



HARBOUR PLAZA
8 DEGREES

KOWLOON • HONG KONG

8度海逸酒店

Menu 菜單A

焗釀蟹蓋

Baked stuffed with Assorted Seafood in Crab Shell

花菇鮑螺片扒時蔬

Braised Seasonal Vegetable with Sliced Sea Whelk and Black Mushroom

脆炸黃金蟹棗球

Deep-fried stuffed with Mashed Shrimp Ball

花膠螺頭燉雞

Double-boiled Chicken Soup with Fish Maw and Conch

紫菜金盞XO醬爆墨魚卷及牛仔粒

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

靈芝菇扣鵝掌

Braised Goose Web with Lingzhi Mushroom and Vegetable

清蒸原條大海斑

Steamed Fresh Whole Garoupa

南乳脆燒雞

Roasted Crispy Chicken with Preserved Red Bean Curd

櫻花蝦瑤柱炒飯

Fried Rice with Sakura Shrimp with Conpoy

水餃上湯生麵

Poached Egg Noodles with Shrimps Dumpling

冰花燉萬壽果

Double-boiled Papaya with Rock Sugar

中國茗茶

Chinese Tea

· 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.