Wedding Menu - 6388/Table

Cold Appetizers (10 Dishes)

BBQ combination (2 kinds), Roasted pork with roasted duck, BBQ combination (1 of 3)

Boiled fish maw with seafood soup, Boiled dried scallop with seafood soup, Double-boiled chicken with cordyceps flower soup (1 of 3)

Steamed lobster with scallion oil, Poached lobster in thick soup, Steamed lobster (1 of 3)

Deep-fried shrimp and yellow croaker roll, Deep-fried shrimp and goose liver roll, Deep-fried shrimp ball and bean curd roll (1 of 3)

Steamed grouper, “Cantonese” style, Steamed grouper with scallion oil, Steamed grouper with “Chaozhou” pickles (1 of 3)

Steamed blue crab with scallion oil, Steamed blue crab, Stir-fried blue crab with ginger and scallion (1 of 3)

Pan-fried codfish with teriyaki sauce, Steamed eel with soybean sauce, Stir-fried clam with XO sauce (1 of 3)

Poached shrimp in salted sauce, Poached shrimp, Deep-fried mantis shrimp with pepper salt (1 of 3)

Steamed scallop with bean vermicelli and garlic, Boiled screw in salted sauce, Boiled various of screw in salted sauce (1 of 3)

Pan-fried beef rib with honey pepper sauce, Pan-fried beef rib with black pepper sauce, Stir-fried beef with black pepper (1 of 3)

Braised pork with soybean sauce, Braised pig hock with soybean sauce, Deep-fried pork ribs with garlic (1 of 3)

Stir-fried celery with lily and ginkgo, Poached vegetable with fungus in thick soup, Fried vegetable (1 of 3)

Fried rice with BBQ pork, Braised noodle with mushroom, Fried rice, “Yangzhou” style (1 of 3)

Steamed Xiaolong bun, Steamed pork bun, Steamed cereal cake (1 of 3)
Glutinous rice dumpling with coconut shred, BBQ pork pastry, Walnut bun (1 of 3)

Red bean paste with lotus seed and glue pudding, Sweet sago cream with coconut milk, Sweet fermented rice with glue pudding (1 of 3)

Fruit platter