



HARBOUR PLAZA  
8 DEGREES

KOWLOON • HONG KONG  
8度海逸酒店

## 6-course Festive Set Dinner Menu 六道菜節日特式晚餐菜譜

Assorted Seafood on Ice 海鮮拼盤  
(Snow Crabs, Shrimps, Steamed Fresh Abalone & Sea Whelks)  
(雪花蟹腳、海蝦、蒸鮮鮑魚及海螺)

Baked Lobster Bisque in Puff Pastry  
酥皮焗龍蝦湯

Or或

Caesar Salad with Smoked Salmon  
煙三文魚凱撒沙律

Pan-fried Duck Foie Gras with Apple  
香煎脆皮鴨肝伴蘋果

Baked Lobster with Cheese  
芝士焗龍蝦

Baked Oysters with Cheese / Steamed Oyster with Garlic  
芝士焗蠔 / 蒜蓉蒸蠔

Traditional Roasted Turkey with Stuffing and  
Grilled Honey Ham in Cranberry Sauce  
烤火雞配蜂蜜火腿伴金巴利汁

Or或

Grilled Rib Eye of Beef with Three Peppercorn Sauce  
扒肉眼伴雜胡椒汁

Or或

Pan-fried Barramundi with Champagne Cream Sauce  
香煎海盲鱸伴香檳忌廉汁

Or或

Pan-fried Salmon with Champagne Cream Sauce  
香煎三文魚配香檳忌廉汁

Mango Napoleon  
芒果拿破崙

Or或

Grilled Cheesecake with Mixed Berries Sauce  
烤芝士餅配雜莓汁

Coffee or Tea  
咖啡或茶



**HK\$608** / 每位  
person

• Photos are for reference only 圖片只供參考

• Subject to 10% service charge based on original price 另收加一服務費並以原價計算  
• Harbour Plaza 8 Degrees reserves the right of the final decision in case of any disputes  
如有任何爭議, 8度海逸酒店保留最終決定權