



**婚宴菜单一 Wedding Menu A**

**RMB588 per person**

七星伴月 (京城大拼盘)  
Cold cut combination platter

早得贵子 (美极基围虾)  
Steamed Ji Wei shrimps with soy sauce

延年益寿 (瑶柱四宝羹)  
Doubled boiled assorted seafood soup with conpoy

鸳鸯结对 (酱皇爆目鱼卷)  
Fried cuttlefish balls with soy sauce

鸿运年年 (清蒸多宝鱼)  
Steamed turbot fish

金玉满山 (香酥鸭夹饼)  
Deep fried crispy duck with pancake

郎才女貌 (松仁镇江骨拼脆奶)  
Deep fried spare ribs with crispy milk

如胶似漆 (干贝牛崧扒时蔬)  
Sauteed vegetable with dried conpoy and minced beef

富贵荣华 (扬州炒饭)  
Fried rice Yangzhou style

永结同心 (双色美点)  
Chinese dim sum

百年好合 (香滑花生露)  
Sweetened peanut cream

四季平安 (时令果盘)  
Seasonal fresh fruit platter

每位人民币 588 另加 15% 服务费 RMB588 and subject to 15% surcharge per person

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**婚宴菜单二 Wedding Menu B**

**RMB588 per person**

七星伴月 (锦绣大拼盘)

Barbecued meat combination platter

早得贵子 (竹笼荷叶蒜蓉蒸基围虾)

Steamed shrimps with minced garlic

延年益寿 (野山菌炖童子鸡)

Doubled boiled sliced chicken soup with wild mushroom

鸳鸯结对 (金粟海鲜碟)

Deep fried seafood with sweet corn

鸿运年年 (松鼠蒸桂鱼)

Steamed mandarin fish

金玉满山 (姜葱霸皇鸡)

Baked chicken with ginger and onion

郎才女貌 (黑椒牛柳粒)

Sauteed diced beef with black pepper

如胶似漆 (双菇扒时蔬)

Sauteed vegetable with mushroom

富贵荣华 (银芽豉油皇炒面)

Fried noodle with bean sprout and soy sauce

永结同心 (点心拼盘)

Chinese dim sum

百年好合 (生磨杏仁茶)

Sweetened almond cream

四季平安 (时令果盘)

Seasonal fresh fruit platter

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**婚宴菜单三 Wedding Menu C**

**RMB888 per person**

喜庆满堂 (烧味大拼盘)

Barbecued meat combination platter

千里姻缘 (瑶柱蟹肉扒鲜菇)

Braised mushroom with crab meat and dried scallops

旺夫益子 (XO 酱碧绿虾仁澳带)

Sautéed shrimps and scallops with XO sauce

五代同堂 (鲍参翅肚羹)

Braised shark's fin soup with assorted seafood

鸳鸯戏水 (古法蒸海青斑)

Steamed green garoupa with shredded pork

情意绵绵 (龙虾片脆皮双鸽皇)

Deep-fried crispy pigeon

堆金积玉 (蜜奶京都骨)

Deep-fried spare ribs with jelly milk

相亲相爱 (荷塘百合水芹香)

Sautéed celery and lily

儿女情长 (太极鸳鸯饭)

Fried rice with two kind of style

成双成对 (美点双辉)

Chinese Dim Sum

甜甜蜜蜜 (陈皮红豆沙汤丸)

Cream of red bean with glutinous rice dumpling

锦上添花 (合时果盘)

Seasonal fresh fruit platter

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**婚宴菜单四 Wedding Menu D**

**RMB888 per person**

喜庆满堂 (风味八小碟)  
Cold cut combination platter

千里姻缘 (蜜椒西冷牛肉)  
Sautéed sirloin beef with pepper

旺夫益子 (高邮海鲜酿蟹钳)  
Braised crab claw with assorted seafood

五代同堂 (红烧竹笙海鲜翅)  
Braised shark's fin soup with bamboo fungus and assorted seafood

