



# 百年好合宴



## *Love for All Seasons*

錦繡大紅袍 鴻運片皮乳豬(半)

*Roasted Crispy Suckling Pig (Half)*

百花茂盛開 百花釀蟹鉗

*Crispy Crab Claw Stuffed with Mashed Prawn*

情投偕意合 雀巢百合蜜糖豆鮮玉帶子花枝片

*Sauté Scallop, Cuttlefish Fillet with Sugar Snap & Lily Bulb*

濃情似海深 紅燒海皇燕窩羹

*Braised Supreme Seafood Swallow Nest Broth*

金龍添生耀 薑蔥焗龍蝦生麵

*Baked Fresh Lobster with Ginger & Scallion on Shan Mein*

喜慶金多寶 清蒸野生多寶魚

*Steamed Fresh Wild Turbot with Ginger & Scallion*

幸福常飽滿 蠔皇翡翠花菇燴鮑魚

*Braised Abalone Mushroom & Broccoli in Oyster Sauce*

鳳凰報佳音 吊燒琵琶雞

*Roasted Pi Pa Chicken*

福祿慶齊眉 生炒臘味糯米飯

*Sauté Glutinous Rice with Preserved Wind Dried Meat*

月圓共嬋娟 蓮心百合紅豆沙湯圓

*Lotus Seed, Lily Bulb & Glutinous Rice Ball Red Bean Syrup Soup*

美滿結良緣 美點慶生輝

*Traditional Petite Four*

每席足十位用 *Each Table 10 Covers*



# 中西蓮心宴



## *East & West Heart to Heart*

錦繡大紅袍 鴻運片皮乳豬(半)

*Roasted Crispy Suckling Pig (Half)*

百花茂盛開 百花釀蟹鉗

*Crispy Crab Claw Stuffed with Mashed Prawn*

濃情合結果 雀巢腰果露筍鮮玉帶蝦球

*Sauté King Prawn, Scallop with Asparagus & Cashew Nuts*

鴛鴦偕意合 瑤柱火鴨絲羹

*Braised Conpoy Duck Broth*

龍騰慶佳音 薑蔥焗龍蝦脆麵

*Baked Fresh Lobster with Ginger & Scallion on Crispy Noodle*

喜慶偕有餘 避風塘野生多寶魚

*Sauté Wild Turbot Fillet in Chilli Garlic Herb*

吉日甲良辰 柑橘醬洋蔥泡牛柳

*Pan Fried Fillet Steak in Tangerine Sauce*

鳳凰迎新人 吊燒琵琶雞

*Roasted Pi Pa Chicken*

幸福永綿綿 海鮮荷葉飯

*Seafood Fried Rice Wrapped in Lotus Leaf*

甜蜜添美滿 甜甜蜜蜜香芒布丁

*Fruity Mango Pudding with Cream*

美滿結良緣 美點慶生輝

*Traditional Petite Four*

每席足十位用 *Each Table 10 Covers*



# 永結同心宴



## *Tie the Knot*

錦繡大紅袍 大紅片皮乳豬全體

*Roasted Crispy Suckling Pig (Whole)*

情投偕意合 百合榆耳露筍鮮玉帶泡蝦球

*Sauté King Prawn, Scallop with Lily Bulb, Asparagus & Yellow Fungus*

喜氣聚滿堂 碧綠蒜子蠔豉瑤柱脯

*Braised Conpoy & Dried Oyster with Garlic on Seasonal Green*

鴛鴦結愛巢 竹笙海皇燕窩羹

*Braised Supreme Seafood, Bamboo Pith & Swallow Nest Broth*

金龍慶佳音 金砂薑蔥焗龍蝦

*Baked Fresh Lobster with Ginger, Scallion & Crispy Shallot Flakes*

喜慶金多寶 紅杞金針蒸多寶魚

*Steamed Wild Turbot with Red Berries & Dried Lily Flowers*

幸福常飽滿 蠔皇翡翠海參花菇鮑魚

*Braised Abalone with Sea Cucumber & Jade Green in Supreme Oyster Sauce*

喜雀全佳音 吊燒琵琶鴨

*Roasted Pi Pa Duck*

福祿永綿綿 澳門葡式海鮮焗飯

*Baked Portuguese Style Seafood Fried Rice*

姻緣一線牽 蟹肉金菇干燒伊麵

*Braised E – Fu Noodle with Enoki Mushroom & Crab Meat*

月圓共嬋娟 蓮心百合湯圓紅豆沙

*Lotus Seed, Lily Bulb & Glutinous Rice Ball Red Bean Syrup Soup*

美滿結良緣 美點慶生輝

*Traditional Dessert Platter*

每席足十位用 *Each Table 10 Covers*



# 鳳凰閣婚宴

*Wedding Banquet 2024*



*Please phone or visit us for more information.  
We are happy to assist you.*

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