



CELEBRATION PACKAGE

Celebrate your milestone with the authentic flavours of a Cantonese banquet, meticulously curated by Ming Court—the MICHELIN-recognised restaurant at Cordis, Hong Kong.

CANTONESE CELEBRATION MENU PRICE

(Subject to 10% service charge)

MENU I	HKD8,988
MENU II	HKD9,388
MENU III	HKD11,388

PACKAGE INCLUSIONS

- 席間三小時供應各式汽水、橙汁及特選啤酒
- 彌月或百日宴每席奉送子薑及紅雞蛋；壽筵奉送萬壽蟠桃或生日蛋糕一個
- 攜洋酒免收開瓶費 (每席一瓶，額外開瓶費每瓶 HKD500)
- LED幕牆作舞台背景板及播放影片 (適用於宴會廳、星願亭或上海廳)
- 液晶體投影器及視聽器材
- 每席精美桌上擺設
- 麻雀耍樂及免費茶水供應
- 宴會期間免費代客泊車服務 (每30位一個車位)
- 3-hour free-flow soft drinks, chilled orange juice and selected beer
- Complimentary red eggs and preserved young ginger for full moon or hundred days banquet; Longevity buns or a birthday cake for the birthday banquet
- Waiver of corkage charge (One bottle per table, HKD500 net for each additional bottle)
- Use of LED screen as backdrop and for video at The Ballroom, Star Room or Shanghai Room
- Use of projector screen and sound system
- Deluxe centerpieces per dining table
- Mahjong entertainment served with complimentary Chinese tea
- Valet parking service during event (Complimentary one parking space per 30 persons)

BOOKING PERIOD

適用於即日起至2026年12月31日預訂之宴會

Applicable to new bookings held from now to 31 December 2026

CONTACT US

如欲查詢或預訂，請聯絡酒店宴會部團隊 For enquiry or reservation, please contact our team at
T (852) 3552 3366 / E cdhkg.events@cordishotels.com

CELEBRATION PACKAGE
2025-2026

MENU I
(FOR LUNCH ONLY)

明閣三小碟

至尊蜜汁叉燒、麻香海蜇、醋香雲耳

Ming Court Deluxe Appetiser Trio

Barbecued supreme pork loin with honey

Chilled jellyfish with sesame oil

Chilled black fungus with Chinese black vinegar

OPTIONAL UPGRADE

金陵乳豬全體

Roasted whole suckling pig

每席另加港幣HKD1,088元

瑤柱花菇燉鮮螺頭

Double-boiled sea whelk soup with conpoy and shiitake mushroom

黑松露窩貼大明蝦

Deep-fried shrimp toast with coriander and black truffle paste

雲腿瑤柱扒菜苗

Braised pea sprouts with Yunnan ham and shredded conpoy

鮮露筍榆耳炒斑球

Sautéed garoupa fillet with elm fungus and asparagus

當紅炸子雞

Deep-fried crispy chicken

金瑤海鮮燴香苗

Braised fried rice with assorted seafood and crispy conpoy

蝦子鮮菇炆伊麵

Braised e-fu noodles with shrimp roe and fresh mushroom

陳皮紅豆沙

Sweetened red bean soup with tangerine peel

港幣 HKD8,988 元

每席供10至12位 per table of 10-12 persons

另加一服務費 Price is subject to 10% service charge

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2025-2026

MENU II

OPTIONAL UPGRADE

乳豬件拼蔥油海蜇
Roasted suckling pig and chilled jellyfish with
spring onion and sesame oil

金陵乳豬全體
Roasted whole suckling pig
每席另加港幣HKD800元

琥珀香檳明蝦球
Sautéed prawn with sweetened walnut and champagne

酥炸鵝肝花枝球
Deep-fried cuttlefish ball stuffed with foie gras

腿蓉竹筴扒翡翠
Braised seasonal vegetables with minced Yuannan ham and bamboo pith

原粒瑤柱沙參燉鮮鮑魚
Double boiled abalone soup with conpoy and glehniae

蠔皇花菇扣遼參
Braised Kanto sea cucumber with shiitake mushroom in oyster sauce

薑蔥頭抽蒸沙巴龍躉
Steamed giant garoupa with spring onion, ginger and soy sauce

當紅炸子雞
Deep-fried crispy chicken

飄香荷葉飯
Fried rice in lotus leaf

芙蓉蟹肉燴長壽伊麵
Braised e-fu noodle with egg white and crabmeat

萬壽果南北杏燉雪耳
Double-boiled papaya with natural resin and sea coconut and fungus

香芋椰汁糕拼合桃酥
Chilled taro and coconut milk pudding and baked cashew pastry

港幣 HKD9,388 元

每席供10至12位 per table of 10-12 persons
另加一服務費 Price is subject to 10% service charge

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MENU III

金陵乳豬全體

Barbecued whole suckling pig

雲腿粒蛋白蝦球

Steamed egg white topped with sautéed prawn and diced Yunnan ham

酥炸焗釀蟹蓋

Deep-fried crabshell stuffed with crabmeat

翡翠玉環瑤柱甫

Braised melon ring stuffed with whole conpoy and vegetable

津膽天白花菇燉花膠筒

Double boiled chicken soup with fish maw, shiitake mushroom and brassica

翡翠蠔皇原隻鮑魚 (6頭)

Braised whole abalone (6-head) in oyster sauce

薑蔥頭抽蒸老虎斑

Steamed tiger garoupa with spring onion, ginger and soy sauce

脆皮三黃雞

Deep-fried crispy yellow chicken

鮑汁金菇炆伊麵

Braised e-fu noodle with enoki mushroom in abalone sauce

上湯煎鮮蝦粉粿

Deep-fried shrimp dumplings in supreme soup

紅棗圓肉杞子燉雪耳

Double-boiled snow fungus with red date, dried longan and wolfberry

抹茶馬豆糕拼合桃酥

Chilled matcha and split peas pudding and baked cashew pastry

港幣 HKD11,388 元

每席供10至12位 per table of 10-12 persons

另加一服務費 Price is subject to 10% service charge