

2025 Wedding Lunch Buffet Menu 2025 婚宴自助午餐菜譜

Soup 湯

Beer and Cheese Cream Soup 啤酒芝士忌廉湯 Fine Selection of Bread and Butter 精選麵包及牛油

Cold Selection 冷盤

Mussel 青口
Prawn 凍蝦
Smoked Salmon 煙三文魚
Assorted Cold Cut 雜錦凍肉
Parma Ham with Melon 巴馬火腿配蜜瓜
Tomato with Mozzarella Cheese 蕃茄水牛芝士
Shredded Sea Conch and Crab Roe Soba Noodle 海螺絲蟹籽冷麵

沙律 Salad

Fruit Salad with Crab Meat 鮮果蟹肉沙律
Shredded Chicken with Jellyfish Salad 雞絲海蜇沙律
Strawberry, Avocado, Couscous Salad with Lime Vinaigrette 士多啤梨牛油果小米沙律配青檸油醋汁
Cervelat Sausage with Cheese Salad 雪化蘭腸芝士沙律
Romaine, Lollo Rosso, Butter Lettuce 羅馬生菜、紅葉菜、牛油菜
Cherry Tomato 車厘茄
Selection of Salad Dressing and Condiments 沙律醬及配料

Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚 Swordfish 劍魚 Tuna 吞拿魚 Assorted Sushi 各式壽司

Carving 烤肉

Roasted Beef 燒牛肉

Hot Selection 熱盤

Grilled Iberico Pork Rack with Black Truffle Sauce 鹽麴西班牙黑毛豬扒伴松露汁 Stewed Beef with Pesto Tomato Sauce 香草蕃茄燴牛肉 Roasted Lamb Rack with Thyme Sauce 燒羊架配百里香汁 Deep-fried Crispy Chicken 招牌脆皮雞 Pan-fried Sea Bass with Champagne Butter Sauce 香煎海鱸魚伴香檳牛油汁 Braised Shrimp with Salted Egg Yolk Sauce 蛋黃脆皮蝦 Deep-fried Crab Claw with Shrimp Paste 黃金百花炸蟹鉗 Sautéed Cuttlefish with Celery in XO Chilli Sauce XO醬炒芹香花枝片



2025 Wedding Lunch Buffet Menu 2025 婚宴自助午餐菜譜

Hot Selection 熱盤

Gnocchi Rosso 意式薯丸 Seafood Paella 西班牙炒飯 Penne with Mushroom Sauce 蘑菇汁長通粉

Dessert 甜品

Blueberry Cheesecake 藍莓芝士餅
Chocolate Truffle Cake 特濃朱古力蛋糕
Raspberry Lychee Cake 紅桑子荔枝蛋糕
Passion Fruit Mousse Cake 熱情果慕絲蛋糕
Tiramisu 意大利芝士餅
Chilled Pomelo Pudding 柚子凍糕
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙
Fresh Fruit Platter 鮮果拼盤
Assorted Macaroon 雜錦馬卡龍
Movenpick ice cream 雪糕

Unlimited serving of Freshly Brewed Coffee and Black Tea 無限量供應鮮磨咖啡及紅茶

星期一至四 Monday to Thursday 每位港幣 \$588 per person

星期五至日及公眾假期
Friday - Sunday and Public Holidays **每位港幣 \$618 per person**

Subject to 10% service charge 另收加一服務費

A minimum of 60 persons is required 出席人數最少60位起

Beverage Upgrade 餐酒升級:

A supplement at HK\$20 per person for unlimited serving of soft drinks, chilled orange juice and house beer

每位另加港幣\$20元以享無限量供應汽水、橙汁及精選啤酒

A supplement at HK\$30 per person for unlimited serving of house red / white wine 每位另加港幣\$30元以享無限量供應精選紅/白餐酒

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

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

If you have any concerns regarding food allergies, please inform your event manager prior to ordering 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

In case of any disputes, the decision of Harbour Plaza North Point shall be final 如有任何爭議, 北角海逸酒店將保留最終決定權

