



港島香格里拉大酒店
Island Shangri-La

HONG KONG

Wedding Lunch Buffet Reception

Applicable from 1 January until 31 December 2021
between noon and 2:30 p.m.

**For a minimum of 50 persons and from HK\$750 per person,
the following privileges will be offered**

- Parking for up to 5 cars
- A bridal dressing room
- Complimentary guest signature book
- Floral centrepieces for reception and dining tables
- Deluxe floral arrangements for the head table
- A five-tier mock wedding cake for cake-cutting ceremony
- 10% discount on purchases of Island Gourmet's cake vouchers

The following additional privileges will be offered for a minimum of 200 persons or above:

- Chauffeured Mercedes-Benz for 2 hours
- OR
- One night in a Deluxe Peak View Room

Beverage packages: (wine selection will be confirmed three months prior to the event date)

- HK\$260 per person for 2 hours, HK\$100 for each additional hour per person
soft drinks, beer, and fresh orange juice
- HK\$280 per person for 2 hours, HK\$110 for each additional hour per person
House red and white wines, soft drinks, beer, fresh orange juice
- HK\$300 per person for 2 hours, HK\$120 for each additional hour per person
Australian/New Zealand red and white wines, soft drinks, beer, fresh orange juice
- HK\$310 per person for 2 hours, HK\$130 for each additional hour per person
Bordeaux red and Burgundy white wines, soft drinks, beer, fresh orange juice

Prices are subject to a 10% service charge

Island Shangri-La, Hong Kong reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.

We combine the finest wedding elements with the most beautiful venues to ensure an unforgettable experience.
For reservations or enquiries, please contact our Events Management department at 2820 8517 or e-mail: events.isl@shangri-la.com



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LUNCH BUFFET A

COLD SELECTION 冷盤

Smoked Scottish salmon, horseradish cream, olive oil pearls
煙蘇格蘭三文魚配辣根汁及橄欖油珍珠

Wedding shrimp tower, cocktail sauce, lemon spray 鮮蝦塔配咯嗲汁及香檸汁

Spicy pomelo salad, pine nuts, coriander and chilli 香辣柚子沙律

Seared tuna loin, marinated beans, basil mayonnaise 香煎吞拿魚配醃豆及香草蛋黃醬

Aged Parma ham, cantaloupe melon, mint 巴馬火腿配哈密瓜

Assorted California rolls, pickled ginger, soya sauce 精選加州卷

SALAD 沙律

Caesar salad, anchovies, bread crouton 凱撒沙律配鯷魚及香脆麵包粒

Glass noodle salad, vegetables, sesame oil 粉絲沙律配時令蔬菜及芝麻油

Granny Smith apple salad, celery, walnuts 青蘋果芹菜核桃沙律

Mixed organic green lettuce, sprouts, herbs 有機雜菜沙律

Heirloom tomato salad, buffalo mozzarella, grissini 蕃茄沙律配水牛芝士及意大利麵包棒

DRESSING 醬汁

House 秘製 / Italian 意式 / French 法式 / Yoghurt 乳酪

SOUP 湯

Clear Oxtail consommé
Beef ravioli, Sherry
牛尾清湯配釀牛肉意大利雲吞

HOT SELECTION 熱盤

Sustainable seared sea bass, tomato salsa, coriander 香煎鱸魚配番茄莎莎醬

Marinated beef and chicken skewer, peanut sauce 雜錦沙嗲串 (雞肉及牛肉)

Braised pork belly, eggplant, fried rice 茄子燴腩肉炒飯

Saffron grilled shrimps, young spinach, lemon butter sauce 藏紅花烤大蝦配菠菜及香檸牛油汁

Free-range chicken breast, glazed carrots, parsley 雞胸肉配蘿蔔

Mushroom tortellini, Parmesan cheese, extra virgin olive oil 釀蘑菇雲吞配巴馬臣芝士及特純橄欖油

Beef tournedos, Mona Lisa potato mousseline, au jus 牛柳配特色薯蓉

Glazed green asparagus, herb mayonnaise 蘆筍配香草蛋黃醬



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LUNCH BUFFET A (continued)

