



THE LUXE MANOR
Established 2006

WEDDING PACKAGE

帝樂文娜公館婚宴套餐 2017

Enjoy below exclusive privileges with a minimum attendance of 50 persons:

五十人以上之婚宴，即可尊享以下禮遇：

- ♥ Complimentary use of projector, screen and PA system 免費使用投影機、螢幕及燈光音響等設備
- ♥ Elegant centerpiece for each dining table and reception 接待處及席間高貴鮮花擺設
- ♥ Welcome mocktail 迎賓特飲
- ♥ A complimentary bottle of The Luxe Manor, La Pêche Sparkling Wine for toasting
帝樂文娜公館 La Pêche 祝酒汽酒乙瓶
- ♥ Complimentary set meal for 2 at FINDS 免費北歐餐廳 FINDS 二人套餐
- ♥ Fresh fruit cream wedding cake 鮮果忌廉結婚蛋糕
- ♥ 3-tier dummy wedding cake for photo shooting 三層華麗結婚蛋糕模型供拍照之用
- ♥ Free corkage of self-brought wine 免收自攜餐酒開瓶費
- ♥ 3-hours complimentary parking space (private car only) 3小時免費泊車位 (只限私家車)
- ♥ Beauty Hera premium wedding photo package (Valued at HK\$4,188)
希臘女神尊尚婚紗拍攝套餐 (價值港幣4,188元)

If minimum attendance reaches 100, couples can enjoy “One-night complimentary accommodation on wedding day with breakfast buffet for 2” (Upgrade to themed suite at special rate of HK\$1,500).

凡婚宴人數滿一百人，新人即可額外獲贈婚宴當晚免費酒店客房住宿乙晚及2位用自助早餐 (更可以優惠價港幣1,500元升級入住主題套房)。

Optional arrangement 自選娛樂項目：

2-hours DJ performance 2小時唱片騎師表演	HK\$2,000
Three-piece live band performance 3人樂隊現場表演	HK\$11,000
1-hour magic performance 1小時魔術表演	HK\$2,500
Balloon decoration 氣球裝飾佈置	HK\$3,800 up
2-hours free-flow of house wine and beer 2小時無限量暢飲紅白餐酒及啤酒	每位 HK\$100 / person

The Luxe Manor reserves the right to alter the above items and/or prices,
due to unforeseeable market fluctuations and product availability.
由於市場價格浮動及貨源關係，帝樂文娜公館保留調整以上項目及價格之權利。

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THE LUXE MANOR 帝樂文娜公館 | 39 kimberley road, tsim sha tsui, kowloon, hk 香港九龍尖沙咀金巴利道39號
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THE LUXE MANOR

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WEDDING SET LUNCH

FINDS

SALMON IN THREE WAYS

Cold-smoked, Seared with Black Peppercorn and Fennel,
Smoked Salmon Mousse

挪威三文魚驚喜三重奏 (冷燻·輕煎及慕絲)

SMOOTH PORCINI SOUP

Basil Crème, Sour Dough Croutons

香滑牛肝菌湯配羅勒忌廉·自家麵包粒

GRANDMOTHER IDA'S MEATBALLS

Beef & Pork Meatballs, Mashed Potatoes,
Crushed Wild Lingonberries, Cognac Gravy

家傳秘製牛肉豬肉丸配薯蓉·越橘莓蓉及干邑汁

or

TARRAGON-POACHED SILVER COD FILLET

Lemon-crushed Potatoes, Baby Spinach, Crown Dill Sauce

龍蒿草浸雪魚柳配檸檬薯蓉·小椰菜及刁草汁

'DAIM' PARFAIT

Meringue, Almond, Caramel, Nougat

Inspired by Swedish 'Daim' Candy Bar

DAIM 芭菲配蛋白脆餅·杏仁·焦糖及朱古力

HK\$480 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣480元·另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

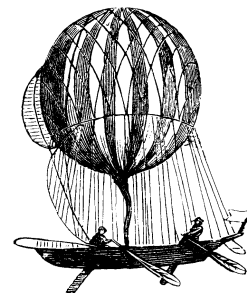
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THE LUXE MANOR

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WEDDING SIGNATURE SET LUNCH

FINDS

SALMON IN SIX WAYS

Cold-smoked, Seared, Mousse, Pickled, Gravad Lax, Roe

挪威三文魚驚喜六重奏 (冷燻·輕煎·慕絲·醃製·紅菜頭漬及金三文魚子)

