

宴会菜单

Banquet Menu

2022 Menu

宴会菜单基于每桌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需求定制菜单

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

其他服务：

- 主题菜单
- 活动餐台
- 个人服务
- 饮品服务

Additional options:

- Themed menus
- Live action Stations
- Individual service items
- Beverage service

粤式套餐 Cantonese Set Menu

4880元 / RMB 4880/Per Table

- 精美六小碟
Six Cold Dishes Appetizer
- 鸿运烧味拼盘
Assorted Barbecue Platter
- 淮山枸杞炖水鸭
Stewed Duck Soup with Yam and Wolfberry
- 豉油皇明虾
Stir-fried Prawns in Soybean Sauce
- 客家豆豉碌鹅
Roasted Guangzhou Goose with Fermented Black Bean
- 烧汁珍菌炒牛柳
Wok-fried Beef Fillet with Mushroom
- 蒜蓉粉丝蒸元贝
Steamed Scallops with Garlic and Glass Noodles
- 清蒸龙趸
Steamed Lingcod in Soya Sauce
- 豉油鸡
Soy Sauce Chicken
- 金银蛋浸时蔬
Sautéed Seasonal Vegetable with Preserved Eggs
- 扬州炒米饭
Yangzhou Style Fried Rice
- 精品美点双拼
Chinese Petit Fours
- 环球水果拼盘
Assorted Seasonal Fruit Platter

粤式套餐 Cantonese Set Menu

5880元 / RMB 5880/Per Table

- 精美八小碟
Eight Cold Dishes Appetizer
- 澳门烧味拼盘
Macao Assorted Barbecue Platter
- 鲜人参炖竹丝鸡
Double Boiled Chicken with Fresh Ginseng
- 清蒸青斑鱼
Steamed Green Grouper in Soya Sauce
- 芝士伊面焗大虾
Baked Prawns with Cheese and Noodles
- 果皮蒸大连鲍鱼
Steamed Dalian 8 Head Abalone with Peel
- 一品糯香仔排骨
Wok-fried Pork Spareribs with Glutinous Rice Flour
- 碧绿炒花枝片
Wok-fried Squid with Broccoli
- 脆皮大漠风沙鸡
Roasted Chicken with Garlic
- 上汤浸时蔬
Sautéed Seasonal Vegetable in Broth
- 海皇炒饭
Seafood Fried Rice
- 美味点心双拼
Chinese Petit Fours
- 环球水果拼盘
Assorted Seasonal Fruit Platter

粤式套餐 Cantonese Set Menu

6880元 / RMB 6880/Per Table

- 精美八小碟
Eight Cold Dishes Appetizer
- 鸿运乳猪拼盘
Roast Suckling Pig (Platter)
- 虫草花竹笙炖老鸡
Double Boiled Chicken Soup, Bamboo Fungus, Cordyceps Flower
- 清蒸老虎斑
Steamed Tiger Grouper in Soya Sauce
- 香槟芝士焗大九节虾
Baked Prawns with Champagne and Cheese
- 泰式咖喱膏蟹
Crab Thai Curry
- 碧绿炒花枝兰花蚌
Stir-fried Clam with Squid and Celery
- 蒜蓉粉丝蒸大连鲍
Steamed Dalian 8 Head Abalone with Garlic and Glass Noodle
- 红烧乳鸽
Braised Pigeon
- 鸡汤枸杞浸时蔬
Sautéed Seasonal Vegetable with Wolfberry in Chicken Soup
- 海鲜炒饭
Seafood Fried Rice
- 广式美点双辉
Chinese Petit Fours
- 时令果盘
Assorted Seasonal Fruit Platter