A member of Harbour Plaza Hotels and Resorts 海逸國際集團成員 Please contact us for more information or to schedule an appointment Tel: (852) 2185 2838 Email: catering.hpnp@harbour-plaza.com



2025 Wedding Dinner Buffet Menu 2025 婚宴自助晚餐菜譜

Soup 湯

Lobster Bisque 龍蝦湯
Fine Selection of Bread and Butter 精選麵包及牛油

Cold Selection 冷盤

Blue Mussel 藍青口 Prawn 凍蝦 Canadian Snow Crab Leg 加拿大鱈場蟹腳 Assorted Smoked Fish Platter 煙魚拼盤 Assorted Cheese Platter 芝士拼盤

Salad 沙律

Caesar Salad 凱撒沙律
Greek Salad 希臘沙律
Blueberry and Chicken Salad 藍莓雞肉沙律
Cervelat Sausage with Cheese Salad 雪化蘭腸芝士沙律
Shredded Chicken with Jellyfish Salad 雞絲海蜇沙律
Mini Octopus with Peach Salad 謎你八爪魚蜜桃沙律
Pomelo and Shrimp with Lime and Spicy Sauce 泰式柚子鰕沙律
Apple and Cranberry Salad with Walnut 蘋果紅莓合桃沙律
Cucumber, Tomato, Mushroom, Sweet Corn 青瓜、蕃茄、蘑菇、甜粟
Romaine, Lollo Rosso and Frisee 羅馬生菜、紅葉菜、法國九芽菜
Selection of Salad Dressing and Condiments 沙律醬及配料

Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚 Snapper 鯛魚 Tuna Fish 吞拿魚 Herring Fish 希靈魚 Assorted Sushi 各式壽司

Carving 烤肉

Roasted Angus Rib Eye 燒安格斯肉眼扒

Hot Selection 熱盤

Roasted Spare Rib with Barbecued Pork 醬燒豬肋骨 Braised Ox-tail with Red Wine 紅酒燴牛尾 Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁 Signature Deep-fried Crispy Chicken 招牌脆皮雞 Roasted Halibut with Pesto Sauce 烤比目魚配香草汁



北角海逸酒店

2025 Wedding Dinner Buffet Menu 2025 婚宴自助晚餐菜譜

Hot Selection 熱盤

Steamed Scallop with Vermicelli, Spring Onion and Garlic 金蒜蒸扇貝 Sautéed Shrimp and Sliced Clam with Vegetable 翡翠胭脂滑蝦球 Baked Potato with Garlic and Parmesan Cheese 蒜香芝士焗薯 Fried Rice with Foie Gras and Waygu Beef 鵝肝和牛炒飯 Porcini Mushroom Ravioli with Lobster Sauce 龍蝦汁牛肝菌意大利餃子

Dessert 甜品

New York Cheesecake 紐約芝士餅
Blueberry Cheesecake 藍莓芝士蛋糕
Chocolate Truffle Cake 朱古力蛋糕
Raspberry Lychee Cake 紅桑子荔枝蛋糕
Hazelnut Chocolate Mousse Cake 榛子朱古力蛋糕
Egg Tart with Bird's Nest 燕窩蛋撻
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙
Fresh Fruit Platter 鮮果拼盤
Assorted Macaroon 雜錦馬卡龍
Chocolate Fountain 朱古力噴泉
Movenpick ice cream 雪糕

Unlimited serving of Freshly Brewed Coffee and Black Tea 無限量供應鮮磨咖啡及紅茶

星期一至四 Monday to Thursday **每位港幣 \$718 per person**

星期五至日及公眾假期 Friday - Sunday and Public Holidays **每位港幣 \$768 per person**

Subject to 10% service charge 另收加一服務費

A minimum of 60 persons is required 出席人數最少60位起

Beverage Upgrade餐酒升級:

A supplement at HK\$30 per person for unlimited serving of soft drinks, chilled orange juice and house beer

每位另加港幣\$30元以享無限量供應汽水、橙汁及精選啤酒

A supplement at HK\$40 per person for unlimited serving of house red / white wine 每位另加港幣\$40元以享無限量供應精選紅/白餐酒

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