

HARBOUR PLAZA 8 DEGREES

KOWLOON · HONG KONG 8度海逸酒店

2024中式全包囍宴午餐菜譜 2024 All-Inclusive Chinese Wedding Lunch Menu

菜譜 Menu A

金豬耀紅袍 Roasted Whole Suckling Pig

百花釀蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp

高湯海味羹

Braised Assorted Dried Seafood Broth

瑤柱扒雙蔬

Braised Shredded Conpoy with Seasonal Vegetables

清蒸大海斑

Steamed Fresh Whole Garoupa

蒜香脆皮雞

Roasted Crispy Chicken With Crushed Garlic

福建炒飯

Fried Rice in Fujian Style

幸福蝦子伊麵

Braised E-fu Noodles with Shrimp Roe

百年好合

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

甜甜蜜蜜

Chinese Petits Fours

菜譜 Menu B

金豬耀紅袍 Roasted Whole Suckling Pig

翠綠蔬炒蝦仁

Sautéed Prawn with Seasonal Vegetables

雞絲燴生翅

Braised Shark's Fin Soup with Shredded Chicken

竹笙扒四寶蔬

Braised Seasonal Vegetables with Bamboo Pith

清蒸大海斑

Steamed Fresh Whole Garoupa

脆皮炸子雞

Roasted Crispy Chicken

海鮮炒絲苗

Fried Rice with Assorted Seafood

雜菌炆伊麵

Braised E-fu Noodles with Assorted Mushroom

雙喜杏仁茶

Sweetened Almond Cream

甜甜蜜蜜

Chinese Petits Fours

每席 per table

1/1 - 31/8

HK\$8,388

1/9 - 31/12

HK\$8,688

每席 per table

1/1 - 31/8

HK\$9,088

1/9 /- 31/12

HK\$9,488

- 週末及酒店特別日子(2024年12月24-26日)設有附加費。2024年7月及8月除外。 Supplement charge will be applied on every weekend and special days - Dec 24 - 26, 2024. Except July & August, 2024.
- 2小時無限量供應汽水、橙汁及精選啤酒·以上價目另收加一服務費·每席10-12位計算。 2 hours 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.
- 菜單上的食材供應有可能受季節因素影響,8 度海逸酒店保留最終決定權以更換價值相約之食材。 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.
- 如閣下對某種食物有過敏反應,請於點菜時通知會議及宴會統籌經理,以便作出妥善安排。 If you have any concerns regarding food allergies, please alert your Event Manager prior to ordering.
- 受條款及細則約束,詳情請向宴會部查詢。

Terms and conditions apply, please contact our Catering Department for more details.

A member of Harbour Plaza Hotels and Resorts 海染國際洒店集團成員