

週年午宴及春茗午宴菜單A

Chinese Annual Lunch & Spring Lunch Menu A

四方福臨門

(鴻運燒味拼盤 - 燒鴨、五香牛腩、燒腩仔、海蜇)

Assorted Cantonese Barbecue Platter

(Roasted Duck, Chilled Marinated Beef Shank, Roasted Pork Belly,
Marinated Jellyfish)

生財好市來 (生菜蠔豉大剛)

Braised Dried Oyster and Pig Tongue with Vegetable

大鵬展翅飛 (姬松茸螺頭燉雞湯)

Double-boiled Chicken Soup with Conch and Blaze Mushroom

金錢大滿貫 (花菇翠綠扣玉掌)

Braised Goose Web with Black Mushroom and Vegetable

年年喜有餘 (清蒸大海斑)

Steamed Fresh Whole Garoupa

金雞報春豐 (脆皮蒜香雞)

Roasted Crispy Chicken with Crushed Garlic

金稻慶豐年 (瑤柱海皇炒香苗)

Fried Rice with Assorted Seafood, Conpoy and Egg White

春早福滿門 (雲腿銀芽炆伊府麵)

Braised E-fu Noodles with Yunnan Ham and Bean Sprout

闔家慶團圓 (紅棗桂圓銀耳露)

Sweetened Snow Fungus Soup with Red Dates and Dried Longan

美點雙輝映

Chinese Petit Four

中國茗茶

Chinese Tea

每席HK\$7,388 per table

週年午宴及春茗午宴菜單B

Chinese Annual Lunch & Spring Lunch Menu B

風山又水起 (海蜇三文魚撈起)

Salmon "Lo Hei"

Assorted Shredded Vegetables, Jelly Fish, Sesame Sauce

發財好市來 (髮菜蒜子瑤柱甫)

Braised Whole Conpoy with Sea Moss with Garlic

花開春富貴 (姬松茸螺頭燉雞湯)

Double-boiled Chicken Soup with Conch and Blaze Mushroom

福祿好運來 (碧綠蠔皇鮑甫)

Braised Sliced Abalone with Black Mushroom and Vegetable

魚躍慶豐年 (清蒸沙巴龍躉)

Steamed Fresh Sabah Giant Garoupa

鳳鳴報春豐 (黃金脆皮燒雞)

Roasted Crispy Chicken with Supreme Soy Sauce

豐收迎金稻 (金瑤杞子藜麥炒香苗)

Fried Rice with Quinoa, Shredded Conpoy and Wolfberry

金碧賀新歲 (金華上湯生麵)

Noodles in Superior Broth with Shredded Yunnan Ham

闔家慶團圓 (蓮子百合紅豆沙)

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

美點雙輝映

Chinese Petit Four

中國茗茶

Chinese Tea

每席HK\$8,888 per table

10 – 12 persons per table, subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$400 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

每席10-12位計算, 另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級: 2小時精選紅白餐酒無限量供應, 每席額外收費港幣400元
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權
以更換同等價值的食材

週年晚宴及春茗晚宴菜單A

Chinese Annual Dinner & Spring Dinner Menu A

寶珠福臨門 (鴻運乳豬拼盤)
Barbecued Sliced Suckling Pig

花團添錦簇 (百合萵筍炒桂花蚌)
Sautéed Sea Clam with Asparagus Lettuce and Lily Bulb

遍地滿金錢 (富貴千島黃金球)
Deep-fried Shrimp Mousse Ball with Thousand Island Dressing

發財好市來 (碧綠發財瑤柱甫)
Braised Dried Conpoy with Sea Moss and Vegetable

鴻圖展大志 (海皇花膠羹)
Braised Shredded Fish Maw Soup with Seafood

橫財兼就手 (花菇翠綠扣玉掌)
Braised Goose Web with Black Mushroom and Vegetable

年年喜有餘 (香蔥油蒸大海斑)
Steamed Fresh Garoupa with Scallion Oil

鳳鳴報春豐 (當紅炸子雞)
Roasted Crispy Chicken

金稻慶豐年 (蛋白帶子炒香苗)
Fried Rice with Scallop and Egg White

福鮑好運來 (海螺雞絲炆伊府麵)
Braised E-fu Noodles with Shredded Whelk and Chicken

美景豐連年 (冰花蘆薈燉紅蓮)
Double-boiled Red Date with Lotus and Aloe

美點雙輝映
Chinese Petit Four

中國茗茶
Chinese Tea

每席HK\$9,388 per table

10 – 12 persons per table, subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$600 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