GREENLAND SHRIMP SOUP

Shrimp Mousse, Fennel, Dill

格陵蘭蝦湯配蝦慕絲·小茴香及刁草

HOUSE-SMOKED SALMON FILLET

Stewed Morels, Fingerling Potatoes, Dill Sauce

自家煙挪威三文魚柳配羊肚菌汁·手指薯仔及刁草汁

or

GRILLED BLACK ANGUS RIB-EYE STEAK

Grains of Paradise Butter, Grainy Mustard, Red Wine Sauce

香燒安格斯黑肉眼扒配天堂籽牛油·芥末醬及紅酒汁

or

BEETROOT RISOTTO WITH HAZELNUTS

Baby Turnip, Carrot, Pearl Onions, Spinach, Feta Cheese

榛子紅甜菜頭意大利燴飯配甘筍·洋蔥·菠菜及丹麥芝士

'DAIM' PARFAIT

Meringue, Almond, Caramel, Nougat

Inspired by Swedish 'Daim' Candy Bar

DAIM 芭菲配蛋白脆餅·杏仁·焦糖及朱古力

HK\$580 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣580元·另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

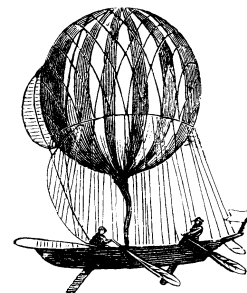
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THE LUXE MANOR

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WEDDING SET DINNER

FINDS

SALMON IN THREE WAYS

Cold-smoked, Seared with Black Peppercorn and Fennel, Smoked Salmon Mousse

挪威三文魚驚喜三重奏 (冷燻 · 輕煎及慕絲)

SHRIMP & COD FISH CAKES

Marinated Tomatoes, Avocado, Smoked Bell Pepper Sauce

挪威鱈魚格陵蘭蝦餅配醃蕃茄 · 牛油果及煙燻甜椒汁

SMOOTH PORCINI SOUP

Basil Crème, Sour Dough Croutons

香滑牛肝菌湯配羅勒忌廉 · 自家麵包粒

GRANDMOTHER IDA'S MEATBALLS

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy

家傳秘製牛肉豬肉丸配薯蓉 · 越橘莓蓉及干邑汁

or

TARRAGON-POACHED SILVER COD FILLET

Lemon-crushed Potatoes, Baby Spinach, Crown Dill Sauce

龍蒿草浸雪魚柳配檸檬薯蓉 · 小椰菜及刁草汁

'DAIM' PARFAIT

Meringue, Almond, Caramel, Nougat

Inspired by Swedish 'Daim' Candy Bar

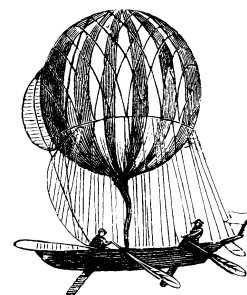
DAIM 芭菲配蛋白脆餅 · 杏仁 · 焦糖及朱古力

HK\$720 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣720元 · 另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁



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WEDDING SIGNATURE SET DINNER

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SALMON IN SIX WAYS

Cold-smoked, Seared, Mousse, Pickled, Gravad Lax, Roe

挪威三文魚驚喜六重奏 (冷燻·輕煎·慕絲·醃製·紅菜頭漬及金三文魚子)

SHRIMP & COD FISH CAKES

Marinated Tomatoes, Avocado, Smoked Bell Pepper Sauce

挪威鱈魚格陵蘭蝦餅配醃蕃茄·牛油果及煙燻甜椒汁

SMOOTH PORCINI SOUP

Basil Crème, Sour Dough Croutons

香滑牛肝菌湯配羅勒忌廉·自家麵包粒

HOUSE-SMOKED SALMON FILLET

Stewed Morels, Fingerling Potatoes, Dill Sauce

自家煙挪威三文魚柳配羊肚菌汁·手指薯仔及刁草汁

or

GRILLED BLACK ANGUS RIB-EYE STEAK

Grains of Paradise Butter, Grainy Mustard, Red Wine Sauce

香燒安格斯黑肉眼扒配天堂籽牛油·芥末醬及紅酒汁

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'DAIM' PARFAIT

Meringue, Almond, Caramel, Nougat

Inspired by Swedish 'Daim' Candy Bar

DAIM 芭菲配蛋白脆餅·杏仁·焦糖及朱古力

HK\$820 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣820元·另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