CARVING 烤肉

Mustard and herb crusted Mongolian pork loin
Roasted potatoes, sour white cabbage, cumin gravy
脆皮蒙古豬柳配燒薯及酸菜

DESSERT 甜品

Strawberry mousse in glass 士多啤梨慕絲
Philadelphia blueberry cheese cake 藍莓芝士蛋糕
Bourbon vanilla panna cotta 雲呢拿奶凍
Baked crème brûlée 法式焦糖燉蛋
Apricot Sacher cake 杏桃朱古力蛋糕
Crunchy Valrhona chocolate cake 香脆朱古力蛋糕
Chilled fruit and berry soup 鮮果雜莓凍湯
Sliced seasonal fruits 鮮果拼盤
Warm bread and butter pudding with condiments 暖麵包牛油布丁

每位 HK\$750 per person

* 此菜單只適用於最少100位賓客，供應時間為兩小時。

若人數為50 – 99位，請選擇四款冷盤、四款沙律、六款熱盤及五款甜品。

*The above menu is based on a minimum of 100 persons over a two-hour period.

For 50 – 99 persons, please select four items from the cold selection, four salads, six items from the hot selection and five desserts.



加一服務費

Price is subject to a 10% service charge

由於價格變動及貨源關係，港島香格里拉大酒店保留修改以上菜單價格及項目之權利。
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LUNCH BUFFET B

COLD SELECTION 冷盤

Suckling pig terrine with jelly, ham and rice vinegar 乳豬配果凍、火腿及米醋

Lobster and prawn cocktail, yuzu caviar, basil 龍蝦及大蝦配柚子魚子醬

Home-style gravlax, dill, bagel chips 自家醃三文魚

European-style prime cold cuts, rye bread roll 西式冷盤配黑麥麵包

Seared ahi tuna, marinated asparagus, pink pepper 香煎吞拿魚配蘆筍及粉紅椒

Assorted maki and California rolls, pickled ginger, soy sauce 精選卷物及加州卷

SALAD 沙律

Mixed marinated mushroom salad, organic herbs 雜錦蘑菇沙律配有機香草

Thai style green papaya salad 泰式青木瓜沙律

Roasted beetroot salad, flax seeds, Sherry vinegar 烤紅菜頭沙律配亞麻籽及雪利酒醋

Poached lemongrass prawn salad, tarragon, young spinach 香茅大蝦沙律

Heirloom tomato salad, buffalo mozzarella, grissini 蕃茄沙律配水牛芝士及意大利麵包棒

DRESSING 醬汁

House 秘製 / Italian 意式 / French 法式 / Yoghurt 乳酪

SOUP 湯

Lobster bisque 龍蝦濃湯

HOT SELECTION 熱盤

Slow-braised Wagyu beef cheeks, enoki and gnocchi 慢煮和牛面頰肉配金菇及薯麵糰

Steamed sea bass fillet with mussel and clam sauce 清蒸鱸魚柳配青口及蜆汁

Green curry chicken with steamed rice 青咖喱雞配香苗

Grilled rosemary lamb chops, mint jelly 迷迭香烤羊扒

Garoupa fillet with ginger, soya sauce and leek 清蒸斑球

Macaroni and cheese gratin, vine ripened tomato sauce 焗芝士通心粉配蕃茄醬

Tossed butter mixed seasonal vegetables, lime spray 牛油炒時蔬配青檸汁

Black truffle Champagne risotto, mascarpone, Parmesan shavings

黑松露香檳意大利飯配忌廉芝士及巴馬臣芝士



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LUNCH BUFFET B (continued)