週年晚宴及春茗晚宴菜單B

Chinese Annual Dinner & Spring Dinner Menu B

風山又水起 (元貝三文魚撈起)
Salmon "Lo Hei"
Fresh Salmon, Sea Scallop, Assorted Shredded Vegetable with Sesame Sauce

花開添富貴 (蜜糖豆炒鴛鴦蚌)
Sautéed Duo Clam with Sugar Snap Pea

黃金滾滾來 (脆炸蝦球)
Deep-fried Mashed Shrimp Ball

發財好市來 (發財蒜子瑤柱甫)
Braised Whole Conpoy with Garlic and Sea Moss

紫燕喜華堂 (紅燒海皇竹筍燕窩羹)
Braised Bird's Nest Soup with Seafood and Bamboo Pith

年年鮑有餘 (碧綠北菇鮑甫)
Braised Sliced Abalone with Black Mushroom in Oyster Sauce

魚躍慶豐年 (薑蔥頭抽蒸沙巴躉)
Steamed Fresh Sabah Giant Garoupa in Supreme Soy Sauce

鳳鳴報春豐 (當紅炸子雞)
Roasted Crispy Chicken

香稻豐連年 (飄香鴨崧荷葉飯)
Fried Rice with Roasted Duck Wrapped in Lotus Leaf

竹報喜平安 (韭黃上湯鮮蝦水餃)
Shrimp Dumpling and Chive in Superior Soup

大展喜鴻圖 (杞子圓肉燉桃膠)
Sweetened Peach Gum Soup with Lotus Seed, Dried Longan and Wolfberry

美點雙輝映
Chinese Petit Four

中國茗茶
Chinese Tea

每席HK\$10,888 per table

每席10-12位計算, 另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級: 3小時精選紅白餐酒無限量供應, 每席額外收費港幣600元
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權
以更換同等價值的食材

如意春茗西式自助午餐A
Western Spring Lunch Buffet Menu A

Appetizers 前菜

- Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Cajun Seafood Salad with Sweet Bell Pepper
卡真甜椒海鮮沙律
Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Tomato and Feta Cheese Salad
番茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel,
Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiment: Croûton, Bacon, Shaved Parmesan Cheese
and Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi 壽司

- Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

- Minestrone Soup with Pesto
意大利雜菜湯
Selection of Slice Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

- Slow-roasted Crispy Pork Belly
慢烤脆皮豬腩
Served with Apple Sauce and Gravy
配蘋果汁及燒汁

Hot Dishes 熱盤

- Beef Stew in Red Wine Sauce and Root Vegetable
紅酒燴牛肉配根莖蔬菜
Tandoori Chicken with Cucumber Raita
天多尼烤雞件配青瓜乳酪
Pan-fried Sole Fillet with Dill Cream Sauce
香煎龍躑柳伴香草忌廉汁
Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper
彩椒西蘭花炒花枝片
Braised Dried Oyster and Pig Tongue with Garlic
蒜子蠔豉大利
Braised Vegetable with Shredded Yunnan Ham
雲腿絲扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
Penne with Herbed Tomato Sauce
香草番茄蓉燴長通粉

Dessert 甜品

- French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
Black Glutinous Rice with Coconut Milk
椰汁黑糯米
Crystal Custard Dumplings
奶皇水晶角
Vanilla Crème Brûlée Tart
法式焦糖燉蛋撻
Dark Chocolate Truffle Cake
特濃朱古力蛋糕
Verrine with Raspberry and Strawberry Cream
紅桑子士多啤利慕絲杯
Blueberry Cheesecake
藍啤梨芝士蛋糕
Fresh Fruit Platter
新鮮果碟

