

东京故事

A

( 扬子厅专用, Yangtze room only )

南北八小碟

Eight Cold Dishes

鲜芦笋炒虾仁

Sautéed Shrimp with Asparagus

山葵沙汁蟹肉海鲜卷

Deep Fried Seafood and Crab Meat Roll with Wasabi Dressing

兰花扣小鲍

Braised Awabi with Broccoli

虫草花炖老鸭

Double Boiled Duck Soup with Chinese Herbs

黑椒煎牛柳

Pan Fried Beef Tenderloin in Black Pepper Sauce

姜葱鸡油蒸珍珠斑

Steamed Pearl Garoupa with Minced Ginger

南乳吊烧鸡

Roasted Crispy Chicken with Preserved Red Bean Curd

红烧圆蹄

Braised Pork Knuckle with Brown Sauce

芙蓉干贝扒时蔬

Braised Vegetable with Conpoy and Egg White

桂花酒酿圆子

Sweetened Glutinous Rice Ball Soup with Chinese Wine

美点双辉 或 欧陆式西点

Chinese Petit Fours or Continental Desserts

时令鲜果盘

Seasonal Fruit Platter

每桌净价人民币3888元 (十位)(15%)

RMB3888net per table of 10 persons(15%)

东京故事  
B

( 扬子厅专用, Yangtze room only )

沪式八小碟  
Eight Cold Dishes  
白灼基围虾  
Poached Shrimps  
XO酱爆碧绿花枝片  
Sautéed Sliced Cuttlefish with Vegetable in XO Chili Sauce  
鸡茸烩鱼肚  
Braised Fish Maw Soup with Minced Chicken  
姜葱炒肉蟹  
Sautéed Meat Crab with Green Onion and Ginger  
鲜人参炖竹丝鸡  
Double Boiled Chicken Soup with Ginseng  
京都焗肉排  
Deep Fried Pork Ribs in Sour and Sweet Sauce  
清蒸多宝鱼  
Baked Pork Cake  
明炉烧鸭  
Roasted Duck  
金菇瑶柱扒时蔬  
Braised Vegetable with Enoki and Conpoy  
生磨核桃露汤圆  
Sweetened Walnut Cream with Glutinous Rice Dumpling  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币3888元 (十位) (15%)  
RMB3888net per table of 10 persons (15%)

首尔恋歌  
A

- 沪式八小碟  
Eight Cold Dishes  
青豆河虾仁  
Sautéed River Shrimp with Green Bean  
川汁碧绿花枝片  
Sautéed Sliced Cuttlefish with Garden Greens  
鸡茸烩生翅  
Shark's Fin & Minced Chicken Soup  
姜葱炒蟹  
Sautéed Crab with Green Onion and Ginger  
葱烤酱排骨  
Braised Pork Ribs with Green Onion  
清蒸珍珠斑  
Steamed Pearl Grouper  
黑椒明炉烧鸭  
Roasted Duck with Black Pepper Sauce  
兰花扣小鲍  
Braised Awabi with Broccoli  
菜胆云吞炖鸡汤  
Doubled Boiled Chicken Soup with Vegetable & Wonton  
虫草花浓汤浸时蔬  
Braised Vegetable in Supreme Soup with Chinese Herbs  
百年好合  
Sweetened Red Bean Soup with Lotus Seed  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币4388元(十位) (15%)  
RMB4388net per table of 10 persons (15%)

首尔恋歌  
B

南北八味碟  
Eight Cold Dishes  
翡翠腰果虾球  
Saut é ed Shrimps with Cashews  
白灼蚌片  
Poached Sliced Clam Meats  
红烧鲍参翅  
Braised Shark's Fin, Shredded Abalone and Sea-cucumber  
in Brown Sauce  
黑椒鹅肝牛仔粒  
Sautéed Diced Beef with Goose Liver in Black Pepper Sauce  
马来咖喱煮蟹  
Malay Curry Crab  
一品吊烧鸡  
Roasted Chicken  
日式酱烧骨  
Braised Pork Ribs Japanese Style  
豉汁蒸多宝鱼  
Steamed Turbot with Black Bean Sauce  
虫草花炖老鸭  
Double Boiled Duck Soup with Chinese Herbs  
上汤瑶柱时蔬  
Braised Vegetable with Conpoy in Supreme Soup  
桂花酒酿圆子  
Sweetened Glutinous Rice Ball Soup with Chinese Wine  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币4388元(十位) (15%)  
RMB4388net per table of 10 persons (15%)

