



HARBOUR
PLAZA

NORTH POINT · HONG KONG

北角海逸酒店

2025 中式囍午宴菜譜 2025 Chinese Wedding Lunch Menu

金豬耀紅袍

Barbecued Whole Suckling Pig

菜膽花菇燉螺頭湯

Double-boiled Sea Conch Soup with Vegetable and Mushroom

山珍松露明蝦球

Sautéed Prawn Ball with Truffle Sauce and Assorted Fungus

錦綉花菇扣鮑片

Braised Sliced Abalone with Mushroom and Vegetable

清蒸大海斑

Steamed Fresh Garoupa

當紅脆皮雞

Roasted Crispy Chicken

美滿福建炒飯

Fried Rice coated with Diced Chicken and Conpoy

鮑汁金菇炆伊麵

Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce

百年好合

Sweetened Red Bean Cream with Lotus Seed

甜甜蜜蜜

Petits Fours

星期一至五

Monday to Friday

每席港幣HK\$7,988 per table

星期六、日及公眾假期

Saturday, Sunday and Public Holidays

每席港幣HK\$8,388 per table

每席供十至十二位用 Applicable for 10-12 persons per table

另收加一服務費 Subject to 10% service charge

升級優惠 Upgrade Offer:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$388	燉湯 Double-boiled Soup → 群翅 Shark's Fin Soup
HK\$1,088	燉湯 Double-boiled Soup → 鮑翅 Supreme Shark's Fin Soup

飲品升級: 每席另加港幣\$200以享無限量供應汽水、橙汁及精選啤酒

Beverage Upgrade: A supplement at HK\$200 per table for unlimited serving of soft drink, chilled orange juice and beer

餐酒升級: 每席另加港幣\$300元以享無限量供應精選紅 / 白餐酒

Wine Upgrade: A supplement at HK\$300 per table for unlimited serving of house red / white wine

菜單上的食材供應有可能受季節因素影響·北角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 are subject to change depending on the availability. Harbour Plaza North Point reserves the right to replace with items of similar value

如閣下對某種食物有過敏反應·請在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 inform your event manager prior to ordering

如有任何爭議·北角海逸酒店將保留最終決定權

In case of any disputes, the decision of Harbour Plaza North Point shall be final

A member of Harbour Plaza Hotels and Resorts

Please contact us for details or to schedule an appointment

海逸國際集團成員

Tel: (852) 2185 2838

Email: catering.hpnp@harbour-plaza.com



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NORTH POINT · HONG KONG
北角海逸酒店