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$538** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白酒酒無限量供應，每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

如意春茗西式自助午餐B
Western Spring Lunch Buffet Menu B

Appetizers 前菜

- Smoked Atlantic Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
- Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
- Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
- Thai Pomelo Salad with Assorted Seafood
泰式柚子海鮮沙律
- Fresh Salmon "Lo Hei" Salad
鮮三文魚"撈起"沙律
- Black Fungus and Okra Salad with Sesame Oil
涼伴木耳秋葵沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
- Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel,
Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
- Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
- Condiment: Croûton, Bacon, Shaved Parmesan Cheese
and Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi 壽司

- Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙壽司及加州卷
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
- Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

- Cream of Wild Mushroom Soup
野菌忌廉湯
- Selection of Slice Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

- Roasted Australian Sirloin
烤原條澳洲西冷扒
- Dressing: Gravy Sauce and Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

- Grilled Duck Breast with Orange and Honey Sauce
烤鴨胸配香橙蜜糖汁
- Roasted Chicken with Porcini Cream Sauce
燒雞配牛肝菌忌廉汁
- Braised Pork Knuckle with Sea Moss in Oyster Sauce
發財蠔皇炆豬手
- Sautéed Shrimp and Green Vegetable with Spicy Sauce
醬爆碧綠蝦仁
- Pan-fried Sea Bass with Mussel and Clam Sauce
鱸魚柳配青口及蜆汁
- Braised Bamboo Pith with Vegetables
竹筍翡翠扒雙蔬
- Seafood Paella
西班牙海鮮燴飯
- Baked Vegetable Lasagne
焗意式雜菜千層麵

Dessert 甜品

- Deep-fried Sesame Ball
芝麻煎堆仔
- Chinese Red Date and Longan Sweetened Soup
紅棗桂圓茶
- Purple Potato Mousse Cake
紫薯慕絲蛋糕
- Osmanthus Pudding with Wolfberry
杞子桂花糕
- Calamansi Meringue Tart
蛋白糖霜香檸撻
- Roselle Chocolate Cake
洛神花朱古力蛋糕
- Mango Napoleon
芒果拿破崙
- Fresh Fruit Platter
新鮮果碟

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$598** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

如意春茗西式自助晚餐A
Western Spring Dinner Buffet Menu A

Appetizers & Salads 前菜及沙律

- Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
- Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
- Thai Chicken and Glass Noodles Salad
泰式香辣雞肉粉絲沙律
- Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
- Roasted Cauliflower and Shrimp Salad with Pomegranate
烤椰菜花石榴子鮮蝦沙律
- Kale and Couscous Salad
羽衣甘藍麥米沙律
- Roasted Pumpkin Salad with Pine Nut
燒南瓜松子沙律
- Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
- Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel,
Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
- Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
- Condiment: Crouton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

- Assorted Sushi and California Roll
雜錦壽司及加州卷
- Assorted Sashimi
雜錦日式刺身
- (Fresh Salmon, Tuna and Octopus三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
- Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

- French Onion Soup
法式洋葱湯
- Selection of Slice Bread and Rolls, Grissini
精選麵包籃
- Seafood Soup with Shredded Conpoy
海皇瑤柱羹

Carving 烤肉

- Roasted Australian Beef Rib Eye
烤原條澳洲肉眼扒
- Dressing: Gravy Sauce, Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

- Pan-fried Lamb Cutlet with Green Peppercorn Sauce
香煎羊扒配青胡椒汁
- Braised Pork Knuckle with Sea Moss in Oyster Sauce
發財蠔豉炆豬手
- Chicken Curry with Onion Tomato and Cream Sauce, Basmati Rice
洋蔥蕃茄忌廉汁咖喱雞配印度香苗
- Seafood in Thai Red Curry
泰式紅咖喱燴海鮮
- Steamed Fresh Sea Garoupa with Supreme Soya Sauce
清蒸原條海斑
- Gratinated Vegetable with Cheese
芝士焗時蔬
- Fried Five Grain Rice with Preserved Olive and Okra
秋葵欖菜炒五穀香苗
- Farfalle Pasta, Pumpkin & Porcini with Cream Sauce
南瓜牛肝菌蝴蝶粉

