由 HK\$9,688 起 (2012 年 1 月 1 日至 9 月 15 日)**

**每席 10 至 12 人，由 HK\$11,988 起 (2012 年 9 月 16 日至 12 月 31 日)**

**HK\$9,688 plus 10% service charge per table of 10 to 12 persons (1 January to 15 September 2012)**

**HK\$11,988 plus 10% service charge per table of 10 to 12 persons (16 September to 31 December 2012)**

由於市場價格的浮動，香港沙田凱悅酒店保留更改以上菜單價格及各項目之權利。  
但本酒店將於宴會舉行 60 天前確實上述菜單之價格及項目。

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