

婚宴菜单

Wedding Menu

2022 Menu

婚宴菜单基于每桌10位，家庭式服务
(根据政府防疫要求，每桌人数可能微调)

Banquet Menus are created for 10 people per table family style service.

(Government restrictions at the time of the event due to Covid-19 may require the reduction of seats per table)

深圳国际会展中心将竭诚根据您的要求定制菜单

Shenzhen World welcomes the opportunity to create menus and events to your requirements

其他服务

- 个人服务
- 饮品服务
- 接待酒水服务
- 婚礼蛋糕
- 新人/亲属休息室餐饮

Additional options;

- Individual service items
- Beverage service
- Pre dinner reception cocktails
- Wedding Cake
- Bridal / Parents rest room catering

中式清真婚宴套餐 Halal Wedding Menu

8888元 / RMB 8888/ Per Table

(珠联璧合) 精美岭南八小碟
Eight Cold Dishes Appetizer

(龙凤瑶池) 羊肚菌松露炖鸡
Double Boiled Chicken Soup with Truffle and Morels

(堆金砌玉) 高汤焗波士顿龙虾
Baked Lobster with E-fu Noodle

(前程似锦) 翡翠兰花枝玉带
Stir-fried Scallop with Calm

(金山银山) 五彩金巢海中宝
Wok-fried Scallop with Shrimp, Celery, Carrot and Cashew Nut

(鸳鸯戏水) 双拼鸳鸯贵妃鸡
Deep-fried Chicken

(年年有余) 广式清真老虎斑
Steamed Tiger Grouper

(永裕爱河) 豉油香葱大连鲍
Braised Abalone with Soy Sauce

(富贵如意) 鲍汁玉环瑶柱脯
Dried Scallop with Abalone Sauce

(盟身之约) 鸡汤枸杞浸时蔬
Sautéed Vegetable with Wolfberry in Chicken Soup

(幸福美满) 黄金海鲜炒米饭
Seafood Fried Rice

(心心相印) 特色美点映双辉
Chinese Petit Fours

(百年好合) 莲子百合红豆沙
Sweetened Red Bean Paste with Lotus Seeds and Lily Bulbs

(万紫千红) 环球时果大拼盘
Seasonal Fruit Platter

Assorted Seasonal Fruit Platter

粤式婚宴套餐 Cantonese Wedding Menu

8888元 / RMB 8888/ Per Table

(珠联璧合) 御品精美八小碟
Eight Cold Dishes Appetizer

(金碧生辉) 鸿运全体烤乳猪
Roasted Suckling Pig

(大展宏图) 虫草瑶柱炖雁鸭
Stewed Eider Duck with Scallops and Cordyceps

(金玉满堂) 上汤波士顿龙虾
Boston Lobster with E-fu Noodle

(前程似锦) 翡翠兰花蚌玉带
Clam with Scallop and Asparagus

(相濡以沫) 藤椒雪花牛仔粒
Beef Cubes with Pepper

(金山银河) 金银粉丝大元贝
Steamed Scallops with Garlic and Glass Noodles

(鸾凤共鸣) 港式玫瑰豉油鸡
Poached Chicken

(鱼跃龙门) 头抽香葱海石斑
Grouper with Chives in Soy Sauce

(金枝玉叶) 虫草花浸田园蔬
Braised Seasonal Vegetables with Cordyceps Flower

(携手白头) 锦绣海鲜炒丝苗
Fried Rice with Sea food

(天长地久) 特色美点映双辉
Chinese Petit Fours

(百年好合) 莲子百合红豆沙
Sweetened Red Bean Paste with Lotus Seeds and Lily Bulbs

(永结同心) 环球时果大拼盘
Seasonal Fruit Platter

西式套餐 Western Set Menu

RMB 888/Per Guest

餐前小点

Amuse Bouche
挪威腌制三文鱼配洋葱
Norwegian Salmon | Cured
Red Onion | Capers | Mustard, Dill Dressing

头盘

Appetizer
意式火腿色拉
伴冷汤酱汁
Salad of Italian Prosciutto Ham
Asparagus Spears | Gazpacho Dressing

汤

Soup
扁豆欧罗汤配以薄荷酸奶,腌熏鸭胸
Cumin Lentil Soup
Minted Yogurt | Smoked Duck

各式面包配牛油

Assorted Artisan Bakers Basket with Butter

鱼

Fish Course
海陆香鲜
法式浓味青豆汤配波士顿龙虾馄饨
Boston Lobster Ravioli
Pea Puree | Crispy Bacon
Green Lentil Cappuccino

雪葩

Sorbet
西瓜雪冰沙、蜜瓜汤
Watermelon Sherbet | Melon Broth

主菜

Main Course
威化薯焗银鳕鱼 香草忌廉汁 烩法国兰度豆
Cod Fish Steak | Baked
Potato Crust | Dill Cream Sauce | Stewed Puy Lentils

甜点

Dessert
焦糖芒果脆撻配椰子雪糕
Caramelized Fresh Mango Tart
Coconut Ice Cream

