

WEDDING SEMI-BUFFET DINNER MENU AT GREEN

APPETISER & SALAD 前菜及沙律

Parma Ham with Seasonal Melon 意大利火腿伴蜜瓜

Salami, Bresaola and Saucisson 沙樂美腸、風乾牛肉及法國風乾腸

Duck Liver Pâté with Raspberry Confit 法式鴨肝批

Smoked Salmon with Caviar Sour Cream 蘇格蘭煙三文魚

Marinated Seafood with Roasted Pepper and Red Onion 香檸海鮮沙律

Crab Salad with Diced Mango 蟹肉芒果沙律

Seared Herb Crusted Yellow Fin Tuna with Wasabi Soy Dressing 香煎夏威夷吞拿魚柳

Mixed Greens with Citrus Fruit, Roasted Nut and Orange Balsamic 果仁鮮橙雜菜沙律

Caesar Salad 凱撒沙律

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SOUP 湯

Seafood Chowder 海鮮周打忌廉湯

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MAIN COURSE 主菜

Slow Cooked Salmon Roulade with Seafood Risotto and Saffron Chardonnay Sauce 番紅花三文魚柳卷伴海鮮意大利飯
Or 或

Roasted Chicken Breast with Morel and Champagne Sauce 香草雞胸配羊肚菌香檳汁

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DESSERT 甜品

Fresh Fruit Salad with Mixed Berries 雜莓鮮果沙律

Chocolate Cream Puff 朱古力忌廉泡芙

Mango Cheesecake 芒果芝士蛋糕

Chocolate Raspberry Cake 朱古力紅桑子餅

Black Forest Cake 黑森林蛋糕

Strawberry Olive Oil Sponge Cake 士多啤梨欖油蛋糕

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Price at HK\$1,188 net per person

以上菜單已包括三小時任飲咖啡、茶、汽水、橙汁及精選啤酒

The above menu includes 3-hour free-flowing of coffee, tea, soft drinks, chilled orange juice and house beer

此菜單只適用於2020年之結婚晚宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This wedding dinner menu is valid for 2020 only. Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.



GREEN