33 GLASSERIE Wedding Dinner Menu

MENU I

金豬水蜜桃伴法包 牛肝菌醬爆花枝蝦球 金銀元貝扒鴛鴦蔬

Roasted Suckling Pig with Peach on Mini Baguette Sauteed Prawn & Cuttlefish with Vegetables Braised Scallops with Mixed Vegetables Deep Fried Stuffed Crab Claw

百花炸釀鮮蟹箝 *紅燒竹笙花膠翅

* Braised Shark's Fin Soup with Fish Maw & Chicken & Bamboo Fungus

Braised Whole Abalone with Mushroom 原隻八頭鮑魚伴花菇

清蒸游水沙巴龍躉 Steamed Fresh Garoupa 紅鷥一品燒雞 Deep Fried Crispy Chicken

金瑤蛋白炒絲苗 Fried Rice with Conpoy & Egg White

雙喜伊麵 Braised E-Fu Noodles 精美甜品 **Chinese Petits Fours**

芋頭紫米露 Taro & Black Rice with Coconut Milk 16 圍或以上

ピドキタ,388 **HK\$10,388** 星期一至四(公眾假期除外) Mon to Thur except Public Holidays

HK\$10,988 星期五至日及公眾假期 Fri to Sun & Public Holidays

MENU II

鮮蟹肉扒玉環瑤柱脯 胡麻沙律伴炸釀鮮蟹箝

*紅燒花膠海皇翅

原隻六頭湯鮑伴鵝掌 清蒸游水大老虎斑

當紅脆皮雞

櫻花蝦海皇炒飯 鮑汁珍菌燴伊面

良緣美點 鮮磨合桃露

金陵乳豬水蜜桃伴法包 Roasted Suckling Pig with Peach on Mini Baguette

黑松露翡翠蝦球珊瑚蚌 Sauteed Butterfly Prawn & Coral Clam in Black Truffle Paste Braised Fresh Crab Meat and Conpoy with Melon Ring

Deep Fried Stuffed Crab Claw with Flax Salad

* Braised Shark's Fin Soup with Fish Maw & Seafood

Braised Whole Abalone with Goose Web

Steamed Fresh Garoupa Deep Fried Crispy Chicken

Fried Rice with Seafood & Cherry Shrimp

Braised E-Fu Noodles with Mushroom

Chinese Petits Fours Walnut Sweet Soup

16 圍或以上

ドキー HK**\$11,888** 星期一至四(公眾假期除外) Mon to Thur except Public Holidays

HK\$12,688 星期五至日及公眾假期 Fri to Sun & Public Holidays

MENU III

金豬迎囍水蜜桃伴法包

如意百合珊瑚玉帶子 生財多子瑤柱脯

香草芝士焗釀蟹蓋 *紅燒菜膽大包翅

原隻六頭湯鮑伴花膠 清蒸游水大海星斑

一品醬油燒雞 海皇黃金粒炒飯 鮑汁珍菌燴伊麵

甜甜蜜蜜

Roasted Suckling Pig with Peach on Mini Baguette

Sauteed Scallop & Coral Mussel with Vegetables & Walnut Braised Melon Ring with Whole Conpoy & Minced Garlic

Cheese Baked Stuffed Crab Shell

* Braised Shark's Fin with Supreme Soup Braised Whole Abalone with Fish Maw

Steamed Fresh Garoupa Deep Fried Crispy Chicken Fried Rice with Seafood

Braised E-Fu Noodles with Mushroom

Chinese Petits Fours

16 圍或以上

HK\$15,688 星期五至日及公眾假期 Fri to Sun & Public Holidays

木瓜銀耳南北杏燉桃脂 Sweetened Peach Gum with Papaya with Snow Fungus

* 可轉無翅湯羹或附加費用轉燕窩 Shark's Fin Free Menu Available

· 套餐價錢以每席十二位為準 Package charged at 12 persons per table

16圍或以上之優惠只適用於2022年12月31日前落訂之客人





餐飲套餐 Beverage Package

宴會間無限量供應汽水、冰凍橙汁及特選啤酒 Free flow of soft drinks, chilled orange juice and selected beer during banquet

