



# WED LIKE A CELEB MENU

## 活力星級婚宴菜單

**BY JAMES SHARMAN,  
ONE STAR HOUSE PARTY**

Having worked as protégée to Michelin-star winning chef Tom Aikens and at Noma (named World's Best Restaurant for four years), James Sharman is now travelling the world building pop-up restaurants inspired by the people and cultures he meets along the way.

James has created an exclusive wedding menu for W Hong Kong inspired by the city's local produce, unique blend of cultures and traditions as well as the hotel's FUEL philosophy.

香港W酒店與城中炙手可熱的名廚James Sharman（世界知名米芝蓮名廚Tom Aikens的得意弟子，以及曾四度榮獲「全球最佳餐廳」之丹麥星級餐廳Noma擔任二廚），攜手創造出摩登又時尚的婚宴菜單。James 經常周遊列國搜尋創作料理的靈感，探索當地獨特的文化及風土人情，並開設多間「快閃」餐廳，足跡遍佈全球。

不斷追求創新的James，於設計此婚宴菜單時巧妙地把時令食材揉合本地的傳統及文化，把香港W酒店所推崇「活力」及創意的理念完美呈現。

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**HK\$28,800** +10% SERVICE CHARGE  
PER TABLE OF 12 PERSONS

This menu offers a more fun, healthy and modern approach to a Chinese banquet, allowing guests to indulge while still having the energy to go longer, stay later and still feel fabulous the morning after.

以健康時尚又玩味的手法打造別具特色的中式婚宴，令賓客於盡情享受婚禮盛宴的同時，亦能於婚宴翌日容光煥發、活力無限地迎接新的一天。

## THE PIG

Pork Belly - Pickled Radish - Char Siu Pickled Wolf Berries  
紅燒豬腩伴醃漬蘿蔔片及醃漬叉燒風味杞子

## THE SCALLOP

Scallop - Broccoli - Lotus Root  
香煎帶子配西蘭花蓉及香脆蓮藕薄片

## THE GOOSE WEB

Goose Web - Cabbage  
鵝掌金磚配紅椰菜蓉

THE GOOSE WEB

## THE SOUP

Chicken Soup - Abalone - Onion Shells  
原隻鮑魚燉洋蔥雞湯

## THE FISH

Baked Grouper - Scallions - Soy Emulsion  
香蔥焗石斑魚配秘製鼓油醬

## THE CHICKEN & THE PUMPKIN

Crispy Chicken - Pumpkin - Ginger - Sesame  
炸子雞配薑粒芝麻南瓜蓉

## THE DUMPLING

BBQ Pork Dumplings - Wild Garlic  
蒸叉燒野蒜餃

## THE RICE

Fried Rice - Baked in Bamboo - Seafood  
竹筒海鮮炒飯

## THE ICED MILK TEA

Iced Milk Tea Dessert - Walnut Butter & Ginger  
奶茶甜品配核桃牛油及甜薑

## THE MOCHI FONDUE

Hawthorn Mochi - Sweet Red Bean Cream - Smoked Salted Chocolate  
自家製山楂麻糬配紅豆忌廉蓉及煙燻鹽味朱古力醬

