

2025 西式婚宴自助晚餐菜譜 A

2025 Western Wedding Dinner Buffet Menu A



HARBOUR PLAZA
8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

頭盤

香草三文魚
香辣牛肉沙律
蘋果菠蘿沙律
蟹籽沙律

沙律

羅馬生菜
捲曲生菜
紅葉生菜
刁草青瓜
蕃茄洋葱香草沙律
薯仔沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及意大利黑醋汁

配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青葱

冰鎮海鮮

大蝦、青口、翡翠螺
雜錦日式壽司及加州卷

湯

南瓜湯

即切烤肉

燒肉眼牛扒

醬汁：辣根汁、燒汁、德國芥末及英國芥末

熱盤

中式燒味拼盤
香煎羊扒配青胡椒汁
香煎龍脷柳配芥末籽忌廉汁
泰式青咖喱雞
碧綠油泡斑塊
XO醬鳳翼球
清炒時蔬
瑤柱金菇燴伊麵
海鮮炒飯

甜品

鮮果白酒啫喱
黑森林蛋糕
麵包牛油布甸配雲尼拿汁
牛奶朱古力奶凍
紅桑子朱古力慕絲
鮮果忌廉批
雲石芝士蛋糕
奶皇水晶角
鮮果拼盤

咖啡及茶

Appetizers

Home-made Dill Salmon
Spicy Roasted Sliced Beef with Lime Chilli Sauce
Apple and Pineapple Salad
Crab Roe Salad

Salads

Romaine Lettuce
Frisée
Lollo Rosso
Cucumber with Dill
Tomato and Purple Onion Salad with Basil
Potato Salad

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette

Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

Iced Seafood

Prawn, Mussel, Sea Whelk
Assorted Japanese Sushi and California Roll

Soup

Pumpkin Soup

Carving

Roasted Rib Eye of Beef
Dressings: Horseradish Sauce, Gravy Sauce,
Pommery Mustard and English Mustard

Hot Dishes

Barbecued Meat Combination
Pan-fried Lamb Cutlet with Green Peppercorn Sauce
Pan-fried Sole Fillet with Mustard Seed Cream Sauce
Thai Green Curry Chicken
Stir-fried Garoupa Fillet with Seasonal Vegetables
Sautéed Chicken Wings in XO Sauce
Stir-fried Seasonal Vegetables
Braised E-fu Noodles with Shredded Conpoy and Enoki Mushroom
Fried Rice with Assorted Seafood

Desserts

Fruit and White Wine Jelly
Black Forest Cake
Bread and Butter Pudding with Vanilla Sauce
Jivara Chocolate Terrine with Beetroot Jelly
Raspberry Chocolate Mousse
Seasonal Fruit Flan
Marble Cheesecake
Crystal Custard Dumpling
Fresh Fruit Platter

Coffee and Tea

每位 per person

HK\$738 (1/1 - 31/8)

HK\$788 (1/9 - 31/12)

週末及酒店特別日子(2025年12月24-26日)設有附加費。2025年7月及8月除外。
Supplement charge will be applied on every weekend and special days - Dec 24-26, 2025.
Except July & August, 2025.

3小時無限量供應汽水、橙汁及精選啤酒。以上價目須另收加一服務費(50位起)
3 hours unlimited serving of soft drinks, chilled orange juice and house beer
Above prices are subject to 10% service charge (For 50 persons or above)

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.

2025 西式婚宴自助晚餐菜譜 B

2025 Western Wedding Dinner Buffet Menu B



HARBOUR PLAZA
8 DEGREES
KOWLOON · HONG KONG
8度海逸酒店

頭盤

蕃茄芝士扒雜菜
煙香草三文魚
雜錦凍肉拼盤伴蜜瓜
紅椰菜蘋果芹菜沙律
蟹籽沙律
日式凍豆腐

沙律

羅馬生菜
捲曲生菜
紅葉生菜
刁草青瓜
蕃茄洋葱香草沙律
露筍
酸椰菜絲沙律
薯仔沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及意大利黑醋汁
配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青蔥

冰鎮海鮮

生蠔、大蝦、青口、翡翠螺
雜錦日式刺身
雜錦日式壽司及加州卷

湯

龍蝦湯
海鮮豆腐羹

即切烤肉

燒特級肉眼
醬汁：辣根汁、燒汁、德國芥末及英國芥末

熱盤

中式燒味拼盤
香煎羊扒配青胡椒汁
香煎澳洲盲曹柳配白酒汁
印度咖喱雞
清蒸原條石斑
黑椒牛仔骨
炒青口伴辣椒茄茸汁
金沙肉丸
清炒時蔬
蝦籽野菌炆伊麵
瑤柱蛋白炒飯

甜品

鮮果白酒啫喱
芒果拿破崙
麵包牛油布甸配雲尼拿汁
蛋白梳乎厘伴雜莓
朱古力車厘子蛋糕
鄉村蘋果包袱
鮮果忌廉批
雲石芝士蛋糕
奶皇水晶角
鮮果拼盤
咖啡及茶

Appetizers

Grilled Vegetables with Buffalo Mozzarella and Tomato
Smoked Salmon with Dill Herbs
Assorted Cold Cut with Honeydew Melon
Red Cabbage with Apple and Celery Salad
Crab Roe Salad
Japanese Cold Bean Curd

Salads

Romaine Lettuce
Frisée
Lollo Rosso
Cucumber with Dill
Tomato and Purple Onion Salad with Basil
Poached Asparagus
Coleslaw Salad
Potato Salad
Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette
Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

Iced Seafood

Oyster, Prawn, Mussel, Sea Whelk
Assorted Japanese Sashimi
Assorted Japanese Sushi and California Roll

Soup

Lobster Bisque
Braised Seafood Broth with Tofu

Carving

Roasted Rib Eye of Beef
Dressings: Horseradish Sauce, Gravy Sauce, Pommery Mustard and English Mustard

Hot Dishes

Barbecued Meat Combination
Pan-fried Lamb Cutlet with Green Peppercorn Sauce
Pan-fried Barramundi Fillet with White Wine Sauce
Indian Curry Chicken
Steamed Whole Garoupa with Soya Sauce
Stir-fried Veal Spare Rib with Honey and Black Pepper Sauce
Sautéed Mussel with Chilli Tomato Sauce
Deep-fried Meat Ball with Salty Egg Yolk
Stir-fried Seasonal Vegetables
Braised E-fu Noodles with Shrimp Roe and Mushroom
Fried Rice with Shredded Conpoy and Egg White

Desserts

Fruit and White Wine Jelly
Mango Napoleon
Bread and Butter Pudding with Vanilla Sauce
Egg White Soufflé with Seasonal Berries
Chocolate and Cherry Cake
Baked Country Apple Pocket
Seasonal Fruit Flan
Marble Cheesecake
Crystal Custard Dumpling
Fresh Fruit Platter
Coffee and Tea

每位 per person

HK\$798 (1/1 - 31/8)

HK\$858 (1/9 - 31/12)

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