Dessert 甜品

- Baked Apple Crumble with Vanilla Sauce
焗蘋果金寶配雲呢拿汁
- Chilled Melon and Sago Syrup with Coconut Milk
椰汁蜜瓜西米露
- Deep-fried Sesame Puff
芝麻笑口棗
- Mango Pomelo Sago Pudding
芒果柚子西米布甸
- Seasonal Fruit and White Wine Jelly
白酒鮮果啫喱
- Japanese Matcha Cake Roll
日式抹茶卷
- Banana Chocolate Cake
香蕉朱古力蛋糕
- Baileys Irish Cream Cheesecake
百利甜酒芝士蛋糕
- Fresh Fruit Platter
新鮮果碟
- MÖVENPICK Ice-cream
MÖVENPICK 雪糕

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$738** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時

餐酒升級：3小時精選紅白酒酒無限量供應，每位額外收費港幣50元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

如意春茗西式自助晚餐B
Western Spring Dinner Buffet Menu B

Appetizers & Salads 前菜及沙律

- Smoked Atlantic Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
- Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
- Chicken with Pickle Lemon, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮薊沙律
- Thai Spicy Prawns and Green Papaya Salad
香辣鮮蝦木瓜沙律
- Fresh Salmon "Lo Hei" Salad
鮮三文魚 "撈起"沙律
- Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
- Quinoa Salad with Hazelnuts, Apples and Dried Cranberries
藜麥沙律配榛子、蘋果及金巴利乾
- Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
- Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
- Dressings: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
- 醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
- Condiment: Crouton, Bacon, Shaved Parmesan Cheese,
Lemon Wedge
- 配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

- Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙壽司及加州卷
- Assorted Sashimi
雜錦日式刺身
- (Fresh Salmon, Tuna, Octopus, Deep Water Shrimp and Surf Clam
(三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Brown Crab, Shrimp, Sea Whelk, Clam and Mussel
熟蟹、凍蝦、翡翠螺、蜆及青口
- Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
- 醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嘜汁

Soup 湯

- Seafood Chowder Soup
海鮮周打忌廉湯
- Selection of Slice Bread and Rolls, Grissini
精選麵包籃
- Double-Boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯

Carving 烤肉

- Slow-roasted Prime Rib Eye
慢烤原條特級肉眼扒
- Dressing: Gravy Sauce and Pommery Mustard
配燒汁及法國芥末
- Slow-roasted Pork Belly
慢烤原條黑毛豬腩
- Served with Apple Sauce and Gravy
配蘋果醬及燒汁

Hot Dishes 熱盤

- Herbed Chicken Breast with Ratatouille
香草烤雞伴法式燴菜
- Roasted Lamb Cutlet with Tarragon Jus
燒羊扒配他拉根香草汁
- Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
- Steamed Fresh Sea Garoupa with Supreme Soy Sauce
清蒸原條海斑
- Baked Mediterranean Seafood Pie
焗地中海海鮮批
- Braised Shanghai Brassica with Black Mushroom in Oyster Sauce
蠔皇花菇扒小棠菜
- Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒香苗
- Penne with Asparagus, Artichoke and Sun-Dried Tomato Sauce
蘆筍朝鮮薊番茄蓉長通粉

Dessert 甜品

- Warm Chocolate Pudding with Vanilla Sauce
暖朱古力布甸配雲呢拿汁
- Sweetened Almond Cream with Egg White
蛋白杏仁茶
- Pan-fried Coconut Golden Pudding
香煎椰汁黃金糕
- Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
- Jasmine Serradura
茉莉花木糠布甸
- Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
- Mango Napoleon
芒果拿破崙
- Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
- Fresh Fruit Platter
新鮮果碟
- MÖVENPICK Ice-cream
MÖVENPICK雪糕

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$868** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of

HK\$50 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時

餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材