




































THE RITZ-CARLTON

HONG KONG

Chinese
WEDDING LUNCH MENU



2025-2026 WEDDING LUNCH 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
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			
Complimentary parking	2	3	5
Accommodation	—	One night's stay in the luxurious Deluxe Victoria Harbour Room	One 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			

Terms & Conditions: 2025-2026 Wedding Lunch 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

2025 - 2026

Chinese Wedding Lunch Menu

鴻運乳豬全體	Barbecued Whole Suckling Pig
鮮蘆筍蝦球帶子	Sautéed Scallop and Fresh Prawn with Asparagus
姬松茸竹笙燉雞	Double-boiled Chicken Consommé with Bamboo Pith and Matsutake Mushroom
碧綠日本花菇海參	Braised Sea Cucumber with Seasonal Vegetable and Black Mushroom
籠仔杞子貢棗蒸龍躉球	Steamed Giant Garoupa Fillet with Wolfberry and Red Date
松露醬燒雞	Roasted Chicken with Truffle Essence
金瑤鮮蝦炒香苗	Fried Rice with Crispy Conpoy and Shrimp
靈芝菇鮮茄魚湯稻庭麵	Inaniwa Udon with Tomato and Marmoreal Mushroom in Fish Soup
南北杏木瓜燉雪耳	Double-boiled White Fungus with Papaya and Chinese Almond
麗思甜點	Chinese Petits Fours

HK\$15,388 plus 10% service charge per table of 10-12 persons
Include unlimited servings of orange juice, mineral water, soft drinks and beer for 3 hours

每席港幣\$15,388 及需另加百分之十服務費 (供十至十二位享用)
以上價錢包括於午宴期間三小時無限量供應橙汁、礦泉水、汽水及啤酒。

2025-2026 Wedding Lunch Package is a limited time offer for wedding date from now until 31 December 2026.

It is subject to the availability of the recommended venue and not applicable for confirmed bookings.

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

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/或確認之結婚午宴。

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。



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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\$420
Golden Barbecued Whole Suckling Pig
- 鴻運乳豬拼蘋果帶子 HK\$450
Barbecued Suckling Pig with Crispy and Stuffed Scallop with Apple

鮮蘆筍蝦球帶子

Sautéed Scallop and Fresh Prawn with Asparagus

- 黃金帶子拼 XO 醬露筍帶子 No Supplement Charge
Golden Crispy Scallop with Garlic, Sauteed Scallop with XO Sauce and Asparagus
- 翡翠百合帶子蝦球 No Supplement Charge
Sautéed Scallop and Fresh Prawn with Fresh Lily Bulbs and Garden Vegetable
- 迷你炸蟹钳伴水晶蝦球 HK\$450
Mini Crispy Stuffed Crab Claw and Sautéed Fresh Prawn
- 上湯藜麥焗波士頓龍蝦(每位半隻) HK\$1500
Baked Boston Lobster with Quinoa

姬松茸竹笙燉雞

Double-boiled Chicken Consommé with Bamboo Pith and Matsutake Mushroom

- 杞子玉環瑤柱燉乳鴿 HK\$300
Double-boiled Baby Pigeon with Cucumber, Conpoy and Wolfberry
- 黑杞子紅棗海參燉雞 HK\$500
Double-boiled Chicken Consommé with Black Sea Cucumber, Wolfberry and Red Dates
- 花膠北菇燉菜膽 HK\$1,500
Double-boiled Fish Maw Soup with Black Mushroom and Cabbage
- 龍蝦蟹肉燴燕窩 HK\$1,800
Braised Bird's Nest Soup with Lobster and Crab Meat

碧綠花菇海參

Braised Sea Cucumber with Seasonal Vegetable and Black Mushroom

- 蠔皇千層燴黃玉參 No Supplement Charge
Braised Sea Cucumber with Bean Curd Sheet in Oyster Sauce
- 石窩原隻南非湯鮑(6頭) HK\$1,450
Braised Whole Abalone with Supreme Oyster Sauce in Stone Casserole
- 翡翠遼參原隻南非湯鮑(6頭) HK\$4,800
Braised Whole Abalone and Sea Cucumber with Seasonal Vegetable

All prices are subject to 10% service charge



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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 Tiger Garoupa in Supreme Soya Broth
- 京蔥蒸東星斑
Steamed Spotted Garoupa with Chinese Leek

No Supplement Charge

HK\$1,100

松露醬燒雞

Roasted Chicken with Truffle Essence

- 香茅鹽焗雞
Baked Chicken with Lemongrass and Rock Salt
- 桂花蜜燒雞
Roasted Chicken served with Osmanthus Honey
- 砵酒蒜香脆皮雞
Deep-fried Crispy Chicken with Garlic and Port Wine

No Supplement Charge

No Supplement Charge

No Supplement Charge

金瑤鮮蝦炒香苗

Fried Rice with Conpoy and Shrimp

- 龍皇炒香苗
Fried Rice with Assorted Seafood
- 綠茶海皇炒香苗
Green Tea Fried Rice with Assorted Seafood
- 金瑤薑米蟹肉炒香苗
Fried Rice with Crispy Conpoy, Crab Meat and Ginger
- 山珍醬和牛鬆鵝肝炒香苗
Fried Rice with Minced Wagyu Beef and Foie Gras in Wild Mushroom Sauce

No Supplement Charge

No Supplement Charge

HK\$180

HK\$280

靈芝菇鮮茄魚湯稻庭麵

Inaniwa Udon with Tomato and Marmoreal Mushroom in Fish Soup

- 雜菌甫魚干燒伊麵
Braised E-Fu Noodle with Mixed Mushroom
- 金華火腿絲上湯生麵
Noodle with Shredded Jinhua Ham in Supreme Soup
- 高湯煎粉果
Deep-fried Shrimp Dumpling in Supreme Soup
- 薑蔥黑豚肉鮮蝦雲吞
Kurobuta Pork and Fresh Shrimp Dumpling with Ginger and Spring Onion

No Supplement Charge

No Supplement Charge

HK\$250

HK\$300

All prices are subject to 10% service charge



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Supplement Charge
(Per table of 10-12 persons)

南北杏木瓜燉雪耳

Double-boiled White Fungus with Papaya and Chinese Almond

- 蓮子杏仁茶
Sweetened Almond Cream and Lotus Seeds
- 生磨合桃露
Homemade Walnut Cream
- 楊枝甘露
Chilled Sago Cream with Pomelo and Mango
- 杏汁燉燕窩 (6 兩)
Double-boiled Bird's Nest in Almond Jus

No Supplement Charge

No Supplement Charge

HK\$160

HK\$800