鸳鸯戏水 (港式鸡油蒸多宝鱼)  
Steamed turbot fish with chicken oil

情意绵绵 (吊烧清远鸡拼春卷)  
Deep-fried crispy chicken with spring roll

堆金积玉 (百叶结蒸甲鱼)  
Steamed turtle with Chinese herbs

相亲相爱 (鲜花菇扒时蔬)  
Braised seasonal vegetables with mushroom

儿女情长 (蟹肉金菇干烧伊面)  
Braised E-Fu noodles with mushroom and crab meat

成双成对 (美点双辉)  
Chinese Dim Sum

甜甜蜜蜜 (酒酿圆子)  
Boiled glutinous rice dumpling

锦上添花 (四季果盘)  
Seasonal fresh fruit platter

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**婚宴菜单五 Wedding Menu E**

**RMB1,188 per person**

天赐良缘 (鲜果沙律明虾)

Prawn salad with fruits

情深似海 (脆皮腰果海鲜球)

Deep-fried seafood balls with cashew nuts

子孙满堂 (酒香凤肝拼酱皇带子)

Braised marinated chicken's liver and scallops

喜鹊登梅 (奇珍花胶鸭丝烩鱼翅)

Braised shark's fin soup with fish maw and shredded duck

心心相印 (鲍片扒生菜胆)

Sauteed vegetable with sliced abalone

情投意合 (清蒸海石斑)

Steamed garoupa

心想事成 (芝麻盐焗鸡)

Baked marinated chicken with salty sesame

玉洁冰清 (妙品三招牛柳条)

Sauteed beef fillet with colorful peppers

福禄双全 (中华花菇烩嘉蔬)

Sauteed vegetable with mushroom

顺顺利利 (北海瑶柱福州饭)

Fried rice with diced conpoy

蒸蒸日上 (宁波姜茶汤丸)

Boiled glutinous rice dumplings

满园春色 (精美鲜果盘)

Seasonal fresh fruit platter

每位人民币 1,188 另加 15%服务费 RMB1,188 and subject to 15% surcharge per person

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**婚宴菜单六 Wedding Menu F**

**RMB1,188 per person**

天赐良缘 (乳猪冷拼盘)  
Suckling pig combination platter

情深似海 (桂林虾丸配千岛汁)  
Braised shrimp balls with 1000 island dressing

子孙满堂 (金银蒜蒸开边龙虾)  
Streamed lobster with ginger

喜鹊登梅 (菜汁如意鸡丝烩鱼翅)  
Braised shark's fin soup with shredded chicken

心心相印 (鲍汁花菇扣辽参)  
Braised sea cucumber and mushroom in abalone sauce

情投意合 (港式蒸海石斑)  
Steamed groupa Hong Kong style

心想事成 (麒麟玉树鸡)  
Steamed chicken with ham and mushroom

玉洁冰清 (蒜香肉排拼素春卷)  
Deep fried spare ribs with vegetarian spring rolls

福禄双全 (蜜豆百合南瓜夏威夷果)  
Sautéed pumpkin with macadamia nuts

顺顺利利 (肉丝冬笋素菜炒年糕)  
Fried glutinous cake with shredded pork, asparagus and vegetable

蒸蒸日上 (蛋挞拼叉烧酥)  
Chinese egg tartlets and BBQ pork puffs

满园春色 (精美鲜果盘)  
Seasonal fresh fruit platter

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## Wedding Reception Buffet Menus

### Menu I

RMB888 per person

#### **Appetizers and salads**

Selection of nigiri and maki sushi with pickled ginger, wasabi and soy sauce  
Rock oysters on ice with shallot-vinegar, cocktail sauce, Aioli sauce  
Baked veal loin with tuna-capers cream  
Celestial Court barbecued meats with sauces and condiments  
Chicken liver mousse with raisin toast  
Thai spicy chicken salad with tomato and coriander  
Mustard marinated potato with smoked salmon and dill  
Tian of tomato and buffalo mozzarella with olive oil  
Caesar salads with focaccia croutons  
Mesclun greens with dressings and condiments