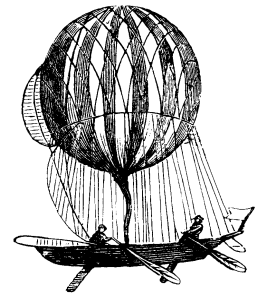
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THE LUXE MANOR
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WEDDING BUFFET LUNCH A

APPETIZERS 前菜

Fennel-seared Salmon 'Pastrami' with Capers Sauce

輕煎黑胡椒茴香籽三文魚配水瓜柳醬

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce

紅菜頭漬三文魚 – 經典醃製三文魚配瑞典芥末醬

Three kinds of Baltic Herrings: Tomato, Mustard & Onion - Served with Warm Dill Potatoes

芬蘭醃希靈魚配芥末·番茄·洋蔥及刁草薯仔

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce

香烤雞意大利青瓜螺絲粉配香草汁

Cold Cuts: Mortadella, Ham, and Salami

冷切肉片：意式肉腸·火腿·沙樂美香腸

Wild Mushroom Quiche

野菌蛋批

SALADS 沙律

Smoked Salmon Salad

煙燻三文魚沙律

Beetroot & Apple Salad

紅菜頭蘋果沙律

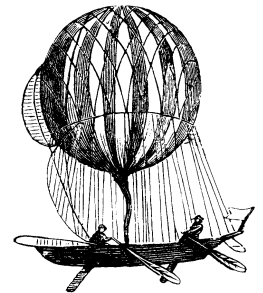
Salad Station: Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes, Croutons, Parmesan and Selection of Vinaigrettes and Dressings

混合沙律：優質沙律菜·法邊豆·青瓜·小番茄·麵包粒·巴馬芝士·特選沙律醋及橄欖油

SOUP 湯

Roasted Pumpkin Soup

香烤南瓜湯



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WEDDING BUFFET LUNCH A (CONTINUED)

HOT ENTREES 熱盤

Smoked Ham with Gravy and Chef's Mustard
煙燻火腿配肉汁及自家芥末

Signature House-Smoked Salmon with Creamy Morel Mushroom Sauce
招牌自家煙燻三文魚配羊肚菌汁

Herb-Glazed Mixed Vegetables
香草汁雜菜

DESSERTS 甜品

Crème Brulee
焦糖布甸

Bread & Butter Pudding
麵包布甸

'Guajana' Dark Chocolate Tart
黑朱古力撻

Fresh Berries and Fruit Salad with Whipped Vanilla Cream
鮮莓雜果雲呢拿忌廉

HK\$550 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣550元 · 另收加一服務費

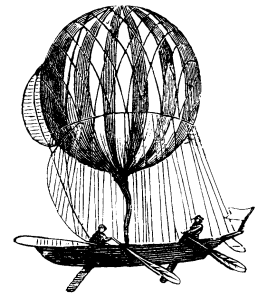
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WEDDING BUFFET LUNCH B

APPETIZERS 前菜

Crispy-fried Perch Fillets with House Remoulade Sauce
香煎鱸魚柳配自家蛋黃醬

Fennel-seared Salmon 'Pastrami' with Capers Sauce
輕煎黑胡椒茴香籽三文魚配水瓜柳醬

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce
紅菜頭漬三文魚 – 經典醃製三文魚配瑞典芥末醬

Three kinds of Baltic Herrings: Tomato, Mustard & Onion - Served with Warm Dill Potatoes
芬蘭醃希靈魚配芥末·番茄·洋蔥及刁草薯仔

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce
香烤雞意大利青瓜螺絲粉配香草汁

Cold Cuts: Mortadella, Ham, and Salami
冷切肉片：意式肉腸·火腿·沙樂美香腸

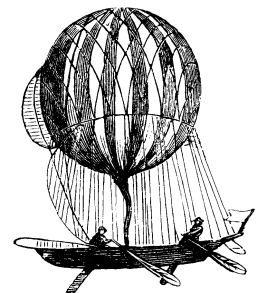
Wild Mushroom Quiche
野菌蛋批

SALADS 沙律
Smoked Salmon Salad
煙燻三文魚沙律

Beetroot & Apple Salad
紅菜頭蘋果沙律

Salad Station: Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes, Croutons,
Parmesan and Selection of Vinaigrettes and Dressings

混合沙律：優質沙律菜·法邊豆·青瓜·小番茄·麵包粒·
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WEDDING BUFFET LUNCH B (CONTINUED)

