



CELEBRATION PACKAGE 喜慶宴會

EXCLUSIVE PERKS

- One glass of non-alcoholic welcome fruit drinks for each guest
- Free corkage of one bottle of wine or hard liquor per table, additional bottle charge at HK\$350 net per table
- Standard backdrop with English capital letterings
- 6 sets of invitation cards with envelopes per table
- Mahjong facilities with Chinese Tea
- Fresh floral arrangements for dining tables
- A complimentary parking voucher (6 hours each) for every three tables
- Complimentary Pickle Ginger & Red Eggs for Full Moon Dinner

For bookings or further information, please contact our catering team at (852) 2731 2868 or catering@icgrandstanford.com.

喜宴精選

- 無酒精飲品供席前享用
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶)，額外每瓶港幣\$350
- 英文字樣牌匾
- 請柬連封套 (每席六套)
- 免費麻雀耍樂及茗茶招待
- 全場席上鮮花擺設
- 免費泊車位(每三席一個)
- 彌月酒席奉送酸薑及紅雞蛋

預訂或查詢，請致電 (852) 2731 2868 或電郵至 catering@icgrandstanford.com 與宴會部聯絡。



MENU A

大紅乳豬拼盤

Roasted Suckling Pig Combinations

XO醬爆象拔蚌花枝片

Wok-Fried Geoduck Clams with Sliced Squid in XO Sauce

黃金松露百花球

Deep-fried Shrimp Balls with Truffle coated with Almond Flakes

瑤柱竹筴扒時蔬

Braised Seasonal Vegetables with Shredded Conpoy and Bamboo Pith

蟲草花竹筴燉鷄湯

Double-boiled Soup with Cordyceps Sinensis, Bamboo Piths and Chicken

碧綠鮮鮑片

Braised Sliced Abalone with Vegetables

清蒸大青斑

Steamed Garoupa

當紅炸子雞

Roasted Crispy Chicken

鮮蝦荷葉飯

Fried Rice with Shrimps wrapped in Lotus Leaf

蝦籽乾燒伊麵

Braised E-Fu Noodles with Shrimp Roe

紅棗雪耳燉湘蓮

Double-boiled Red Dates with Snow Fungus and Dried Lily Bulbs

合時鮮果盤

Fresh Fruit Platter

HK\$8,688 per table of 12 persons
每席收費HK\$8,688 (供十二位用)

* Inclusive of three-hour free flowing soft drinks, chilled orange juice and local beer during dinner
席間免費供應本地啤酒，各式汽水及冰凍橙汁

* Price is subject to a 10% service charge
以上價目均另加一服務費

MENU B

大紅乳豬全體

Roasted Whole Suckling Pig

碧綠蚌片蝦球

Sautéed prawns and sliced clams with vegetable

金甲芝心花姿丸

Deep-fried Cuttlefish Ball with Cheese coated with Almond Flakes

蟹肉扒時蔬

Braised Seasonal Vegetables with Crab Meat

鮑參魚肚燴瑤柱

Braised Shredded Abalone, Sea Cucumber, Conpoy and Fish Maw Soup

碧綠鮮鮑片

Braised Sliced Abalone with Vegetables

清蒸大青斑

Steamed Garoupa

當紅脆皮雞

Roasted Crispy Chicken

青蔥煙鴨胸帶子炒飯

Fried Rice with Smoke Duck Breast, Scallop and Green Onion

上湯蝦仁燴伊麵

Braised E-Fu Noodles with Shrimp in Supreme Soup

紅豆沙湯圓

Sweetened Red Bean Cream with Glutinous Rice Dumplings

合時鮮果盤

Fresh Fruit Platter

HK\$9,688 per table of 12 persons
每席收費HK\$9,688 (供十二位用)

* Inclusive of three-hour free flowing soft drinks, chilled orange juice and local beer during dinner
席間免費供應本地啤酒，各式汽水及冰凍橙汁

* Price is subject to a 10% service charge
以上價目均另加一服務費

MENU C

大紅乳豬全體

Roasted Whole Suckling Pig

翡翠蝦球炒帶子

Sautéed Scallop and Prawns with Vegetable

格蘭焗釀蟹蓋

Baked Crab Shell with Minced Pork

碧綠玉環瑤柱甫

Braised Marrow Ring stuffed with Conpoy

石斛花膠紅棗鷄湯

Double-boiled Chicken Soup with Fish Maw, Red Date and Dendrobium Nobile

碧綠鮮鮑片

Braised Sliced Abalone with Vegetables

清蒸沙巴老虎躉

Steamed Sabah Giant Garoupa

南乳脆皮雞

Roasted Crispy Chicken with Red Fermented Bean Curd Sauce

瑤柱蛋白炒飯

Fried Rice with Egg White and Shredded Conpoy

上湯煎粉果

Pan-fried Shrimp Dumplings in Supreme Soup

杏仁雪耳燉萬壽果

Double-Boiled Papaya with Snow Fungus and Almond

合時鮮果盤

Fresh Fruit Platter

HK\$10,688 per table of 12 persons
每席收費HK\$10,688 (供十二位用)

* Inclusive of three-hour free flowing soft drinks, chilled orange juice and local beer during dinner
席間免費供應本地啤酒，各式汽水及冰凍橙汁

* Price is subject to a 10% service charge
以上價目均另加一服務費