



WALDORF
ASTORIA™

SHANGHAI on the BUND
上海外滩华尔道夫酒店

COCKTAIL RECEPTION
鸡尾酒会

Cold Canapés

冷食

Crab Brul é | Parmesan Crust | Keta Caviar

焦糖蟹肉 | 干酪片 | 三文鱼子酱

Smoked Salmon with Creamy Cauliflower Mousse

烟熏三文鱼配奶油花菜泥

Marinated Scallops | Lime and Truffle Relish

香柠扇贝和松露汁

Puff Pastry Roll with Foie Gras Mousse

鹅肝慕斯泡芙

Lobster Medallion with Mango Relish

香芒龙虾

Hot Canapés

热食

Pan-fried Scallops Topped with Minced Shrimp

百花煎带子

Cod and Potato Lollipop

鳕鱼和土豆

Marinated Lamb | Hummus and Candied Tomato

腌羊排 | 鹰嘴豆泥和甜番茄

Baked Cheese and Spinach Filo Wraps

菠菜芝士酥皮卷

Spicy Pork Baby Back Ribs

香烤猪肋排



WALDORF
ASTORIA™

SHANGHAI on the BUND
上海外滩华尔道夫酒店

Shanghai
Crispy BBQ Puff
脆皮叉烧酥

Vegetable Spring Roll
素春卷

Dessert
甜品

Fresh Sliced Fruit Lollipop
新鲜水果棒

Coffee Crème Brûlée
咖啡焦糖布丁

Double Chocolate Brownies
巧克力布朗尼蛋糕

Cheese Cake
芝士蛋糕

Caramel Vanilla Cup
焦糖香草布丁

Berries Tart | Lime Zest
鲜莓挞配青柠丝

WA Chocolate Praline
华尔道夫特制巧克力

Lemon Pie
柠檬派

Please note that due to the use of fresh seasonal products, some ingredients may change based on their availability.

部分食材可能因季节供应而做适当调整

RMB 660 per Person Exclusive of 15% Service Charge
每位人民币 660 元另加 15% 服务费