SOUP 湯

Roasted Pumpkin Soup
香烤南瓜湯

HOT ENTREES 熱盤

Beef & Pork Meatballs in Cognac Gravy
牛肉豬肉丸配干邑汁

Roasted Pork Belly
香烤豬腩肉

Mashed Yukon Gold Potatoes
黃金薯仔蓉

Herb-Glazed Mixed Vegetables
香草汁雜菜

DESSERTS 甜品

Crème Brulee
焦糖布甸

Bread & Butter Pudding
麵包布甸

'Guajana' Dark Chocolate Tart
黑朱古力撻

Fresh Berries and Fruit Salad with Whipped Vanilla Cream
鮮莓雜果雲呢拿忌廉

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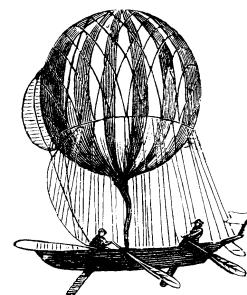
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THE LUXE MANOR
Established 2006

WEDDING SEAFOOD BUFFET LUNCH

APPETIZERS 前菜

Arctic Shrimps with Dill-mayonnaise & Horseradish-tomato Sauce
北冰洋蝦配刁草蛋黃醬及辣根番茄醬

Crispy-fried Perch Fillets with House Remoulade Sauce
香煎鱸魚柳配自家蛋黃醬

Fennel-seared Salmon 'Pastrami' with Capers Sauce
輕煎黑胡椒茴香籽三文魚配水瓜柳醬

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce
紅菜頭漬三文魚 – 經典醃製三文魚配瑞典芥末醬

Three kinds of Baltic Herrings: Tomato, Mustard & Onion - Served with Warm Dill Potatoes
芬蘭醃希靈魚配芥末·番茄·洋蔥及刁草薯仔

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce
香烤雞意大利青瓜螺絲粉配香草汁

Cold Cuts: Mortadella, Ham, and Salami
冷切肉片：意式肉腸·火腿·沙樂美香腸

Wild Mushroom Quiche
野菌蛋批

SALADS 沙律

Smoked Salmon Salad
煙燻三文魚沙律

Beetroot & Apple Salad
紅菜頭蘋果沙律

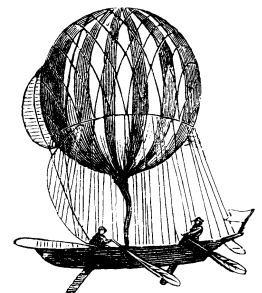
Salad Station: Mixed Prime Salad Leaves, French Beans,
Cucumber, Baby Tomatoes, Croutons, Parmesan and
Selection of Vinaigrettes and Dressings

混合沙律：優質沙律菜·法邊豆·青瓜·小番茄·
麵包粒·巴馬芝士·特選沙律醋及橄欖油

The Luxe Manor reserves the right to alter the above items and/or prices,
due to unforeseeable market fluctuations and product availability.
由於市場價格浮動及貨源關係·帝樂文娜公館保留調整以上項目及價格之權利。

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THE LUXE MANOR 帝樂文娜公館 | 39 kimberley road, tsim sha tsui, kowloon, hk 香港九龍尖沙咀金巴利道39號
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THE LUXE MANOR

Established 2006

WEDDING SEAFOOD BUFFET LUNCH (CONTINUED)

SOUP 湯

Roasted Pumpkin Soup

香烤南瓜湯

HOT ENTREES 熱盤

Roasted French Turkey Breast glazed with Honey, Lemon & Thyme, served with Stuffing & Gravy
蜜汁檸檬百里香烤法國火雞胸配餡料及肉汁

Signature House-Smoked Salmon with Creamy Morel Mushroom Sauce

招牌自家煙燻三文魚配羊肚菌汁

Herb-Glazed Mixed Vegetables

香草雜菜

DESSERTS 甜品

Crème Brulee

焦糖布甸

Bread & Butter Pudding

麵包布甸

'Guajana' Dark Chocolate Tart

黑朱古力撻

Fresh Berries and Fruit Salad with Whipped Vanilla Cream

鮮莓雜果雲呢拿忌廉

HK\$680 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣680元 · 另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

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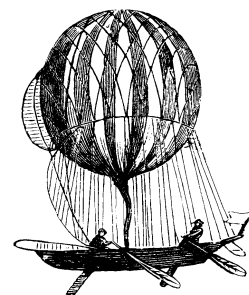
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THE LUXE MANOR
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WEDDING BUFFET DINNER

