



HARBOUR PLAZA  
8 DEGREES

KOWLOON • HONG KONG

8度海逸酒店

## Menu 菜單 B

乳豬半隻拼百花蝦多士

Roasted Half Suckling Pig and Deep-fried Mashed Shrimp Toasts

玉環釀燕窩帶子

Braised Vegetable Marrow stuffed with Scallop with Bird's Nest

金絲芝心拌蟹鉗

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

紅燒竹筍海皇翅

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

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

蠔皇原隻鮑魚燴翡翠 - 八頭

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

清蒸原條大海斑

Steamed Fresh Whole Garoupa

蒜香一品雞

Roasted Garlic Crispy Chicken

櫻花蝦瑤柱炒飯

Fried Rice with Sakura Shrimp with Conpoy

鮑魚雞粒炆伊麵

Braised E-fu Noodles with Diced Abalone and Chicken

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.