巴黎约定  
A

- 精美六小碟  
Six Cold Dishes  
烧味拼盘  
Barbecued Meat Combination  
水晶河虾仁  
Sautéed River Shrimps  
杏香鹅肝牛柳粒  
Sautéed Diced Beef with Goose Liver  
竹笙烩生翅  
Shark's Fin and Bamboo Fungus Soup  
碧绿鲍片海参  
Braised Sea-cucumber with Sliced Abalone and Garden  
Green  
清蒸老虎斑  
Steamed Tiger Garoupa  
黑椒炒肉蟹  
Sautéed Crab with Black Pepper Sauce  
豉油皇乳鸽  
Steamed Pigeon with Soy Sauce  
鲜人参炖鸡汤  
Double Boiled Chicken Soup with Ginseng  
鲜冬菇扒时蔬  
Braised Vegetable with Black Mushroom  
雪耳炖木瓜  
Double Boiled Snow Fungus with Papaya  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币4888元 (十位) (15%)  
RMB4888net per table of 10 persons (15%)

巴黎约定  
B

风味八小碟  
Eight Cold Dishes  
XO酱爆双脆  
Sautéed Sliced Seafood with XO Chili Sauce  
茄汁焗大虾  
Braised Prawn with Tomato Sauce  
鲍参翅肚羹  
Braised Shark's Fin and Shredded Abalone Soup with  
Sea-cucumber and Fish Maw  
蒜茸蒸花蟹  
Steamed Flower Crab with Mashed Garlic  
越式南乳鸡  
Roasted Chicken with Preserved Beancurd Sauce  
拍姜蒸抱腌珍珠斑  
Steamed Pearl Garoupa with Ginger  
秘制酱烧骨  
Braised Pork Ribs with Barbecue Sauce  
虫草花炖鸽汤  
Double Boiled Pigeon Soup with Chinese Herbs  
瑶柱扒时蔬  
Braised Vegetable with Conpoy  
合桃露汤圆  
Sweetened Walnut Soup with Glutinous Rice Ball  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币4888元 (十位) (15%)  
RMB4888net per table of 10 persons (15%)

雅典神话  
A

锦绣八小碟  
Eight Cold Dishes  
上汤黄油焗龙虾  
Braised Lobster with Butter and Supreme Soup  
黑椒鹅肝牛柳粒  
Sautéed Diced Beef with Goose Liver in Black Pepper Sauce  
鸡茸瑶柱烩生翅  
Shark's Fin Soup with Conpoy and Mashed Chicken  
碧绿扣鲍片  
Braised Sliced Abalone with Garden Greens  
脆奶拼京都骨  
Pork Ribs with Milk Custard  
一品吊烧鸡  
Roasted Chicken  
清蒸老虎斑  
Steamed Tiger Garoupa  
虫草花炖草鸭  
Double Boiled Duck Soup with Chinese Herbs  
火腿茸上汤扒时蔬  
Braised Vegetable with Mashed Ham in Supreme Soup  
杨枝甘露  
Sweetened Sago Cream with Pomelo  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币5388元 (十位) (15%)  
RMB5388net per table of 10 persons (15%)

雅典神话  
B

- 富贵八小碟  
Eight Cold Dishes  
大红乳猪件  
Roasted Suckling Pig Combination  
兰花蒜茸蒸龙虾球  
Steamed Lobster with Mashed Garlic  
金汤蟹肉蛋白烩鱼肚  
Braised Fish Maw Soup with Crab Meat and Egg White  
XO酱杏鲍菇炒蚌片  
Sauteed Clam with Wild Mushroom in XO Chili Sauce  
松茸云吞炖鸡汤  
Wonton Chicken Soup with Pine Mushroom  
碧绿扣鲍片  
Braised Sliced Abalone with Garden Greens  
脆皮靛烧鹅  
Roasted Goose  
清蒸东星斑  
Steamed Spot Garoupa  
上汤瑶柱扒时蔬  
Braised Vegetable with Conpoy with Supreme Soup  
椰汁木瓜西米露  
Sago Cream with Papaya  
美点双辉 或 欧陆式西点  
Chinese Petit Fours or Continental Desserts  
时令鲜果盘  
Seasonal Fruit Platter

每桌净价人民币5388元 (十位) (15%)  
RMB5388net per table of 10 persons (15%)

每桌4388元/10位  
RMB4388 per table for 10 people

预定20桌起可享用优惠如下:

Benefits of reserve 20 tables or above:

