



SPRING DINNER & ANNUAL EVENTS

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 BANQUET MENU

SUN - THU FRI - SAT
(HKD/table of 10-12 persons)

Dazzling	9,588	10,288
Jade	10,588	11,388
Celebratory	12,188	12,888

EXCLUSIVE PERKS

Guaranteed 8 tables or above:

- One lunch buffet voucher for two

Guaranteed 12 tables or above:

- One dinner buffet voucher for two

Guaranteed 18 tables or above:

- One lunch buffet voucher for two
- One dinner buffet voucher for two
- 10 dozens of pre-dinner snack
- Beverage package upgrade to 4 hours

CONTACT US

For enquiry or reservation, please contact our team at T (852) 3552 3366 / E cdhkg.events@cordishotels.com

Terms & Conditions

All prices are on a per table basis of 10-12 persons each and subject to 10% service charge. Offers are applicable to new bookings held from 1 November 2025 to 31 March 2026 and subject to availability. Offers cannot be used in conjunction with any other promotional offers or discounts. In case of any disputes, Cordis, Hong Kong reserves the right to the final decision.

PACKAGE INCLUSIONS

- 3-hour free-flow soft drinks, chilled orange juice and selected beer.
- Non-alcoholic welcome drink during pre-dinner period
- Single image on LED screen as backdrop at The Ballroom, Star Room and Shanghai Room. Hotel festive themed backdrop images are available
- Standard backdrop with gold English letterings at Shantung Room
- Use of LED lighting at The Ballroom
- Floral centerpiece per dining table
- Taiwanese or Cantonese mahjong table set up
- 1 valet car parking spaces for every 4 tables of 12 persons

EXTRA BEVERAGE OPTIONS

Classic	HKD800 per table 3-hour free-flow red and white house wines
Deluxe	HKD1,100 per table 3-hour free-flow red, white house wines and & sparkling wine

DAZZLING 如意盛宴
CANTONESE BANQUET MENU

明閣三小碟

至尊蜜汁叉燒、麻香海蜇、醋香雲耳

Ming Court Deluxe Appetizer Trio

Barbecued supreme pork loin with honey

Chilled jellyfish with sesame oil

Chilled black fungus with Chinese black vinegar

鮮淮山蜜豆炒帶子

Sautéed scallop with Chinese yam and honey pea

脆香窩貼大明蝦

Deep-fried shrimp toast with coriander

靈芝菇蟹肉扒翡翠

Braised vegetable with crab meat and marmoreal mushroom

松茸海參燉雞湯

Double-boiled chicken soup with sea cucumber and matsutake mushroom

翡翠蠔皇扣原隻鮑魚 (八頭)

Braised whole abalone (8 head) with vegetable in supreme oyster sauce

頭抽清蒸沙巴龍躉

Steamed giant garoupa with first-pressed soy sauce

當紅炸子雞

Roasted crispy-skin chicken

黑豚叉燒鮮蝦蔥花炒香苗

Fried rice with shrimp, barbecued kurobuta pork and spring onion

櫻花蝦野菌炆伊麵

Braised e-fu noodle with sakura shrimp and mushroom

遠年陳皮蓮子紅豆沙湯圓

Red bean cream sweetened soup with aged dried tangerine peel, lotus seeds
and glutinous rice dumpling

合桃酥、杞子桂花糕

Baked walnut pastry, chilled wolfberry and osmanthus pudding

星期日至星期四 Sunday to Thursday

港幣HKD9,588元

星期五至星期六 Friday to Saturday

港幣HKD10,288元

每席 10至12位 per table of 10-12 persons

JADE 鴻圖盛宴
CANTONESE BANQUET MENU

錦繡金袍乳豬

Roasted whole suckling pig

干巴菌醬翡翠明蝦球

Sautéed prawn with vegetable and ganba fungus sauce

酥炸鵝肝花枝球

Deep-fried cuttlefish ball stuffed with foie gras

雲腿竹筴扒時蔬

Braised vegetable with bamboo pith and Yunnan ham

猴頭菇舞茸豬脰燉鮮螺頭

Double boiled soup with conch, pork shank, maitake and hericium mushroom

蠔皇翡翠扣原隻鮑魚 (六頭)

Braised whole abalone (6 head) with vegetable in supreme oyster sauce

薑蔥頭抽蒸沙巴龍躉

Steamed giant groupa with spring onion, ginger and first-press soya sauce

富貴鹽香雞

Chef's chicken baked in rock salt

煙三文魚蟹籽炒香苗

Braised fried rice with smoked salmon and crab roes

上湯鮮蝦水餃

Shrimp dumpling in supreme soup

紅棗圓肉杞子燉雪耳

Double-boiled sweetened soup with white fungus, red date, dried longan and wolfberry

笑口棗、杞子菊花糕

Baked pastry, chilled wolfberry and chrysanthemum pudding

星期日至星期四 Sunday to Thursday

港幣HKD10,588元

星期五至星期六 Friday to Saturday

港幣HKD11,388元

每席 10至12位 per table of 10-12 persons

CELEBRATORY 豐登盛宴
CANTONESE BANQUET MENU

鴻運乳豬全體

Roasted whole suckling pig

X.O. 醬鮮蘆筍炒蝦球帶子

Sautéed scallop and prawn with asparagus in X.O. sauce

酥炸焗釀蟹蓋

Deep-fried crabshell stuffed with crabmeat

翡翠玉環瑤柱脯

Braised winter melon ring stuffed with whole conpoy and vegetables

紅燒海皇燕窩羹

Braised bird's nest with assorted seafood

翡翠日本花菇扣原隻湯鮑(六頭)

Braised whole abalone (6 head) with Japanese mushroom and vegetables

頭抽清蒸老虎斑

Steamed tiger garoupa with spring onion, ginger and first-press soya sauce

脆皮一品吊燒雞

Roasted crispy-skin chicken

蔥香和牛鬆炒香苗

Fried rice with diced wagyu beef and spring onion

上湯羊肚菌鮮蝦水餃

Shrimp and morel dumpling in supreme soup

生磨合桃露湯丸

Sweetened walnut cream soup with glutinous rice dumplings

遠年陳皮紅豆酥、椰汁抹茶馬豆糕

Aged dried tangerine peel pastry, chilled split pea pudding with coconut milk and matcha

星期日至星期四 Sunday to Thursday

港幣HKD12,188元

星期五至星期六 Friday to Saturday

港幣HKD12,988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