Wedding Menu- 7388/Table

Cold Appetizers (10 Dishes)

Roasted suckling pig, Roasted BBQ combination, Roasted suckling pig, “Hongkong” style (1 of 3)

Braised sea cucumber with hasma soup, Braised sea cucumber with seafood soup, Stewed chicken with cordyceps flower soup (1 of 3)

Steamed lobster with scallion oil, Steamed lobster with soybean sauce, Steamed lobster (1 of 3)

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

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

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

Steamed scallop with XO sauce, Stir-fried scallop with squid, Stir-fried clam with XO sauce (1 of 3)

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

Steamed abalone with soybean sauce, Stir-fried squid with celery, Steamed scallop with bean vermicelli and garlic (1 of 3)

Crispy fried chicken, Stewed chicken with cordyceps flower, Chicken in soybean sauce (1 of 3)

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

Poached vegetable in broth, Stir-fried vegetable, Stir-fried fungus with Chinese yam (1 of 3)

Fried rice, Braised noodle with oyster sauce, Fried rice, “Yanzhou” style (1 of 3)

Steamed “Xiaolong” bun, Deep-fried chicken spring roll, Steamed cereal cake (1 of 3)

Glutinous rice dumpling with coconut shred, BBQ pork pastry, Steamed pork 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