



Celebration Moment Chinese Package 2024

Promotion Period: 1 January to 31 December 2024 (Inclusive)

From **HK\$5,488** net per table (10-12 persons)

3-hour unlimited serving of soft drinks, chilled orange juice & house beer

Privileges

- Free corkage for self-brought wine or hard liquor (1 bottle per table)
- Elegant centerpiece on each dining table and reception with seat cover
- Complimentary PA system
- Standard backdrop with English letterings
- Complimentary mahjong game
- Complimentary valet parking spaces (Subject to availability)
- Complimentary Wi-Fi

Enjoy 3-hour unlimited serving of house wine upon selecting designated menu

For more details, please contact Catering Department

Remarks: • Prices are subject to 10% service charge
• Minimum charge at HK\$6,000net (subject to 10% service charge) or 2 tables
• Terms & conditions apply



Reservations / Enquiries:

Tel: 2126 1972 Fax: 3900 3972

Email: catering@hp8dcatering.com

Website: www.harbour-plaza.com/8degrees

A member of
Harbour Plaza Hotels and Resorts
海逸國際酒店集團成員

Harbour Plaza 8 Degrees

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Celebration Moment Chinese Package 2024



HARBOUR PLAZA
8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

Menu A

8 Degrees Appetizer Platter
(Marinated Cucumber, Sliced Pork with Garlic Paste, Marinated Eggplant
with Sesame Oil and Marinated Chicken with Spicy Chili Oil)

Deep-fried Minced Shrimp Ball stuffed with Goose Liver

Stir-fried Scallop with Assorted Vegetables

Double-boiled Chicken Soup
with Cordyceps Flower and Bamboo Pith

Deep-fried Mango with Assorted Seafood Wrap

Braised Goose Web with Lingzhi Mushroom and Vegetable

Steamed Fresh Whole Garoupa

Roasted Crispy Chicken

Fried Rice with Assorted Seafood and Salty Egg Yolk

Braised E-fu Noodles with Crab Meat and
Assorted Mushroom

Double-boiled Red Dates and Lotus

Chinese Tea

Original price
HK **\$5,488** /per table

Menu B

Baked Stuffed Assorted Seafood in Crab Shell

Braised Seasonal Vegetable with
Sliced Sea Whelk and Black Mushroom

Deep-fried stuffed Mashed Shrimp Ball

Double-boiled Chicken Soup with Fish Maw and Conch

Sautéed Diced Veal with XO Sauce accompanied with
Seaweed Roll with Mashed Cuttlefish

Braised Goose Web with Lingzhi Mushroom and Vegetable

Steamed Fresh Whole Garoupa

Roasted Crispy Chicken with Preserved Red Bean Curd

Fried Rice with Sakura Shrimp with Conpoy

Poached Egg Noodles with Shrimps Dumpling

Double-boiled Papaya with Rock Sugar

Chinese Tea

Original price
HK **\$6,288** /per table

Menu C

Roasted Half Sucking Pig and
Deep-fried Mashed Shrimp Toasts

Braised Vegetable Marrow stuffed with
Scallop with Bird's Nest

Deep-fried Crab Claw stuffed with
Minced Shrimp and Cheese with Crispy Noodles

Braised Shark's Fin Soup with
Assorted Seafood and Bamboo Pith

Sautéed Diced Veal with XO Sauce accompanied with
Seaweed Roll with Mashed Cuttlefish

Braised Whole Abalone with Vegetables in Oyster Sauce (8 Heads)

Steamed Fresh Whole Garoupa

Roasted Garlic Crispy Chicken

Fried Rice with Sakura Shrimp with Conpoy

Braised E-fu Noodles with Diced Abalone and Chicken

Double-boiled Papaya with Rock Sugar

Chinese Tea

Original price
HK **\$7,388** /per table

- Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and house beer. Above prices are subject to 10% service charge. Based on table of 10-12 persons.
- Seasonal ingredients on the menu may be subjected to changes, depending on the availability, Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.
- If you have any concerns regarding food allergies, please alert your event manager prior to ordering.
- Terms and conditions apply, please contact our Catering Department for more details.