

# 挪亞方舟婚宴晚宴套餐2023/2024

## 2023/2024 Noah's Ark Wedding Dinner Package

婚宴精選優惠 Wedding Package Privileges	5席 Tables 60人 Persons	10席 Tables 120人 Persons	15席 Tables 180人 Persons
客房一晚連雙人用早餐 One-night deluxe room with light breakfast for 2 persons	-	✓	✓
免費提供專車接載賓客往返青衣港鐵站至挪亞方舟 Complimentary round trip of private coach for transportation between Noah's Ark and Tsing Yi MTR Station on the same day	1程 Trip	2程 Trip	3程 Trip
席間無限量供應汽水橙汁指定啤酒3小時 3 hours unlimited serving of soft drinks, chilled orange juice & house beer	✓	✓	✓
奉送有汽葡萄酒一瓶供祝酒儀式使用 Complimentary one bottle of sparkling wine for toasting ceremony	✓	✓	✓
鮮果忌廉蛋糕 Fresh fruit cream cake	3磅 Lbs	5磅 Lbs	8磅 Lbs
精美餐前小食 Pre-dinner snacks	-	8打 Dozens	12打 Dozens
五層精緻結婚模型蛋糕供拍照用 5-tier dummy wedding cake for photo	✓	✓	✓
迎賓雜果賓治 Welcome Fruit Punch	1盤 Bowl	2盤 Bowls	3盤 Bowls
迎賓桌及每席精美檯花 Floral arrangements at reception table and centerpiece on each table	✓	✓	✓
雅緻椅套 Elegant seat covers	✓	✓	✓
免費享用投影機及屏幕 Free use of LCD projector and screen	✓	✓	✓
自携烈酒及洋酒免收開瓶費 Free corkage for self-brought liquor and wine	✓	✓	✓

### 條款及細則 Terms and Conditions:

以上價格適用於2024年6月30日或之前舉行之婚宴  
The above prices are valid for wedding event on or before 30 June 2024

價格如有更改，恕不另行通知及受有關條款及細則約束  
Offers are subject to change without prior notice and terms & conditions will be applied

如遇任何爭議，挪亞方舟度假酒店將保留一切最終決定權  
In case of dispute, Noah's Ark Hotel & Resort Ltd reserves the right of final decision

若閣下對某種食物有過敏反應，請於點菜時通知宴會經理，以便作出妥善安排。  
If you have any concerns regarding food allergies, please alert our banquet service manager prior to ordering

### 預訂及查詢 RESERVATION & ENQUIRY

電話 Tel: (852) 3411 8800 | 傳真 Fax: (852) 3411 8701 | 電郵 E-mail: banquet@noahsark.com.hk  
地址 Address: 香港新界馬灣珀欣路33號 33 Pak Yan Road, Ma Wan, New Territories, Hong Kong

## 中式婚宴晚宴菜譜 A Chinese Wedding Dinner Menu A

金豬耀紅袍  
Roasted Whole Suckling Pig

松露醬露筍大啡菇炒帶子  
Stir-fried Scallop with Portabello Mushroom, Asparagus and Truffle Pate

翡翠花枝珊瑚蚌  
Sautéed Scallops and Coral Clams with Vegetables

龍蝦濃湯蟹肉扒時蔬  
Lobster Bisque and Crab Meat on Seasonal Vegetables

姬松茸螺頭燉竹絲雞  
Double-boiled Silk Chicken Soup with Blaze Mushroom and Conch

翡翠蠔皇扣原隻鮑魚  
Braised Abalone with Vegetable

清蒸沙巴龍躉  
Steamed Whole Garoupa

極品醬油皇脆燒雞  
Crispy Chicken marinated with Premium Soy Sauce

瑤柱海皇炒絲苗  
Fried Rice with Conpoy and Seafood

有機鮮茄湯蝦球伊麵  
E-fu Noodles in Organic Tomato Soup with Shrimp

芒果拿破崙拼法式小圓餅  
Mango Napoleon Cake and Macaron

鮮果拼盤  
Fresh Fruit Platter

**每席港幣HK\$11,888**  
**HK\$11,888 per table**

**Included unlimited soft drinks, chilled orange juice & house beer for 3 hours**  
**包括三小時無限供應汽水, 冰凍橙汁及啤酒**

條款及細則 Terms and Conditions:

價格另設加10%服務費 Prices are subject to 10% service charge.

以上之價目有效期至2024年6月30日 The above prices are valid till 30 June 2024

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## 中式婚宴晚宴菜譜 B Chinese Wedding Dinner Menu B

金豬耀紅袍  
Roasted Whole Suckling Pig

海龍皇百花炸釀蟹鉗  
Deep-fried Crab Claw wrapped with Minced Prawn and Lobster Meat

碧綠花姿玉帶  
Sautéed Scallops and Sliced Cuttlefish with Vegetables

玉環瑤柱甫  
Braised Marrow stuffed with Conpoy

金湯花膠瑤柱帶子羹  
Pumpkin Thick Soup with Fish Maw Conpoy and Scallop

翡翠蠔皇鮑片  
Braised Sliced Abalone with Vegetables

清蒸沙巴龍躉  
Steamed Whole Garoupa

松露香草炸子雞  
Deep-fried Crispy Chicken marinated with Herbs and Truffle

椰子金腿蛋白炒絲苗  
Fried Rice with Egg White, Chinese Ham and Coconut

鮮濃魚湯蝦肉雲吞  
Shrimp Dumplings in Fish Broth

紅棗雪燕芋圓糖水  
Sweetened Soup with Red Dates, Tragacanth Gum and Taro Ball

鮮果拼盤  
Fresh Fruit Platter

**每席港幣HK\$9,988**  
**HK\$9,988 per table**

**Included unlimited soft drinks, chilled orange juice & house beer for 3 hours**  
**包括三小時無限供應汽水, 冰凍橙汁及啤酒**

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## 西式婚宴晚宴菜譜 Western Wedding Set Dinner Menu

