

## 西式婚禮晚宴套餐 (60位)

婚禮自助晚餐 每位HK\$698 / HK\$798 / HK\$998

### 套餐優惠包括：

- 於婚宴當晚免費入住園景套房 (560平方尺)
- 3小時無限量供應新鮮橙汁及汽水
- 每位另加HK\$80可無限暢飲指定紅白餐酒
- 奉送5磅鮮果忌廉蛋糕乙個
- 有汽餐酒乙瓶供祝酒用
- 婚宴期間免費泊車位3個 (只供私家車用)
- 自攜洋酒免收開瓶費 (每10人1瓶，額外每瓶淨價HK\$200)
- 免費使用120吋巨型液晶體投影機

如有查詢，請與我們的婚宴專家聯絡

T 21322688

E [fnb.manager@mr2.com.hk](mailto:fnb.manager@mr2.com.hk)

• 以上所有價目另收加一服務費

TWO  
M  
MACDONNELL ROAD

## WEDDING DINNER PACKAGES (60 PERSONS)

Buffet dinner at HK\$698 / HK\$798 / HK\$998 per person

### **PACKAGE INCLUDES:**

- Garden Suite (560 sq ft) on your wedding night
- Unlimited serving of soft drinks and orange juice for 3 hours
- HK\$80 per person to upgrade drink package to include house red and white wine
- A 5-lb fresh fruit cream cake to be served during reception
- 1 complimentary bottle of sparkling wine for toasting
- 3 parking spaces throughout the event (for private cars only)
- Free corkage for self-brought wine or hard liquor, one bottle for every 10 persons (additional bottle at extra charge of HK\$200 net)
- Complimentary use of LCD projector with 120" screen

For enquiries, please contact our wedding specialist

T 21322688

E [fnb.manager@mr2.com.hk](mailto:fnb.manager@mr2.com.hk)

• All prices are subject to 10% service charge •

TWO  
M  
MACDONNELL ROAD

# DINNER BUFFET MENU A (HK\$698)

## LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale  
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

## VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean  
車厘茄、青瓜、粟米粒 / 珍珠筍、白菌、豆角、雞心豆、紅腰豆

## CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins  
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

## DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil  
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

## SALAD 沙律

Beetroot Salad with Balsamic Soy Sauce, Pasta Seafood Salad, Sweet Potato Salad in Japanese Sesame Sauce,  
Apple Salad with Celery, Walnut and Mayonnaise with Shrimp  
紅菜頭黑醋豉油沙律、意粉海鮮沙律、日式麻醬蕃薯沙律、蘋果西芹合桃蝦沙律

## CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Salami, Parma Ham (12 months), Cold Cut (3 types),  
Smoked Salmon and Homemade Marinated Specialty Salmon  
金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、沙樂美腸、巴馬火腿(12個月)、凍肉 (3款)、  
煙三文魚及自家醃製特色三文魚

## ICE POOL 冰池

Snow Crab Leg, Shrimp, NZ Black Mussel, Boston Lobster, Abalone  
松葉蟹腳、蝦、新西蘭黑青口、波士頓龍蝦、鮑魚

• All prices are subject to 10% service charge

## SOUP 餐湯

Braised Bird's Nest with Conpoy and Seafood

燕液瑤柱海皇羹

## HOT SELECTION 熱盤

Braised Duck in Red Wine Sauce, Braised Goose Webs with Black Mushrooms, Deep-fried Whole Chicken, Steamed Garoupa, Caramelized Braised Pork Hock, Crab Meat, Straw Mushroom and Egg White with Broccoli,

Braised E-fu Noodles with Sakura Dried Shrimp and Wild Mushroom in Lobster Sauce,

Fried Rice with Scallop, Conpoy, Kale and Egg White

紅酒燴鴨、鮮菇鮑汁扒鵝掌、脆皮炸子雞、清蒸大杉斑、冰糖元蹄、蟹肉草菇蛋白扒西蘭花、

龍蝦汁櫻花蝦野菌炆伊麵、帶子瑤柱玉蘭蛋白炒飯

## GRILLED SELECTION 鐵板類

Pan-fried Lamb Chop , Pan- Fried Beef Short Ribs

(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)

香煎羊扒, 香煎牛仔骨

(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

## ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Beef Prime Rib

(served with Gravy or Black Pepper Sauce)

燒乳豬、燒牛肋排

(配肉汁或黑椒汁)

## DESSERT SELECTION 甜品

Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly, Cheese Cake, Mousse Cake, Ice Cream, Sweetened Soya Bean Curd, Chocolate Fountain, Red Beans, Fresh Lily Bulbs and Lotus Seeds in Sweet Soup

炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉、紅豆蓮子百合糖水

## FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple

西瓜、蜜瓜、哈密瓜、菠蘿

• All prices are subject to 10% service charge

## DINNER BUFFET MENU B (HK\$798)

### LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale  
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

### VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean  
車厘茄、青瓜、粟米粒 / 珍珠萵、白菌、豆角、雞心豆、紅腰豆

### CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins  
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

### DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil  
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

### SALAD 沙律

German Potato Salad, Fungus Jellyfish Cucumber Salad, Tuna Fish Fusilli Pasta Salad,  
Tomato Salad in Japanese Sesame Sauce  
德國薯仔沙律、木耳海蜇青瓜沙律、吞拿魚螺絲意粉沙律、日式麻醬蕃茄沙律

### CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Salami, Parma Ham (24 months), Cold Cut (3 types),  
Homemade Marinated Specialty Salmon  
金文拔芝士、埃文達芝士、藍芝士、車打芝士、沙樂美腸、巴馬火腿 (24個月)、凍肉 (3款)、自家醃製特色三文魚

### ICE POOL 冰池

Alaskan King Crab Leg, Shrimp, Abalone, NZ Black Mussel, Boston Lobster  
皇帝蟹腳、蝦、鮑魚、新西蘭黑青口、波士頓龍蝦

• All prices are subject to 10% service charge

## SOUP 餐湯

Braised Bird's Nest with Crab Meat and Mashed Winter Melon, Lobster Bisque  
蟹肉冬茸燕窩羹、法式龍蝦湯

## HOT SELECTION 熱盤

Roasted Pork Knuckle, Fish Maw and Braised Goose Webs in Abalone Sauce, Deep-fried Prawns in Tomato Sauce,  
Braised Wagyu Beef Oxtail in Red Wine Sauce, Steamed Leopard Coral Garoupa, Crab Meat and Straw Mushroom with Broccoli,  
Braised E-fu Noodles with Sakura Dried Shrimp and Wild Mushroom in Lobster Sauce,  
Fried Rice with Scallop, Conpoy, Kale and Egg White

燒咸豬手、鮑汁花膠扒鵝掌、茄汁蝦、紅酒燴和牛尾、清蒸西星斑、蟹肉草菇扒西蘭花、龍蝦汁櫻花蝦野菌炆伊麵、帶子瑤柱玉蘭蛋白炒飯

## GRILLED SELECTION 鐵板類

Pan-fried Lamb Chop , Pan- Fried Beef Short Ribs  
(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)

香煎羊扒, 香煎牛仔骨  
(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

## ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Australian Wagyu Beef Prime Rib  
(served with Gravy or Black Pepper Sauce)

燒乳豬、燒澳洲和牛牛肋排  
(配肉汁或黑椒汁)

## DESSERT SELECTION 甜品

Red Dates and Peach Gum in Sweet Soup, Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly,  
Cheese Cake, Mousse Cake, Ice Cream, Sweetened Soya Bean Curd, Chocolate Fountain  
紅棗桃膠、炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉

## FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple  
西瓜、蜜瓜、哈密瓜、菠蘿

• All prices are subject to 10% service charge

## DINNER BUFFET MENU C (HK\$998)

### LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale  
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

### VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean  
車厘茄、青瓜、粟米粒 / 珍珠萵、白菌、豆角、雞心豆、紅腰豆

### CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins  
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

### DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil  
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

### SALAD 沙律

Green Bean Noodles with Jellyfish and Shredded Chicken in Sesame Sauce Salad,  
Marinated Mushroom and Penne Salad, Thai Seafood and Glass Noodle Salad, German Potato Salad  
海蜇雞絲粉皮沙律、蘑菇長通粉沙律、泰式海鮮沙律、德國薯仔沙律

### CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Salami, Iberico Ham, Cold Cut (3 types),  
Homemade Marinated Specialty Salmon  
金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、沙樂美腸、西班牙黑毛豬火腿、凍肉 (3款)、自家醃製特色三文魚

### ICE POOL 冰池

Boston Lobster, Abalone, Alaskan King Crab Leg, Shrimp, NZ Black Mussel  
波士頓龍蝦、鮑魚、皇帝蟹腳、蝦、新西蘭黑青口

• All prices are subject to 10% service charge

## SOUP 餐湯

Braised Seafood, Fish Maw, Conpoy and Abalone in Soup, Crab Meat Pumpkin Cream Soup  
紅燒鮑魚花膠瑤柱海皇羹、蟹肉南瓜忌廉湯

## HOT SELECTION 熱盤

Deep-fried Crispy Chicken, Deep-fried Crab Claws with Shrimp Mousse, Steamed Fresh Spotted Garoupa,  
Fish Maw and Braised Goose Webs with Black Mushrooms, Crab Meat, Straw Mushroom and Egg White with Broccoli,  
Stir-fried Prawns with Vegetables, Braised E-fu Noodles with Sakura Dried Shrimp and Wild Mushroom in Lobster Sauce,  
Fried Rice with Scallop, Conpoy, Kale and Egg White  
當紅脆皮雞、百花釀蟹鉗、蒸東星斑魚、北菇花膠扣鮮鵝掌、蟹肉草菇蛋白扒西蘭花、碧綠炒蝦球、  
龍蝦汁櫻花蝦野菌炆伊麵、帶子瑤柱玉蘭蛋白炒飯

## GRILLED SELECTION 鐵板類

Pan-fried Lamb Chop, Pan-Fried Beef Short Ribs  
(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)  
香煎羊扒, 香煎牛仔骨  
(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

## ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Lamb Rack, Roasted Australian Wagyu Beef Prime Rib  
(served with Gravy or Black Pepper Sauce)  
燒琵琶乳豬、燒羊架、燒澳洲和牛牛肋排  
(配肉汁或黑椒汁)

## DESSERT SELECTION 甜品

Red Dates and Peach Gum in Sweet Soup, Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly,  
Cheese Cake, Mousse Cake, Ice Cream, Sweetened Soya Bean Curd, Chocolate Fountain  
紅棗桃膠、炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉

## FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple  
西瓜、蜜瓜、哈密瓜、菠蘿

• All prices are subject to 10% service charge