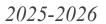




HONG KONG

hinese WEDDING LUNCH MENU





WEDDING LUNCH PACKAGE PRIVILEGES

	Emerald	A Section of Diamond Ballroom	The Diamond Ballroom
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 priviledges are subject to the availability of the recommended venue and not applicable for confirmed bookings.

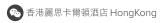
For enquiries and reservations: The state of the state of

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













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 及需另加百份之十服務費(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。



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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 ➤ 鴻運乳豬拼蘋香帶子 Barbecued Suckling Pig with Crispy and Stuffed Scallop with Apple	HK\$450
鮮蘆筍蝦球帶子	
Sautéed Scallop and Fresh Prawn with Asparaguss	
▶ 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 Sautéed Scallop and Fresh Prawn with Fresh Lily Bulbs and Garden Vegetable	No Supplement Charge
➤ 迷你炸蟹拑伴水晶蝦球	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) Baked Boston Lobster with Quinoa	HK\$1500
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	HK\$1,500
▶ 龍蝦蟹肉燴燕窩 Braised Bird's Nest Soup with Lobster and Crab Meat	HK\$1,800
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) Braised Whole Abalone and Sea Cucumber with Seasonal Vegetable	HK\$4,800



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Supplement Charge (Per table of 10-12 persons)

籠仔杞子貢棗蒸龍甍球

Steamed Giant Garoupa Fillet with Wolfberry and Red Date

No Supplement Charge 清蒸老虎斑

Steamed Tiger Garoupa in Supreme Soya Broth HK\$1,100 ▶ 京蔥蒸東星斑

Steamed Spotted Garoupa with Chinese Leek

松露醬燒雞

Roasted Chicken with Truffle Essence

▶ 香茅鹽焗雞 No Supplement Charge

Baked Chicken with Lemongrass and Rock Salt No Supplement Charge ▶ 桂花蜜燒雞

Roasted Chicken served with Osmanthus Honey

▶ 砵酒蒜香脆皮雞 No Supplement Charge

Deep-fried Crispy Chicken with Garlic and Port Wine

金瑤鮮蝦炒香苗

Fried Rice with Conpoy and Shrimp

▶ 龍皇炒香苗 No Supplement Charge

Fried Rice with Assorted Seafood

▶ 綠茶海皇炒香苗 No Supplement Charge

Green Tea Fried Rice with Assorted Seafood ▶ 金瑤薑米蟹肉炒香苗 HK\$180

Fried Rice with Crispy Conpoy, Crab Meat and Ginger

HK\$280 ▶ 山珍醬和牛鬆鵝肝炒香苗

Fried Rice with Minced Wagyu Beef and Foie Gras in Wild Mushroom Sauce

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 No Supplement Charge

Braised E-Fu Noodle with Mixed Mushroom > 金華火腿絲上湯生麵 No Supplement Charge

Noodle with Shredded Jinhua Ham in Supreme Soup

HK\$250 ▶ 高湯煎粉果

Deep-fried Shrimp Dumpling in Supreme Soup ▶ 薑蔥黑豚肉鮮蝦雲吞 HK\$300

Kurobuta Pork and Fresh Shrimp Dumpling with Ginger and Spring Onion



HONG KONG

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

No Supplement Charge

Sweetened Almond Cream and Lotus Seeds ▶ 生磨合桃露
No Supplement Charge

Homemade Walnut Cream

➤ 楊枝甘露
Chilled Sago Cream with Pomelo and Mango

➤ 杏汁燉燕窩 (6 両) HK\$800 Double-boiled Bird's Nest in Almond Jus