- 畅饮百事可乐、七喜、本地矿泉水和本地啤酒  
Free Flow of Pepsi, 7-up and Mineral Water
- 免费提供舞台背景装饰  
One Free Western/Chinese Wedding Backdrop
- 奉送每桌典雅的鲜花布置和精美菜单制作  
Delicate Table Flower
- 奉送一套精美嘉宾提名册及签字笔  
Reception Table with Signature Book & Pen
- 免费提供五层结婚装饰蛋糕  
Five-tiers Mock Wedding Cake
- 奉送一个两磅精美蛋糕  
2 pounds cake for VIP table
- 免费提供五层香槟塔供仪式使用  
Champagne Tower
- 婚礼红地毯  
Red Carpet
- 婚礼当日视音设备 (两支无线麦克风、CD播放机、婚礼进行曲及整晚背景音乐播放)  
PA System with Microphone, Wedding background Music
- 为参加婚礼的客人提供免费泊车服务(最多5辆)  
Maximum 5 free parking space
- 新娘化妆室一间  
Free Bride's room
- 奉送当晚蜜月豪华房一间并奉送精美水果篮 (如需升级套房, 酒店另加收人民币800元)  
Complimentary Deluxe Room for Wedding Night (plus RMB800 can upgrade to Suite)
- 享用次日万丽咖啡厅自助早餐  
Breakfast for two in the Brasserie
- 自带酒水酒店需收取服务费每桌200元  
Corkage Fee RMB200 per table

合同签订保证22桌或以上可享受更多优惠如下:

Contract guarantee 22 tables, you can also get:

- 当晚蜜月豪华房免费升级至套房  
Free upgrade to Suite for Wedding Night
- 气泡酒一瓶  
One bottle of sparkling wine

每桌4888元/10位  
RMB4888 per table for 10 people

预定20桌起可享用优惠如下:  
Benefits of reserve 20 tables or above:

- 升级4388元套系优惠项目至  
Free Upgrade Package RMB4388 items to the following:
- 增加婚礼免费泊车服务至10辆  
Increase Parking space to 10 cars
- 升级当晚蜜月豪华房至套房并奉送精美水果篮  
Free upgrade Deluxe Room to Suite

另赠送以下项目

Extra Benefits:

- 婚礼现场畅饮橙汁  
Free flow of Chilled Orange Juice
- 每桌赠送红酒一瓶或全场赠送8磅精美蛋糕一个  
One bottle of red wine per table or one piece of 8 pounds cake
- 特价供应酒店红酒  
Special price of house wine
- 免费使用嵌入式多媒体投影设备  
Free use LCD projector and Screen
- 免费使用泡泡机一台  
Free use Pop Machine
- 气泡酒一瓶  
One bottle of sparkling wine

每桌5388元/10位  
RMB5388 per table for 10 people

预定20桌起可享用优惠如下：  
Benefits of reserve 20 tables or above:

- 升级4388元套系优惠项目至  
Free Upgrade Package RMB4388 items to the following:
- 增加婚礼免费泊车服务至10辆  
Increase Parking space to 10 cars
- 升级当晚蜜月豪华房至套房并奉送精美水果篮  
Free upgrade Deluxe Room to Suite

另赠送以下项目

Extra Benefits:

- 婚礼现场畅饮橙汁  
Free flow of Chilled Orange Juice
- 每桌赠送红酒两瓶或每桌赠送 1磅精美蛋糕一个  
Two bottle of red wine per table or one piece of 1 pound cake per table
- 特价供应酒店红酒  
Special price of house wine
- 免费使用嵌入式多媒体投影设备  
Free use LCD projector and Screen
- 免费使用泡泡机一台  
Free use Pop Machine
- 香槟酒一瓶  
One bottle of Champagne

每桌3888元/10位

RMB3888 per table for 10 people

预定10桌或以上可享用优惠如下：（扬子厅）

Benefits of reserve 10 tables or above:

- 畅饮百事可乐、七喜、本地矿泉水和本地啤酒  
Free Flow of Pepsi, 7-up and Mineral Water
- 奉送每桌典雅的鲜花布置和精美菜单制作  
Delicate Table Flower
- 奉送一套精美嘉宾提名册及签字笔  
Reception Table with Signature Book & Pen
- 奉送一个两磅精美蛋糕  
2 pounds cake for VIP table
- 免费提供五层香槟塔供仪式使用  
Champagne Tower
- 婚礼当日视音设备（两支无线麦克风、CD播放机、婚礼进行曲及整晚背景音乐播放）  
PA System with Microphone, Wedding background Music
- 免费使用多媒体投影设备一套  
Free use one set of LCD projector and Screen
- 为参加婚礼的客人提供免费泊车服务(最多5辆)  
Maximum 5 free parking space
- 新娘化妆室一间  
Free Bride's room
- 奉送当晚蜜月豪华房一间并奉送精美水果篮（如需升级套房，酒店另加收人民币800元）  
Complimentary Deluxe Room for Wedding Night (plus RMB800 can upgrade to Suite)
- 享用次日万丽咖啡厅自助早餐  
Breakfast for two in the Brasserie
- 气泡酒一瓶  
One bottle of sparkling wine
- 自带酒水酒店需收取服务费每桌200元  
Corkage Fee RMB200 per table