APPETIZERS 前菜

Arctic Shrimps with Dill-mayonnaise & Horseradish-tomato Sauce
北冰洋蝦配刁草蛋黃醬及辣根番茄醬

Crispy-fried Perch Fillets with House Remoulade Sauce
香煎鱸魚柳配自家蛋黃醬

Fennel-seared Salmon 'Pastrami' with Capers Sauce
輕煎黑胡椒茴香籽三文魚配水瓜柳醬

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce
紅菜頭漬三文魚 – 經典醃製三文魚配瑞典芥末醬

Three kinds of Baltic Herrings: Tomato, Mustard & Onion - Served with Warm Dill Potatoes
芬蘭醃希靈魚配芥末·番茄·洋蔥及刁草薯仔

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce
香烤雞意大利青瓜螺絲粉配香草汁

Cold Cuts: Mortadella, Ham, and Salami
冷切肉片：意式肉腸·火腿·沙樂美香腸

Wild Mushroom Quiche
野菌蛋批

SALADS 沙律
Smoked Salmon Salad
煙燻三文魚沙律

Beetroot & Apple Salad
紅菜頭蘋果沙律

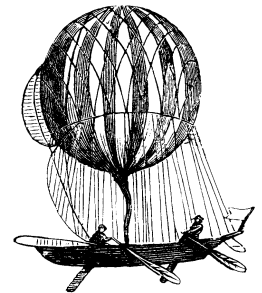
Salad Station: Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes, Croutons,
Parmesan and Selection of Vinaigrettes and Dressings
混合沙律：優質沙律菜·法邊豆·青瓜·小番茄·麵包粒·
巴馬芝士·特選沙律醋及橄欖油

SOUP 湯
Roasted Pumpkin Soup
香烤南瓜湯

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THE LUXE MANOR
Established 2006

WEDDING BUFFET DINNER (CONTINUED)

HOT ENTREES 熱盤

Whole Roasted US Prime Rib-Eye with Chef's Mustard

烤美國特級肉眼扒配燴根菜及芥末醬

Signature House-Smoked Salmon with Creamy Morel Mushroom Sauce

招牌自家煙燻三文魚配羊肚菌汁

Penne Pasta and Grilled Vegetables in Bell Pepper-Tomato Sauce

香燒雜菜長通粉配甜椒番茄汁

Rosemary-roasted Fingerling Potatoes

迷迭香烤手指薯仔

Root Vegetable Ragout (Carrot, Parsnip, Celeriac, Onions)

燴根菜 (甘筍 · 白甘筍 · 西芹 · 洋蔥)

Herb-Glazed Mixed Vegetables

香草雜菜

DESSERTS 甜品

Crème Brulee

焦糖布甸

Bread & Butter Pudding

麵包布甸

Tiramisu

意大利芝士餅

'Guajana' Dark Chocolate Tart

黑朱古力撻

Fresh Berries and Fruit Salad with Whipped Vanilla Cream

鮮莓雜果雲呢拿忌廉

HK\$888 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣888元 · 另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

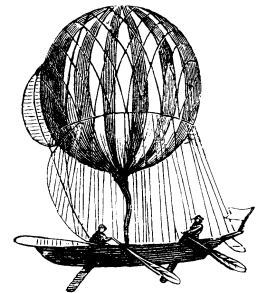
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THE LUXE MANOR
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WEDDING SEAFOOD BUFFET DINNER

APPETIZERS 前菜

Organic Blue Mussels

有機藍青口

Organic Clams

有機蜆

Norwegian King Crab Legs

挪威皇帝蟹腳

Arctic Shrimps with Dill-mayonnaise & Horseradish-tomato Sauce

北冰洋蝦配刁草蛋黃醬及辣根番茄醬

Crispy-fried Perch Fillets with House Remoulade Sauce

香煎鱸魚柳配自家蛋黃醬

Fennel-seared Salmon 'Pastrami' with Capers Sauce

輕煎黑胡椒茴香籽三文魚配水瓜柳醬

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce

紅菜頭漬三文魚 – 經典醃製三文魚配瑞典芥末醬

Three kinds of Baltic Herrings: Tomato, Mustard & Onion
Served with Warm Dill Potatoes