每席收費 HK\$600 per table - 4小時 (hours)

每席收費 HK\$800 per table - 6小時 (hours)

宴會間無限量供應汽水、冰凍橙汁、特選啤酒及餐飲紅酒、白酒 Free flow of soft drinks, chilled orange juice, selected beer, red wine and white wine during banquet

每席收費 HK\$900 per table - 4小時 (hours)

每席收費 HK\$1,100 per table - 6小時 (hours)

優惠包括 Priviledges Include

- 奉送祝酒氣泡酒一支 One complimentary bottle of sparkling wine for toasting
- 自携洋酒免收開瓶費 Wavier of corkage charge
- 模擬結婚蛋糕供拍攝使用 A dummy wedding cake for photography
- 加 HK\$3,000 享用席前小食3款 3 types of pre-banquet snack at speical price of HK\$3,000
- 提供接待枱、證婚枱及油畫架一個 Reception table, ceremony table and a canvas holder provided
- 提供音響、投影設備及兩支無線咪 Use of audio visual system with 2 wireless handheld microphones
- ・以上菜單及酒水未包括加一服務費 10% service charge is excluded in the menu and beverage package
- · 不設自携食品及飲品進場 No food or drinks are allowed to bring in the venue
- · 食物份量按預定賓客人數及只供堂食 The food portion is subject to expected guest number and eat-in only
- ・以上套餐如有更改或停用或價目更新, 恕不另行通知 The above packages are subject to change without prior notice
- ・以上價目只適用於至2022年11月7日至2024年3月31日舉行之婚禮, 但不適用於已落訂之婚禮 The above priviledges are only applicable to the wedding event from 7Nov2022 to 31March2024, but not applicable to the confirmed booking
- ・如有任何爭議, The Glasshall Limited 保留一切最終決定權 In case of any disputes, the decision of The Glasshall Limited shall be final



33 GLASSERIE

Wedding Lunch Menu

MENU I

金豬水蜜桃伴法包 Roasted Suckling Pig with Peach on Mini Baguette 黑松露花枝蝦球 Sauteed Prawn & Cuttlefish in Black Truffle Paste

* 紅燒竹笙花膠翅 * Braised Shark's Fin Soup with Fish Maw & Chicken & Bamboo Fungus

蠔皇原隻鮑魚扒翡翠 Braised Whole Abalone with Vegetables

清蒸游水沙巴龍躉 Steamed Fresh Garoupa 紅鷥一品燒雞 Deep Fried Crispy Chicken 蟹籽海皇炒飯 Fried Rice with Seafood

鮑汁珍菌燴伊麵 Braised E-Fu Noodles with Mushroom

精美甜品 Chinese Petits Fours

芋頭紫米露 Taro & Black Rice with Coconut Milk

16圍或以上

HK\$8,888 星期一至四(公眾假期除外) Mon to Thur except Public Holidays

以よる。688 **HK\$9,688** 星期五至日及公眾假期 Fri to Sun & Public Holidays

MENU II

金豬迎囍水蜜桃伴法包 Roasted Suckling Pig with Peach on Mini Baguette

Sauteed Scallop & Coral Mussel with Vegetables & Walnut 翡翠百合珊瑚玉帶子

* 紅燒蟹肉海皇翅 * Braised Shark's Fin Soup with Seafood 原隻六頭鮑魚伴花菇 Braised Whole Abalone with Mushroom

Steamed Fresh Garoupa Deep Fried Crispy Chicken Fried Rice with Seafood

Braised E-Fu Noodles with Mushroom

Chinese Petits Fours Walnut Sweet Soup

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每席收費 HK\$600 per table - 4小時 (hours)

宴會間無限量供應汽水、冰凍橙汁、特選啤酒及餐飲紅酒、白酒 Free flow of soft drinks, chilled orange juice, selected beer, red wine and white wine during banquet

每席收費 HK\$900 per table - 4小時 (hours)

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