



THE RITZ-CARLTON

HONG KONG

Chinese
WEDDING DINNER MENU



2025-2026 WEDDING DINNER PACKAGE PRIVILEGES

	<i>Emerald</i>	<i>A Section of Diamond Ballroom</i>	<i>The Diamond Ballroom</i>
Selection of signature Chinese wedding menus with enhancement options curated by our Executive Chef	💎	💎	💎
Deluxe floral décor for head table	💎	💎	💎
Floral table décor for all tables	💎	💎	💎
Selection of elegant table linens and seat covers	💎	💎	💎
The Ritz-Carlton wedding signature book	💎	💎	💎
Model wedding cake	Three-tier	Six-tier	Six-tier
Fresh fruit cream cake for reception	—	—	Eight-pound
The Ritz Carlton wedding favour	—	—	💎
Complimentary tasting of your chosen wedding dinner menu for six guests	—	—	💎
Chauffeured limousine service	—	3 hours	3 hours
Wedding photo display available on our built-in LCD TV	💎	💎	💎
Use of in-house audio-visuals	💎	💎	💎
Personalized butler for the bride and groom throughout the event	💎	💎	💎
Traditional Chinese tea ceremony	💎	💎	💎
Private mahjong area with Chinese tea service	—	—	💎
Complimentary parking	2	4	9
Accommodation	One night's stay in the Deluxe Victoria Harbour Room	One night's stay in the Deluxe Victoria Harbour Suite	Two night's stay in the luxurious Deluxe Victoria Harbour Suite
Enrollment as The Ritz-Carlton, Hong Kong Wedding Club members	💎	💎	💎
Earn points for Marriott Bonvoy™ and enjoy worldwide privileges	💎	💎	💎
A gift certificate to celebrate your first wedding anniversary	—	—	HK\$1,200

Terms & Conditions: 2025-2026 Wedding Dinner Package is a limited-time offer for wedding date from May 31, 2025 to December 31, 2026 only. The above privileges are subject to the availability of the recommended venue and not applicable for confirmed bookings.

For enquiries and reservations: ☎ +852 2263 2380 ✉ hkweddings@ritzcarlton.com

The Ritz-Carlton, Hong Kong | International Commerce Centre, 1 Austin Road West, Kowloon, Hong Kong.



THE RITZ-CARLTON

HONG KONG

The Ritz-Carlton Cocktail

Signature “His” and “Hers” cocktail specially designed by our Sommelier

HK\$8,000 for 50 glasses

Beverage Package

Standard Wine Package Orange juice, mineral water, soft drinks, beer
Standard wines

HK\$600 for four hours per table of 10-12 persons

Additional hour at HK\$600 per table of 10-12 persons

Deluxe Wine Package Orange juice, mineral water, soft drinks, beer
Deluxe wines

HK\$800 for four hours per table of 10-12 persons

Additional hour at HK\$650 per table of 10-12 persons

Premium Wine Package Orange juice, mineral water, soft drinks, beer
Premium wines

HK\$1,000 for four hours per table of 10-12 persons

Additional hour at HK\$700 per table of 10-12 persons

All prices are subject to 10% service charge

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2025-2026 婚宴晚宴套餐只適用於由即日起至2026年12月31日舉辦之結婚晚宴。

此限時優惠會因應酒店場地預約情況作出調整，並不適用於已預訂及/或確認之結婚晚宴。

The Ritz-Carlton, Hong Kong reserves the right to alter the above menu price and items
due to unforeseeable market price fluctuations and availability.

由於價格變動及貨源關係，香港麗思卡爾頓酒店保留修改以上菜單價格及項目之權利。



THE RITZ-CARLTON

HONG KONG

2025 - 2026

Chinese Wedding Dinner Menu

Menu I

鴻運乳豬全體	Barbecued Whole Suckling Pig
金酥蟹盒拼碧綠蝦球	Deep-fried Crab Meat with Taro and Wok-fried Prawn with Vegetable
花膠瑤柱燴雞絲	Braised Superior Fish Maw with Shredded Chicken and Conpoy
碧綠蠔皇鮑甫	Braised Sliced Abalone with Seasonal Vegetable in Oyster Sauce
籠仔杞子貢棗蒸龍躉球	Steamed Giant Garoupa Fillet with Wolfberry and Red Date
芝麻鹽焗雞	Baked Chicken in Rock Salt and Sesame
崧子蛋白薑米炒香苗	Fried Rice with Egg White, Pine Nuts and Diced Ginger
靈芝菇鮮茄魚湯稻庭麵	Inaniwa Udon with Tomato and Marmoreal Mushroom in Fish Soup
紅棗雪耳燉海底椰	Double-boiled Sea Coconut with Red Date and White Fungus
麗思美點	Chinese Petits Fours