CARVING 烤肉

Australian Prime beef rib eye

Home-style fries, sauce Béarnaise, black sea salt

澳洲肉眼扒配薯條及蛋黃醬

DESSERT 甜品

Strawberry cheesecake 士多啤梨芝士蛋糕

Panna cotta with fresh marinated raspberries 紅莓奶凍

Festive white and dark chocolate mousse 黑白朱古力慕絲

Assorted fancy-dressed mini cup cakes 雜錦杯子蛋糕

Lemon meringue pie 香檸酥皮批

Valrhona chocolate crunch with hazelnuts 香脆朱古力榛子

Assorted French pastries 精選法式西餅

Mocha éclairs, cream horn, Madeleine 各式泡芙及馬德蓮蛋糕

Sliced seasonal fruits and berries 鮮果及雜莓拼盤

Warm apple strudel with vanilla sauce 暖蘋果批配雲呢拿醬

每位 HK\$850 per person

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BUFFET STATION (OPTIONAL)

Prepared to order by a chef

Fish tartare station 鮮魚鞑靼

Scallop, tuna and smoked salmon tartare seasoned with sashimi sauce

帶子、吞拿魚及煙三文魚鞑靼

HK\$5,780

For 50 persons 供50人享用

Smoked salmon and gravlax station 薄切三文魚柳

Smoked salmon and gravlax with melba toast

Horseradish cream and dill sweet mustard dressing

傳統煙燻及香草三文魚配多士、辣根汁及刁草芥末醬汁

每份HK\$1,350 per tray

Minimum of four trays

最少預訂四份

Caviar station 魚子醬

Farmed caviar

on ice with blinis and condiments

各式魚子醬及配料

Market price 時價

Minimum of one tin of 250 grams

最少預訂一罐 (每罐250克)

Caesar salad station 凱撒沙律

With garlic croutons and Parmesan shaving

配蒜茸麵包粒及巴馬臣芝士

HK\$5,700

For 50 persons 供50人享用

Peking duck station 北京片皮鴨

Peking duck with Chinese pancakes, hoisin sauce and spring onions

北京片皮鴨配中式薄餅、海鮮醬及蔥段

每隻HK\$620 per duck

Minimum of five ducks 最少預訂五隻



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BUFFET STATION MENU (continued)

Prepared to order by a chef

Roast suckling pig station 脆皮乳豬

Roast suckling pig with hoisin sauce

脆皮乳豬配海鮮醬

每隻HK\$1,030 per pig

Minimum of three pigs 最少預訂三隻

Foie gras station 香煎鵝肝

Home-made foie gras in torchon with toasted farmer bread

and pan-fried foie gras, truffle sauce

自製鵝肝醬配多士、香煎鵝肝、松露汁

HK\$10,000

For 50 persons 供50人享用

Congee station 生滾粥

Red crabs, sliced fish, spring onions, Chinese parsley, Chinese celery,

ginger julienne, peanuts, fried dough and lettuce julienne

紅蟹、魚片、蔥花、芫茜、芹菜、薑絲、花生、油炸鬼、生菜絲

HK\$4,950

For 50 persons 供50人享用

Hot noodle station 東方麵食

Selection of noodles with wonton, fish balls,

sliced beef, shrimp and chilli oil, soya sauce, spring onions, Chinese parsley and chilli paste

各式麵食、雲吞、魚蛋、牛肉、蝦及辣椒油、醬油、蔥花、芫茜、辣椒醬

HK\$5,800

For 50 persons 供50人享用

Pasta station 意大利粉

Penne rigate with herb tomato sauce, wild mushrooms or carbonara

長通粉配香草茄汁、野菌汁或白汁煙肉

HK\$5,800

For 50 persons 供50人享用



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BUFFET STATION MENU (continued)

Prepared to order by a chef

Quesadilla station 墨西哥烘餅

Smoked chicken, shrimps and chorizo with salsa and dip

煙雞肉、蝦、香辣西班牙腸配墨西哥辣汁

HK\$5,350

For 50 persons 供50人享用

Cheese cake and hot souffle station 芝士餅及梳乎厘

With seasonal berries and sauce

配時令鮮莓及醬汁

HK\$4,300

For 50 persons 供50人享用

Waffle station 香烘窩夫餅

With whipped cream, fruit coulis, maple syrup and seasonal berries

配忌廉、鮮果醬汁、楓葉糖漿及時令鮮莓

HK\$4,300

For 50 persons 供50人享用

Crepe Suzette station 法式薄烤餅

HK\$4,500

For 50 persons 供50人享用



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