芬蘭醃希靈魚配芥末·番茄·洋蔥及刁草薯仔

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce

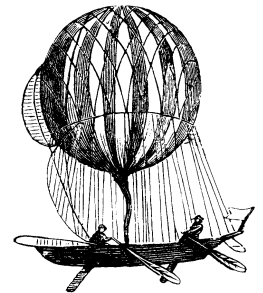
香烤雞意大利青瓜螺絲粉配香草汁

Cold Cuts: Mortadella, Ham, and Salami

冷切肉片：意式肉腸·火腿·沙樂美香腸

Wild Mushroom Quiche

野菌蛋批



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THE LUXE MANOR

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WEDDING SEAFOOD BUFFET DINNER (CONTINUED)

SALADS 沙律

Salad of Penne Pasta, Salami, Roasted Bell Peppers & Rocket

長通粉沙律配沙樂美香腸·烤甜椒及火箭菜

House-Smoked Salmon Salad

煙燻三文魚沙律

Mozzarella and Grilled Vegetable Salad with Herb Vinaigrette

水牛芝士燒雜菜沙律配香草橄欖油

Salad Station: Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes, Croutons, Parmesan and Selection of Vinaigrettes and Dressings

混合沙律：優質沙律菜·法邊豆·青瓜·小番茄·麵包粒·巴馬芝士·特選沙律醋及橄欖油

SOUP 湯

Roasted Pumpkin Soup

香烤南瓜湯

HOT ENTREES 熱盤

Whole Roasted US Prime Rib-Eye with Chef's Mustard

烤美國特級肉眼扒配燴根菜及芥末醬

Signature House-Smoked Salmon with Creamy Morel Mushroom Sauce

招牌自家煙燻三文魚配羊肚菌汁

Vegetarian 'Lasagna' Eggplant & Zucchini Baked in Layers with Tomato Sauce, Parmesan & Basil

意大利青瓜茄子千層麵配番茄汁·巴馬芝士及羅勒

Prawns in Bell Pepper-tomato Sauce with Zucchini and Grilled Fennel Confit

甜椒番茄汁大蝦配意大利青瓜及烤乾茴香

Root Vegetable Ragout (Carrot, Parsnip, Celeriac, Onions)

燴根菜 (甘筍·白甘筍·西芹·洋蔥)

Herb-Glazed Mixed Vegetables

香草雜菜

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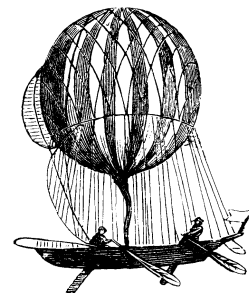
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THE LUXE MANOR

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WEDDING SEAFOOD BUFFET DINNER (CONTINUED)

DESSERTS 甜品

Crème Brulee

焦糖布甸

Bread & Butter Pudding

麵包布甸

Tiramisu

意大利芝士餅

'Guajana' Dark Chocolate Tart

黑朱古力撻

Fresh Berries and Fruit Salad with Whipped Vanilla Cream

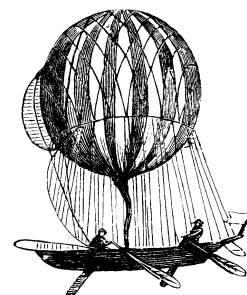
鮮莓雜果雲呢拿忌廉

HK\$980 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣980元，另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁



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WEDDING COCKTAIL RECEPTION

SEAFOOD 海鮮

Crabmeat & Potato Croquette with Mustard & Horseradish Dip

蟹肉薯仔炸丸配芥末及辣根醬

Mini Seafood Pizza (Shrimps, Smoked Salmon)

迷你海鮮薄餅 (海蝦·煙三文魚)

House-smoked Salmon Tartar on Malt Bread or Toast

自家製煙燻三文魚他他配黑麥包或多士

Mini Shrimp Cocktail

迷你雞尾酒蝦

Salmon Seared with Black Peppercorn & Fennel Seeds with Avocado Cream in Spoon

輕煎黑胡椒及茴香籽三文魚配牛油果醬

VEGETARIAN

Warm Mushrooms in Pastry

香菌忌廉酥餅

Tomato Confit, Spinach & Parmesan Cheese Quiche

乾蕃茄菠菜巴馬芝士蛋批

SWEET

Banana-Toffee Pie

香蕉拖肥批

Dark Chocolate Tart

黑朱古力撻

Vanilla Eclair

雲呢拿忌廉手指泡芙

HK\$550 per person plus 10% service charge

Including 2-hours free-flow of soft drink or juice

每位港幣550元·另收加一服務費

價格已包括2小時無限量暢飲汽水或果汁

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