芒果藜麥蟹肉沙律  
Crab Meat, Mango and Quinoa Salad

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香煎帶子配松露忌廉  
Pan-Seared Scallop with Truffle Cream

\*\*\*

法式海鮮濃湯配麵包及牛油  
Bouillabaisse with Bread Roll and Butter

\*\*\*

焗鱈魚柳配菊花檸檬忌廉及青豆蓉  
Oven-baked Cod Filet served with Chrysanthemum Lemon Cream and Green Pea Puree

Or 或

香煎美國牛肉眼配薰衣草露絲瑪利及芥末籽汁  
Grilled U.S. Beef Rib Eye with Lavender and Rosemary served with Pommery Mustard Sauce

Or 或

蜜糖芥菜焗豬鞍配扒菠蘿及椰子忌廉  
Honey Mustard Glazed Pork Rack served with Grilled Pineapple and Coconut Cream

Or 或

蕃茄芝士釀大啡菇配香草醬  
Stuffed Portobello Mushroom with Tomato and Mozzarella served with Pesto (Veg)

\*\*\*

甜品拼盤 Dessert Combo  
藍莓芝士餅 · 朱古力意大利咖啡蛋糕

Blueberry Cheese Cake · Chocolate Cappuccino Cake

\*\*\*

Coffee or Tea  
咖啡 或 茶

每位港幣 HK\$968  
HK\$968 per person

Included unlimited soft drinks, chilled orange juice & house beer for 3 hours  
包括三小時無限供應汽水, 冰凍橙汁及啤酒

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須於宴會前十天確實主菜選擇 Main Course Selection to be confirmed 10 days before function

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# 西式婚宴自助晚餐菜譜

## Wedding Buffet Dinner Menu



### Chilled Seafood 冰鎮海鮮

White Prawns 小白蝦  
New Zealand Mussels 紐西蘭青口  
Boston Lobster 波士頓龍蝦

### Garden Salad Bar 自助沙律吧

Romaine, Lolla Rossa, Frisee, Butter Lettuce,  
Arugula, Green Coral Lettuce, Kernel Corn, Cherry Tomato,  
Thousand Island Dressing, Honey Mustard Dressing, Balsamic Vinegar  
羅文生菜、紅毛菜、九芽菜、牛油菜、  
火箭菜、珊瑚菜、粟米、車厘茄  
千島汁、蜜糖芥末汁、黑醋

### Japanese Food Corner 日式美食角

Assorted Sashimi  
(Salmon, Amberjack, Octopus)  
各款刺身  
(三文魚、油甘魚、八爪魚)  
Assorted Sushi 各款壽司  
Soba Noodles 日式冷面  
Seaweed Salad 中華沙律  
Octopus Salad 八爪魚沙律

### Appetizers & Salad 前菜及沙律

Italian Parma Ham with Melon 意大利風乾火腿配蜜瓜  
Assorted Cold Cut Platter 各款凍肉拼盤  
Smoked Salmon 挪威煙三文魚  
Tuna Penne Salad 吞拿魚長通粉沙律  
Shrimp and Pomelo Salad in Thai Style 泰式柚子蝦沙律  
Sliced Beef and Green Mango Salad 青芒牛柳絲沙律  
(V) Roasted Mushrooms Salad 燒雜菌沙律  
(V) Tropical Fruit Salad 雜果沙律

### Soup 湯

Cream of Asparagus with Scallop 帶子露筍忌廉湯  
Fish Maw and Seafood Thick Soup 花膠海鮮羹  
Bread and Butter 麵包及牛油

### Carving Station 燒烤肉車

Roasted U.S. Prime Beef Rib Eye served with Peppercorn Sauce  
燒美國頂級牛肉眼配胡椒汁

### Hot Dish 熱盤

Pan-seared Halibut Fillet with Lemon Crysanthemum Butter Sauce  
香煎比目魚柳配檸檬菊花牛油汁  
Roasted Spring Chicken with Truffle Gravy 烤春雞配松露燒汁  
Spaghetti with Mushroom and Pesto Cream 香草忌廉汁雜菌意粉  
Roasted Lamb Rack with Rosemary Juz 燒羊架配露絲瑪利汁  
Sautéed Sliced Chicken and Cuttlefish with Seasonal Vegetables 碧綠花姿鳳片  
Roasted Pork Loin with Pistachio and Peach Compote 開心果焗豬柳配蜜桃醬  
(V) Baked Eggplants with Truffle Cream and Cheese 芝士松露忌廉焗茄子  
(V) Braised Duo of Mushrooms on Seasonal Vegetables 雙菇扒時蔬  
(V) Fried E-fu Noodles with Mushrooms 干燒伊麵  
Fried Rice with Seafood 櫻花蝦海鮮炒飯

### Dessert 甜品

Tiramisu 意大利芝士餅  
Assorted French Pastries 各式法式糕餅  
Strawberry Mousse 士多啤梨慕絲  
Bread Pudding with Raisin 提子乾麵包布甸  
New York Cheese Cake 紐約芝士餅  
Green Tea Cake Roll filled with Red Bean Paste 綠茶紅豆卷  
Chocolate Truffle Cake 朱古力松露蛋糕  
Seasonal Fruit Slices 合時鮮果片  
Mövenpick Ice-cream 雪糕

Coffee and tea 咖啡及茶

每位港幣HK\$1,188  
HK\$1,188 per person  
(最少50人 minimum 50 persons)

Included unlimited soft drinks, chilled orange juice & house beer for 3 hours  
包括三小時無限供應汽水, 冰凍橙汁及啤酒

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