#### **Soups**

Roasted apple and pumpkin chowder with cheese ravioli  
Crab and shark's fin soup  
Earthy baked breads

#### **From the charcoal grill**

Baby lobster  
Prawns and scallops skewers  
Marinated cod  
Spring chicken  
Lamb chops  
Beef tenderloin  
Homemade sausages  
Grilled zucchini with spinach filling  
Baked potatoes with condiments

#### **Carvery**

Peppered beef sirloin with red wine sauce

#### **Hot entrées**

Hot smoked fillet of salmon on choi sam, tomato-capers sauce  
Wok fried sweet and sour prawns with pineapple and peppers  
Grilled lamb rump on baked pumpkin, mint jus  
Duck with yellow curry and grapes  
Sautéed green asparagus in herb butter  
Potato leek gratin  
Steamed rice

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### **Desserts**

Strawberry cheese cake  
Lemon tart meringue  
Apple crumble  
Cheery trifle shooter  
Rock melon with sago-gula malaka

Dark and white chocolate cake  
Mango charlotte  
Vanilla pannacotta  
Ice creams with toppings  
Seasonal fruit

### **Cocktail reception**

Vegetables crudités with blue cheese dip, yogurt and cucumber shooter  
Spicy fried wonton skin, ham and cheese strudel  
Mixed nuts and chips  
RMB130 per person

### **Enhancement wedding stations**

Freshly shucked NZ oysters RMB160 per person  
Seafood and shellfish bar RMB180 per person  
Miniature tartares of tuna, salmon and snapper RMB180 per person  
Ossetra caviar bar market price

All prices are in RMB and subject to 15% surcharge.  
9 tier regular wedding cake is included.  
Our Pastry Chef will be pleased to create wedding cakes to your liking;  
additional charge will apply according to specifications.

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## Wedding Reception Buffet Menus

### Menu II

RMB1,188 per person

#### **Appetizers and salads**

Selection sashimi, nigiri and maki sushi  
pickled ginger, wasabi and soy sauce  
Poached prawns and Alaskan crab claws on ice  
Glass noodle salad with shrimps and fish sauce  
Chicken with warm soy sauce  
Smoked salmon and cream cheese tian with lamp fish roe  
Green papaya salad with peanuts and garlic  
Poached seafood salad with lime-tarragon dressing  
Ahi tuna Nicoise salad  
Organic rice salad with pickles and vegetables  
Caesar salad with olives croutons  
Mesclun greens with dressings and condiments

#### **Soups**

Hot and sour seafood soup  
French roasted onion soup with cheese croutons  
Earthy baked breads

#### **Paella station**

Seafood and chicken paella with pickled chilies

#### **Carvery**

Tray baked lamb leg with ham fried rice

#### **From the charcoal grill**

Baby lobster  
Prawns and scallops skewers  
Marinated cod  
Spring chicken  
Lamb chops  
Beef tenderloin  
Homemade sausages  
Baked peppers with fried rice filling  
Potato gratin with Swiss cheese

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### **Desserts**

Marble cheese cake  
Chocolate-caramel tart  
Berries pie  
Passion fruit and cream mousse  
Chilled coconut syrup with mango  
Chocolate pralines cake  
Banana cake  
Tiramisu  
Ice creams with toppings  
Seasonal fruit

### **Cocktail reception**

Vegetables crudités with blue cheese dip, yogurt and cucumber shooter  
Spicy fried wonton skin, ham and cheese strudel  
Mixed nuts and chips  
RMB130 per person

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## Wedding Reception Set Menus

### Menu I&II

RMB588 per person

#### Menu I

##### **Appetizer**

Snapper confit and crispy white bait  
aromatic mesclum and tomato tobiko vinaigrette

##### **Soup**

Essence of wild mushroom  
spring vegetable julienne

##### **Entrée**

Pot au-feu breast and leg of chicken  
bed of Mediterranean vegetable stew

##### **Dessert**

Apple tatin  
chilli caramelised walnut and sundried pineapple

#### Menu II

##### **Appetizer**

Smoked salmon carpaccio, crispy sweet potato  
Horseradish, roe, crème fraiche, lemon and chives