May 2025 – August 2026: HK\$17,888 plus 10% service charge per table of 10-12 persons
2025年5月至2026年8月: 每席港幣\$17,888 及需另加百份之十服務費 (供十至十二位享用)。

September 2026 – December 2026: HK\$19,288 plus 10% service charge per table of 10-12 persons
2026年9月至2026年12月: 每席港幣\$19,288 及需另加百份之十服務費 (供十至十二位享用)。

The above package to include unlimited servings of orange juice, mineral water, soft drinks, beer and
selected house wine for 4 hours.

以上價錢包括於晚宴期間四小時無限量供應橙汁、礦泉水、汽水及啤酒。

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HONG KONG

Menu Enhancement

Supplement Charge
(Per table of 10-12 persons)

鴻運乳豬全體

Barbecued Whole Suckling Pig

- 金箔乳豬全體
Golden Barbecued Whole Suckling Pig HK\$380
- 麗思卡爾頓拼盤
化皮乳豬件、蘋香炸帶子、香煎素鵝
The Ritz-Carlton Appetizer Platter
Barbecued Suckling Pig
Fried Scallop with Apple
Pan-fried Bean Curd Sheet filled with Assorted Vegetable HK\$1,200

金酥蟹盒拼碧綠蝦球

Deep-fried Crab Meat with Taro and Wok-fried Prawn with Vegetable

- 酥炸帶子拼玉簪蝦球
Deep-fried Scallop and Stir-fried Prawn with Young Asparagus No Supplement Charge
- 松露醬鮮百合炒蝦球帶子
Sautéed Scallop and Fresh Prawn with Fresh Lily Bulb and Seasonal Vegetable in Truffle Essence HK\$200
- 上湯藜麥焗波士頓龍蝦(每位半隻)
Baked Boston Lobster with Quinoa HK\$1,600

花膠瑤柱燴雞絲

Braised Superior Fish Maw with Shredded Chicken and Conpoy

- 竹笙北菇燴菜膽
Double-boiled Superior Soup with Bamboo Pith, Black Mushroom and Cabbage No Supplement Charge
- 松茸菜膽燴雞
Double-boiled Chicken Consommé with Matsutake Mushroom and Vegetable HK\$580
- 金湯蟹肉燴燕窩
Braised Pumpkin Soup with Bird's Nest and Crab Meat HK\$880

碧綠蠔皇鮑甫

Braised Sliced Abalone with Seasonal Vegetable in Oyster Sauce

- 翡翠蠔皇原隻南非湯鮑(6頭)
Braised Whole Abalone with Seasonal Vegetable in Supreme Oyster Sauce HK\$1,300
- 翡翠蠔皇原隻南非湯鮑(6頭)伴鵝掌
Braised Whole Abalone with Goose Web, Seasonal Vegetable in Supreme Oyster Sauce HK\$2,100
- 石窩花菇原隻南非湯鮑(5頭)
Braised Whole Abalone with Mushroom in Supreme Oyster Sauce in Stone Casserole HK\$2,600

All prices are inclusive of 10% service charge



THE RITZ-CARLTON

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Supplement Charge

(Per table of 10-12 persons)

籠仔杞子貢棗蒸龍躉球

Steamed Giant Garoupa Fillet with Wolfberry and Red Date

- 清蒸老虎斑
Steamed Spotted Garoupa with Chinese Leek
- 油泡黃皮老虎斑球伴蘆筍
Stir-fried Tiger Garoupa Fillet with Sliced Asparagus
- 京蔥蒸東星斑
Steamed Spotted Garoupa with Chinese Leek

No Supplement Charge

HK\$1,100

HK\$1,200

芝麻鹽焗雞

Baked Chicken in Rock Salt and Sesame

- 當紅炸子雞
Classic Deep-fried Crispy Chicken
- 南乳脆皮燒雞
Roasted Chicken with Bean Curd Paste
- 脆香茶燻雞
Tea Smoked Crispy Chicken

