



GRADUATION DINNER PACKAGE 2025
2025謝師宴自助晚宴套餐

Confirm Before
31/5 to Enjoy
31/5前確認可享

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 100 persons 100人或以上	Minimum 150 persons 150人或以上
Table linen and seat covers 全場華麗桌布及椅套	★	★	★
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	★	★	★
Use of built-in AV equipment 免費使用場內影音設備	★	★	★
Free corkage for self-brought spirit (1 bottle per table) 自攜烈酒免收開瓶費 (每席1瓶)	★	★	★
Invitation cards (printing excluded) 精美請柬 (不包括內文印刷)	★	★	★
Use of raffle drum and background music 使用抽獎箱及背景音樂	★	★	★
In-house backdrop with school's name (English) 背景佈置連學校名牌 (英文)	-	★	★
One glass of welcome fruit punch per person Unlimited serving of soft drinks and chilled orange juice for 3 hours 每位餐前雜果賓治乙杯及無限量汽水及橙汁3小時	★	★	★
Free fresh fruit cream cake 免費贈送鮮果忌廉蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Buffet voucher for 2 persons at Cafe A as raffle prize 歷山餐廳餐券 (2位用) 作抽獎之用	-	Lunch Buffet 自助午餐	Dinner Buffet 自助晚餐

受條款及細則約束 Terms and conditions may apply

查詢 Enquiries: 3893 2879 / catering@hotelalexandrahk.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)
香港北角城市花園道32號 (港鐵炮台山站B出口)

2025 Graduation Dinner Buffet Menu A

2025 謝師宴自助晚宴 A

Appetizers & Salads 前菜及沙律

Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
Assorted Cold Cut Platter with Pickle
雜錦凍肉拼盤配酸菜
Roasted Pineapple and Prawn Salad
烤菠蘿大蝦沙律
Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
German Potato Salad with Crispy Bacon Chips
德國薯仔沙律
Kale and Couscous Salad
羽衣甘藍麥米沙律
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, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
Sliced Cucumber, Cherry Tomato and Corn Kernel
青瓜片、車厘茄及粟米粒
Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷 (加州卷、太卷及稻荷壽司)
Assorted Sashimi (Salmon, Tuna and Octopus)
雜錦日式刺身 (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
Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

French Onion Soup
法式洋葱湯
Selection of Sliced Bread and Rolls
精選麵包籃

Carving 烤肉

Honey Glazed Gammon Ham with Pineapple Gravy
蜜汁烤火腿伴菠蘿燒汁

Hot Dishes 熱盤

Deep-fried Shrimp and Potato with Salt Egg Yolk Mayo
脆炸薯絲蝦配鹹蛋黃沙律汁
Stir-fried Pork Belly and Kimchi in Korean Style
韓式泡菜炒豬腩肉
Roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
Masala Beef Curry with Basmati Rice
咖喱牛肉配印度香飯
Baked Sole Filet and Pancetta Roulade with Caper Cream Sauce
焗煙肉龍腩卷配酸豆忌廉汁
Braised Seasonal Vegetables with Enoki
金菇扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香飯
Penne Bolognaise
肉醬長通粉

Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Black Glutinous Rice with Coconut Milk
椰汁黑糯米
Orange Crème Brûlée
香橙焦糖燉蛋
Mango Pudding
芒果布甸
Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
Japanese Matcha Cake Roll
日式抹茶卷
White Chocolate and Green Tea Cake
白朱古力綠茶蛋糕
Banana Chocolate Cake
香蕉朱古力蛋糕
Fresh Fruit Platter
鮮果拼盤
Chocolate Fountain Station with Condiments
朱古力噴泉及配料

Coffee and Tea Station 自助咖啡及茶

每位 HK\$598.00 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另收加一服務費
包括無限量供應汽水及橙汁3小時
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

2025 Graduation Dinner Buffet Menu B

2025 謝師宴自助晚宴 B

Appetizers & Salads 前菜及沙律

Norway Sliced Smoked Salmon with Traditional Condiments
挪威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
Shredded Chicken and Greenbean Noodles with Sesame Dressing
麻醬手撕雞粉皮
Sausage and Cheese Salad
芝士香腸沙律
Thai Pomelo and Squid Salad
泰式柚子魷魚沙律
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、蘋果及紅莓乾
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, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
Sliced Cucumber, Cherry Tomato, Corn Kernel
青瓜片、車厘茄、粟米粒
Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

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

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk, Clam & Mussel
鱈場蟹腳、凍蝦、翡翠螺、蜆及青口
Dressings: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar with
Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Seafood Chowder
海鮮周打忌廉湯
Double-boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞
Selection of Sliced Bread and Rolls
精選麵包籃

Carving 烤肉

Roasted U.S. Sirloin
烤美國西冷牛扒
Served with Gravy Sauce and Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

Roasted Duck Breast with Dark Cherry Gravy
法式烤鴨胸伴黑車厘燒汁
Germany Pork Knuckle
德國咸豬手
Chicken, Spinach and Cheese Roulade with Porcini Cream Sauce
芝士菠菜雞卷配牛肝菌忌廉汁
Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
Pan-fried Sea Bass with Saffron Clam Sauce
鱸魚柳配紅花蜆汁
Braised Bamboo Pith with Seasonal Vegetables
竹筴翡翠扒雙蔬
Japanese Fried Rice with Eel and Crab Roe
日式蟹籽鰻魚炒飯
Baked Vegetables with Lasagna
焗意式雜菜千層麵

Dessert 甜品

French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
Sweetened Almond Cream with Egg White
蛋白杏仁茶
Custard Cream Puff
忌廉泡芙
Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
Orange Chocolate Cake
香橙朱古力蛋糕
Purple Potato Mousse Cake
紫薯慕絲蛋糕
Mango Napoleon
芒果拿破崙
Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
Fresh Fruit Platter
鮮果拼盤
MÖVENPICK® Ice Cream
MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

每位 HK\$698.00 per person

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Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
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包括無限量供應汽水及橙汁3小時
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