



Elegant Wedding Dinner – Joyful Moment

喜來乳豬全體
Roasted Suckling Pig

百花釀蟹鉗
Deep-fried Crab Claws Stuffed with Mashed Shrimp Paste

X.O. 醬蜜豆蝦球炒帶子
Wok-fried Scallops and Shrimp with Honey Bean in X.O. Chili Sauce

金瑤鮮菇扒翡翠
Seasonal Vegetable with Conpoy and Straw Mushrooms

竹笙海皇燴燕窩
Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith

碧綠蠔皇扣原隻南非鮑魚(七頭)
Braised Whole South African Abalone with Seasonal Vegetable in Oyster Sauce

清蒸海老虎斑
Steamed Sea Tiger Garoupa

當紅脆皮炸子雞
Deep-fried Crispy Chicken

臘味鮮蝦荷香絲苗
Fried Rice with Diced Shrimps and Preserved Meat Wrapped in Lotus Leaf

蟹肉本菇燴伊麵
E-fu Noodles with Crab Meat and Mushrooms

蓮子百合紅蓮燉蘆薈
Sweetened Red Dates Tea with Aloe Vera, Lotus Seeds and Lily Bulbs

甜緣喜來雙輝(桂花水晶糕及合桃酥)
Chinese Petits Fours (Osmanthus Pudding, Walnut Cookies)

HK\$17,888*

適用於2026年1月1日至2026年12月31日期間舉辦之婚宴
Applicable to wedding held between January 1, 2026 and December 31, 2026

每席供12位用 12 persons per table

*All prices are subject to 10% service charge 以上價目另收加一服務費

In the event of unforeseeable market price and availability for any of the menu items, Sheraton Hong Kong Hotel & Towers reserves the right to alter the above menu prices and items.

For enquiries, please contact our wedding specialists.

由於價格變動及貨源關係，香港喜來登酒店保留修改以上菜單及項目之權利。
歡迎聯絡香港喜來登酒店婚宴團隊查詢詳情。

Beyond Happiness
BY SHERATON



Elegant Wedding Dinner – Timeless Moment

喜來乳豬全體

Roasted Suckling Pig

黃金焗蟹蓋

Baked Stuffed Crab Shell

油雞縱菌蝦球炒桂花蚌

Sautéed Sea Cucumber Mussel and Shrimps with Spicy Termite Mushrooms

發財多子瑤柱甫

Braised Whole Conpoy with Black Moss, Vegetables and Garlic

松茸無花果螺頭燉雞湯

Double-boiled Chicken Soup with Matsutake Mushrooms, Fig and Sea Whelks

碧綠蠔皇扣原隻南非鮑魚(七頭)

Braised Whole South African Abalone with Seasonal Vegetables in Oyster Sauce

清蒸海老虎斑

Steamed Sea Tiger Garoupa

金蒜脆皮燒雞

Deep-fried Marinated Chicken with Garlic

蟹籽甜粟煙鴨胸香苗

Fried Rice with Crab Roe, Sweet Corn and Diced Smoked Duck Breast

上湯鮮蝦水餃

Shrimp Dumplings in Superior Soup

荔芋椰汁珍珠紫米露

Sweetened Black Glutinous Rice with Taro, Coconut Milk and Sago

甜緣喜來雙輝(抹茶紅豆糕及芝麻笑口棗)

Chinese Petits Fours (Matcha Red Bean Pudding, Sesame Cookies)

HK\$19,888*

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Elegant Wedding Dinner – Everlasting Moment

喜來乳豬全體

Roasted Suckling Pig

甜桃貴妃生汁芝麻蝦

Sautéed Shrimp Coated with Sesame and Mayonnaise, Sweeten Walnut Topping

愉耳蘆筍油泡帶子

Sautéed Scallops with Asparagus and Fungus

發財多子瑤柱甫

Braised Whole Conpoy with Black Moss, Vegetables and Garlic

花膠松茸淮山杞子燉竹絲雞湯

Double-boiled Silky Chicken Soup with Fish Maw, Matsutake Mushrooms, Yam and Dried wolfberries

碧綠蠔皇原隻南非鮑魚(七頭)

Braised Whole South African Abalone with Seasonal Vegetable in Oyster Sauce

清蒸東星斑

Steamed Spotted Garoupa

當紅脆皮炸子雞

Deep-fried Crispy Chicken

鮑汁鮮蝦鴨粒荷葉飯

Fried Rice with Shrimp, Diced Duck Meat and Abalone Sauce Wrapped in Lotus Leaf

蟹肉金菇燴稻庭麵

Inaniwa Udon with Crab Meat and Enoki Mushrooms

陳皮紅豆珍珠露湯圓

Sweetened Red Bean Soup with Mandarin Peel, Sago and Sesame Dumplings

甜緣喜來雙輝(奶皇糯米糍及合桃酥)

Chinese Petits Fours (Glutinous Dumplings Stuffed with Egg Custard, Walnut Cookies)

HK\$21,888*

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Elegant Wedding Dinner – Magnificent Moment

喜來乳豬全體

Roasted Suckling Pig

黃金焗釀蟹蓋

Baked Stuffed Crab Shell

X.O. 醬露筍鴿甫炒帶子

Sautéed Scallops with X.O. Chili Sauce, Pigeon Fillets and Asparagus

珊瑚竹笙珍菌扒翡翠

Braised Vegetables with Crab Meat, Mushrooms, Bamboo Pith and Crab Roe

清燉海中寶 (花膠、遼參、瑤柱、花菇、菜膽)

Double-boiled Supreme Soup (Fish Maw, Sea Cucumber, Conpoy, Mushroom and Vegetables)

碧綠蠔皇原隻南非鮑魚 (五頭)

Braised Whole South African Abalone with Goose Webs and Vegetables in Oyster Sauce

清蒸東星斑

Steamed Spotted Garoupa

砵酒蔥油一品燒雞

Deep-fried Crispy Marinated Chicken with Port Wine and Spring Onion

金瑤海鮮蛋白香苗

Fried Rice with Diced Seafood, Egg White and Crispy Conpoy

高湯鳳城煎粉果

Deep-fried Shrimp Dumplings served with Superior Soup

圓肉紅棗杞子燉桃膠湯丸

Double-boiled Peach Gum with Longan, Red Dates and Dumplings

甜緣喜來雙輝 (楊枝甘露凍糕 及 合桃酥)

Chinese Petits Fours (Chilled Mango and Sago Pudding, Walnut Cookies)

HK\$25,388*

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