No Supplement Charge

No Supplement Charge

No Supplement Charge

崧子蛋白薑米炒香苗

Fried Rice with Egg White, Pine Nuts and Diced Ginger

- 瑤柱蛋白炒香苗
Fried Rice with Conpoy and Egg White
- 三文魚富貴海皇炒香苗
Fried Rice with Smoked Salmon and Treasure Seafood
- 櫻花蝦海鮮炒紫苗
Fried Rice with Sergestid Shrimp and Seafood

No Supplement Charge

HK\$220

HK\$250

靈芝菇鮮茄魚湯稻庭麵

Inaniwa Udon with Tomato and Marmoreal Mushroom in Fish Soup

- 鮑魚汁撈麵
Braised Egg Noodle in Abalone Sauce
- 鮮蝦水餃湯麵
Egg Noodle with Shrimp and Mushroom Dumpling in Superior Soup
- 高湯煎粉果
Deep-fried Shrimp Dumpling in Supreme Soup

No Supplement Charge

HK\$180

HK\$200



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Supplement Charge
(Per table of 10-12 persons)

紅棗雪耳燉海底椰

Double-boiled Sea Coconut with Red Date and White Fungus

➤ 生磨合桃露

Homemade Walnut Cream

➤ 蓮子百合紅豆沙湯圓

Sweetened Red Bean Cream with Lotus Seed, Fresh Lily Bulb and Dumpling

➤ 杏汁燉燕窩

Double-boiled Bird's Nest in Almond Jus

No Supplement Charge

HK\$180

HK\$800



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HONG KONG

2025 - 2026

Chinese Wedding Dinner Menu

Menu II

鴻運乳豬全體	Barbecued Whole Suckling Pig
焗釀海鮮牛油果	Baked Avocado Stuffed with Seafood
松露蝦多士拼露筍炒蝦球	Deep-fried Shrimp Toast with Truffle Asparagus and Fresh Prawn
蟹籽蟹肉扒時蔬	Braised Crab Meat and Crab Roe with Seasonal Vegetable
海皇竹笙燴燕窩	Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith
碧綠蠔皇鮑甫	Braised Sliced Abalone in Supreme Oyster Sauce
清蒸老虎斑	Steamed Tiger Garoupa in Supreme Soya Broth
松露醬燒雞	Roasted Chicken with Truffle Essence
龍皇炒香苗	Fried Rice with Assorted Seafood
甫魚乾燒伊麵	Braised E-fu Noodle with Dried Flatfish
蓮子桂圓紅棗茶	Double-boiled Lotus Seed with Red Date and Dried Longan
麗思美點	Chinese Petits Fours

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September 2026 – December 2026: HK\$21,288 plus 10% service charge per table of 10-12 persons
2026年9月至2026年12月: 每席港幣\$21,288 及需另加百份之十服務費 (供十至十二位享用)。

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Menu Enhancement

Supplement Charge
(Per table of 10-12 persons)

鴻運乳豬全體

Barbecued Whole Suckling Pig

- 金箔乳豬全體 HK\$380
Golden Barbecued Whole Suckling Pig
- 麗思卡爾頓拼盤 HK\$1,800
化皮乳豬件、三文魚籽煎帶子、香芥白靈菇
The Ritz-Carlton Appetizer Platter
Barbecued Suckling Pig
Pan-fried Scallop with Salmon Roe
Bai Ling Mushroom in Mustard

焗釀海鮮牛油果

Baked Avocado Stuffed with Seafood

- 芝士焗海鮮南瓜盅 No Supplement Charge
Baked Whole Pumpkin stuffed with Seafood and Cheese
- 焗釀松露菌蟹蓋 HK\$250
Baked Stuffed Crab Shell with Truffle
- 金蒜蒸波士頓龍蝦(每位半隻) HK\$1,600
Steamed Boston Lobster with Fried Garlic

松露蝦多士拼露筍炒蝦球

Deep-fried Shrimp Toast with Truffle, Asparagus and Fresh Prawn

- 翡翠百合帶子蝦球 No Supplement Charge
Sautéed Scallop and Fresh Prawn with Fresh Lily Bulb and Seasonal Vegetable
- 迷你炸蟹钳伴水晶蝦球 HK\$250
Mini Crispy Stuffed Crab Claw with Sautéed Fresh Prawn
- 杞子燕液蛋白、川汁玉簪蝦球 HK\$1,650
Steamed Egg White with Bird's Nest and Wolfberry,
Sautéed King Prawn in Chili Sauce