##### **Soup**

Butternut squash and caraway bisque  
braised squid dumpling

##### **Entrée**

Oven roasted lamb shank  
wine jus, garlic mash and asparagus

##### **Dessert**

Blueberry cheesecake  
vanilla beans sauce, praline cream

#### **Cocktail reception**

Vegetables crudités with blue cheese dip, yogurt and cucumber shooter  
Spicy fried wonton skin, ham and cheese strudel  
Mixed nuts and chips  
RMB130 per person

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## Wedding Reception Set Menus

### Menu III&IV

RMB888 per person

#### Menu III

##### **Appetizer**

Peking duck rolled in pancake and condiments  
shark's fin and crab meat soup, barbequed pork

##### **Entrée**

Grilled scallops, beetroot pesto  
micro greens and caviar pesto

##### **Soup**

Clams chowder  
olives croutons

##### **Sorbet**

Champagne sorbet with arugula leaf

##### **Main course**

Tray baked beef tenderloin  
prune jam, pearled onion and glazed potatoes cream

##### **Dessert**

Lemongrass iced soufflé  
candied hawthorn and passion fruit sauce

#### Menu IV

##### **Appetizer**

Carpaccio of hamachi fish  
rock oyster and mandarin jelly, hot and sour soup

##### **Entrée**

Chilled foie gras terrine  
winter truffle, candied red dates

##### **Soup**

Blue crab soup  
miniature salmon dumplings

##### **Sorbet**

XO sorbet with chili

##### **Main course**

Angus beef sirloin roulade  
braised brisket and caramelized shallot tart

##### **Dessert**

Golden pear poached in spiced wine  
dates and chocolate mousse

#### **Cocktail reception**

Vegetables crudités with blue cheese dip, yogurt and cucumber shooter  
Spicy fried wonton skin, ham and cheese strudel  
Mixed nuts and chips  
RMB130 per person

#### **Enhancement wedding stations**

Freshly shucked NZ oysters RMB160 per person  
Seafood and shellfish bar RMB180 per person  
Miniature tartares of tuna, salmon and snapper RMB180 per person  
Ossetra caviar bar market price

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## Wedding Reception Set Menus

### Menu V&VI

RMB1,188 per person

#### Menu V

##### **Appetizer**

Roasted grouper with braised wild rice  
tomato water soup with lobster roll

##### **Soup**

Australian crayfish bisque  
spinach and cheese ravioli

##### **Entrée**

Spicy garlic shrimps with tofu crumbs  
mango, cucumber and plum salad

##### **Sorbet**

Tomato sorbet with sugared apple

##### **Main course**

Rack of lamb, cooked onion and black mushroom tart  
duck confit roll, spiced nuts and berries glaze

##### **Dessert**

Valrhona Araguani cake  
Brie cheese soufflé and bee's honey

#### Menu VI

##### **Appetizer**

Seared foie gras, fig chutney and plum cake  
Abalone and whelk soup with dried scallops

##### **Soup**

Truffle soup  
cepes mushroom timbale

##### **Entrée**

Apricot glazed sword fish  
Bamboo fungus with garlic and XO sauce

##### **Sorbet**

Orange and Campari sorbet with mint

##### **Main course**

Baked veal medallion and grilled king prawn  
crispy leek-foamed potato, chimichurri sauce

##### **Dessert**

Hazelnut, Valrhona manjari and caramel cake  
star anise infused kumquat

#### **Cocktail reception**

Vegetables crudités with blue cheese dip, yogurt and cucumber shooter  
Spicy fried wonton skin, ham and cheese strudel  
Mixed nuts and chips  
RMB130 per person

#### **Enhancement wedding stations**

Freshly shucked NZ oysters RMB160 per person  
Seafood and shellfish bar RMB180 per person  
Miniature tartares of tuna, salmon and snapper RMB180 per person  
Ossetra caviar bar market price

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