

2020年西式晚宴套餐A  
2020 WESTERN WEDDING DINNER SET MENU A

雜錦凍肉拼盤

(西班牙黑毛豬火腿、俄羅斯煙三文魚、鵝肝及水牛芝士鮮茄沙律)

Antipasto Platter

(Iberico Ham, Balik Salmon, Foie Gras and Caprese Salad)

\* \* \*

龍蝦忌廉湯

Lobster Bisque with Armagnac and Chervil

\* \* \*

太平洋鱈魚柳配香草白酒汁

Pan-fried Pacific Cod Fillet with Tomato Olive Salsa and Dill Beurre Blanc

或

Or

蘑菇紅酒汁烤牛柳扒

Grilled Beef Medallion with Mushroom Red Wine Sauce

\* \* \*

雜莓朱古力餅

Manjari Chocolate Cake with Seasonal Berries

\* \* \*

咖啡或茶

Coffee or Tea

\* \* \*

精美甜點

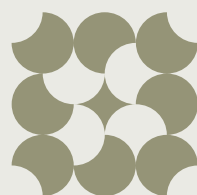
Petits Fours

每位港幣1,208元正

Priced at HK\$1,208 net per person

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.



Hotel **ICON**

2020年西式晚宴套餐B  
2020 WESTERN WEDDING DINNER SET MENU B

鵝肝批配紅桑子沙律

Foie Gras Terrine and Apple Compote on Toasted Brioche  
with Raspberry Salad

\* \* \*

法式海皇湯伴蒜蓉多士

Shellfish Bouillabaisse with Garlic Croutons

\* \* \*

香煎星斑柳配蜆肉白酒汁

Seared Spotted Garoupa with Julienne Vegetables and Cockles Chardonnay Foam

或

Or

蒜茸扒大蝦拼燒肉眼牛扒

Grilled King Prawn with Garlic and Roasted Beef Rib Eye

\* \* \*

玫瑰香檳伴士多啤梨朱古力布甸

Rose Champagne with Strawberry Chocolate Pudding

\* \* \*

咖啡或茶

Coffee or Tea

\* \* \*

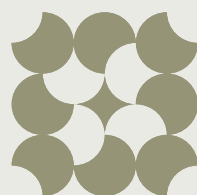
精美甜點

Petits Fours

每位港幣1,488元正

Priced at HK\$1,488 net per person

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