蟹籽蟹肉扒時蔬

Braised Crab Meat and Crab Roe with Seasonal Vegetable

- 蝦籽珍菌扒時蔬 No Supplement Charge
Braised Seasonal Vegetables with Shrimp Roe and Mushroom
- 雲腿扒鮮露筍 HK\$150
Braised Fresh Asparagus with Yunnan Ham
- 玉環瑤柱甫 HK\$350
Braised Whole Conpoy Stuffed in Vegetable Marrow

All prices are subject to 10% service charge



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Supplement Charge
(Per table of 10-12 persons)

海皇竹笙燴燕窩

Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith

- 珍品佛跳牆 (遼參、元貝、花菇、竹笙、螺頭、火腿)
Double-boiled Chicken Consommé with Sea Cucumber, Conpoy, Black Mushroom, Bamboo Pith, Sea Whelk and Chinese Ham HK\$350
- 鴻圖燴燕窩 (12 兩)
Braised Superior Bird's Nest Soup with Crab Roe HK\$650
- 天子蘭花杞子花膠原隻椰皇燴雞
Double-boiled Chicken Consommé with Coconut, Fish Maw and Cordyceps Militaris HK\$1,350

碧綠蠔皇鮑甫

Braised Sliced Abalone in Supreme Oyster Sauce

- 翡翠蠔皇原隻南非湯鮑 (6 頭)
Braised Whole Abalone with Seasonal Vegetable in Supreme Oyster Sauce HK\$1,250
- 石窩花菇原隻鮑魚 (5 頭)
Braised Whole Abalone with Supreme Oyster Sauce in Stone Casserole HK\$2,450
- 翡翠遼參原隻南非湯鮑 (6 頭)
Braised Whole Abalone and Sea Cucumber with Seasonal Vegetable HK\$4,550

清蒸老虎斑

Steamed Tiger Garoupa in Supreme Soya Broth

- 籠仔杞子貢棗蒸龍躉球
Steamed Giant Garoupa Fillet with Wolfberry and Red Date No Supplement Charge
- 京蔥蒸東星斑
Steamed Spotted Garoupa with Chinese Leek HK\$1,200
- 黑椒石窩鱈魚
Cod with Black Pepper in Stone Casserole HK\$1,300

松露醬燒雞

Roasted Chicken with Truffle Essence

- 古法鹽焗雞
Authentic Baked Chicken with Rock Salt No Supplement Charge
- 桂花蜜燒雞
Roasted Chicken served with Osmanthus Honey No Supplement Charge
- 金蒜脆燒雞
Deep-fried Crispy Chicken with Garlic No Supplement Charge



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Supplement Charge (Per table of 10-12 persons)

龍皇炒香苗

Fried Rice with Assorted Seafood

- 四寶海鮮炒香苗
Fried Rice with Four Treasure Seafood
- 金華富貴海皇炒香苗
Fried Rice with Assorted Seafood and Yunnan Ham
- 黑松露蛋白炒飯
Fried Rice with Egg White in Truffle Essence

No Supplement Charge

HK\$100

HK\$200

甫魚乾燒伊麵

Braised E-fu Noodle with Dried Flatfish

- 金華火腿絲上湯生麵
Noodle with Shredded Jinhua Ham in Supreme Soup
- 鮮蝦魚湯米線
Rice Vermicelli with Shrimp in Fish Soup
- 薑蔥黑豚肉鮮蝦雲吞
Kurobuta Pork and Fresh Shrimp Dumpling with Ginger and Spring Onion

No Supplement Charge

HK\$200

HK\$250

蓮子桂圓紅棗茶

Double-boiled Lotus Seed with Red Date and Dried Longan

- 冰花雪耳燉萬壽果
Double-boiled Papaya with Snow Fungus
- 合桃露湯圓
Sweetened Walnut Cream with Glutinous Rice Ball
- 甜品薈萃
(紅棗紅蓮露、紅桑子白朱古力、奶皇芝麻煎堆)
The Ritz-Carlton Sweets Delight
Double-boiled Snow Fungus with Red Date,
White Chocolate Raspberry Dome,
Fried Dumplings filled with Custard

No Supplement Charge

HK\$180

HK\$900