2025 中式囍午宴素菜譜 2025 Vegetarian Wedding Lunch Menu

海逸素拼盤

Appetizer Platter

百合芥末小木耳 Black Fungus with Lily Flower in Mustard Sauce

蔥油青瓜 Marinated Cucumber with Scallion Oil

碧綠素金勾

Sautéed Vegetarian Prawn with Vegetable

竹筍白玉翅

Braised Vegetarian Shark's Fin with Bamboo Pith

冬菇扣素鮑

Braised Vegetarian Abalone with Shiitake Mushroom

黃金炸雜菜

Deep-fried Assorted Vegetable

甜蜜素雞

Deep-fried Beancurd Sheet glazed with Sweetened Soya Sauce

雜錦素炒飯

Fried Rice with Diced Vegetable

金菇炆伊麵

Braised E-fu Noodle with Enoki Mushroom

百年好合

Sweetened Red Bean Cream with Lotus Seed

美點雙輝

Petits Fours

每位港幣 **HK\$468** per person

另收加一服務費 Subject to 10% service charge

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2025 中式囍晚宴菜譜 A

2025 Chinese Wedding Dinner Menu A

- 金豬耀紅袍
 Barbecued Whole Suckling Pig
 脆香金絲蟹棗
 Deep-fried Crab Mousse Ball
 翡翠金沙帶子
 Sautéed Scallop with Vegetable in Egg Yolk Sauce
 翡翠蟹肉瑤柱甫
 Braised Marrow Ring with Conpoy topped with Crab Meat and Seasonal Vegetable
 姬松茸杞子竹笙燉花膠
 Double-boiled Fish Maw Soup with Blaze Mushroom, Wolfberry and Bamboo Pith
 錦綉花菇扣鮑魚(8頭)
 Braised Abalone with Mushroom and Vegetable
 清蒸沙巴躉
 Steamed Sabah Giant Grouper
 當紅脆皮雞
 Roasted Crispy Chicken
 美滿福建炒飯
 Fried Rice coated with Diced Chicken and Conpoy Sauce
 鮑汁金菇炆伊麵
 Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce
 百年好合
 Sweetened Red Bean Cream with Lotus Seed
 甜甜蜜蜜
 Petits Fours

星期一至五
Monday to Friday

每席港幣HK\$9,388 per table

星期六、日及公眾假期
Saturday, Sunday and Public Holidays

每席港幣HK\$9,788 per table

每席供十至十二位用 Applicable for 10-12 persons per table
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升級優惠 Upgrade Offer:	
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HK\$1,088	燉湯 Double-boiled Soup → 鮑翅 Supreme Shark's Fin Soup

飲品升級: 每席另加港幣\$300以享無限量供應汽水、橙汁及精選啤酒 Beverage Upgrade: A supplement at HK\$300 per table for unlimited serving of soft drink, chilled orange juice and beer

餐酒升級: 每席另加港幣\$400元以享無限量供應精選紅/白餐酒 Wine Upgrade: A supplement at HK\$400 per table for unlimited serving of house red / white wine

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2025 中式囍晚宴菜譜 B 2025 Chinese Wedding Dinner Menu B

金豬耀紅袍

Barbecued Whole Suckling Pig

鵝肝炸蟹鉗

Deep-fried Crab Claw stuffed with Foie Gras

碧綠松露帶子

Sautéed Scallop with Truffle Sauce and Vegetable

錦綉瑤柱甫

Braised Marrow Ring with Conpoy

蟲草花雪蓮子燉螺頭湯

Double-boiled Dried Cordyceps Flower Soup with Snow Lotus and Sea Conch

碧綠鮮花菇扣花膠

Braised Fish Maw with Mushroom and Vegetable

清蒸沙巴薑

Steamed Sabah Giant Grouper

當紅脆皮雞

Roasted Crispy Chicken

櫻花蝦雲腿炒飯

Fried Rice with Dried Shrimp and Diced Yunnan Ham

鮮菌蟹肉伊麵

Braised E-fu Noodle with Mushroom and Crab Meat

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Sweetened Red Bean Cream with Lotus Seed

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額外收費 Supplement Charge

升級食物 Upgrade Food Item

HK\$388

燉湯 Double-boiled Soup → 群翅 Shark's Fin Soup

HK\$1,088

燉湯 Double-boiled Soup → 鮑翅 Supreme Shark's Fin Soup

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海逸素拼盤

Appetizer Platter

百合芥末小木耳 Black Fungus with Lily Flower in Mustard Sauce
蔥油青瓜 Marinated Cucumber with Scallion Oil

脆皮沙律卷

Deep-fried Crispy Salad Roll

碧綠素金勾

Sautéed Vegetarian Prawn with Vegetable

荷塘羅漢袍

Braised Assorted Mushroom and Fungus wrapped with Lotus Leaf

竹筍白玉翅

Braised Vegetarian Shark's Fin with Bamboo Pith

冬菇扣素鮑

Braised Vegetarian Abalone with Shiitake Mushroom

黃金炸雜菜

Deep-fried Assorted Vegetable

甜蜜素雞

Deep-fried Beancurd Sheet glazed with Sweetened Soya Sauce

雜錦素炒飯

Fried Rice with Diced Vegetable

金菇炆伊麵

Braised E-fu Noodle with Enoki Mushroom

百年好合

Sweetened Red Bean Cream with Lotus Seed

美點雙輝

Petits Fours

每位港幣 **HK\$488** per person

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