



2019 Annual & Spring Dinner Package 團年春茗精選晚宴套餐 2019

Chinese Dinner Menu from **HK\$7,848** net per table of 10 - 12 persons
Inclusive of free flow soft drinks, chilled orange juice and house beer for 3 hours

優惠價由 每席港幣**\$7,848**起 (供十至十二位享用)
已包括加一服務費及無限量供應汽水、橙汁及精選啤酒3小時

Validity: From January 1 to December 31, 2019 (inclusive)
有效日期: 由 2019 年 1 月 1 日起至 2019 年 12 月 31 日止

Benefits included:

- Free corkage for one bottle of self brought-in liquor per table
- Elegant centerpiece on each dining table and reception with seat covers
- Use of 1 set LCD projector with screen
- Use of raffle drum and background music
- Mahjong arrangements (subject to availability)
- Complimentary valet parking space (subject to availability)

Book now and enjoy extra benefits:

- Complimentary one bottle of house red or white wine per table

Extra benefits for 5 tables or above:

- A dinner buffet coupon for 2 persons at Café 8 Degrees
- Complimentary 5 dozen pre-dinner snacks
- One glass of welcome fruit punch per person
- Backdrop with English letterings

Remarks:

- Prices are in Hong Kong dollars and inclusive of 10% service charge
- Terms & conditions may apply

優惠包括：

- 每席免收一瓶自攜洋酒開瓶費
- 優雅餐桌擺設及全場華麗椅套
- 提供一部液晶體投影機及屏幕
- 提供抽獎箱及場地背景音樂
- 免費麻雀耍樂設施 (視乎供應情況)
- 免費享用代客泊車服務 (視乎車位供應情況)

即時預訂，額外享有下列優惠：

- 每席奉送精選紅或白酒一支

凡惠顧五席或以上，尊享下列額外優惠：

- 8度餐廳兩位自助晚餐餐券一張
- 贈送五打餐前小食
- 每位贈送迎賓雜菓賓治一杯
- 宴會廳內英文掛字橫額佈置

備註：

- 以上價目以港幣計算並已包括加一服務費
- 附帶條款及細則

Reservations / Enquiries 預約或查詢：

☎: (852) 2126 1972 📠: (852) 3900 3972 ✉: catering@hp8dcatering.com





團年春茗精選晚宴菜譜 A Annual & Spring Dinner Menu A

百花齊放(燒鴨、叉燒、燒腩、海蜆)
Assorted barbecued platter
(Roasted duck, barbecued pork, roasted pork belly,
marinated jellyfish)

龍馬精神(翡翠荸薺鮮蝦仁)
Sautéed shrimp with water chestnut and vegetable

好市大利(蒜子蠔豉大利)
Braised dried oyster and pig tongue with garlic

金銀滿屋(香芒脆奶拼玉龍球)
Deep-fried crispy mango custard
and cuttlefish ball

龍皇賀歲(海皇燴生翅)
Braised shark's fin soup with assorted seafood

福鮑運來(鮑菇碧綠扣鵝掌)
Braised goose web with lingzhi mushroom
and vegetable

年年有餘(清蒸海青斑)
Steamed whole groupa

鳳鳴報喜(鴻運炸雞)
Deep-fried crispy chicken

縱橫四海(雜錦海鮮炒飯)
Fried rice with assorted seafood

幸福臨門(蝦籽炆伊麵)
Braised e-fu noodles with shrimp roe

美景豐年(蓮子百合紅豆沙)
Sweetened red bean cream with lotus seed
and lily bulb

生意興隆(美點雙輝)
Chinese petits four

中國茗茶
Chinese tea

每席港幣\$7,848 供十至十二位享用

以上價目以港幣計算並已包括加一服務費，
無限量供應汽水、橙汁及精選啤酒 3 小時

HK\$7,848 net per table of 10 – 12 persons
Price is in Hong Kong dollars, inclusive of 10%
service charge, unlimited serving of soft drinks,
chilled orange juice and house beer for 3 hours

團年春茗精選晚宴菜譜 B Annual & Spring Dinner Menu B

新歲賀紅袍(乳豬半隻拼百花蝦多士)
Roasted half suckling pig and deep-fried
shrimp toast combination

金玉滿堂紅(脆皮蝦伴翡翠蚌仁)
Sautéed crispy shrimp and coral clam
with vegetable

發財迎萬金(發菜卷蠔豉大利)
Braised dried oyster with pig tongue
and sea moss roll stuffed with minced pork

花開富貴(蟹肉扒雙蔬)
Braised fresh crab meat with straw mushroom
and broccoli

駿業宏開(紅燒竹筍雞絲生翅)
Braised shark's fin soup and shredded chicken with
bamboo pith

橫財就手(花菇翠綠扣豬手)
Braised pork knuckle with mushroom
and vegetable

風山水起(清蒸大海斑)
Steamed whole groupa

金雞報喜(蒜香脆皮雞)
Deep-fried crispy chicken with crushed garlic

黃金滿盆(金沙海皇炒飯)
Fried rice with assorted seafood
and salted egg yolk

幸福年年(蟹肉燴伊麵)
Braised e-fu noodles with fresh crab meat

四季興隆(蓮子百合紅棗茶)
Sweetened red date soup with lotus seed
and lily bulb

笑口常開(笑口棗伴合桃酥)
Deep-fried sesame ball and Chinese walnut cookie

中國茗茶
Chinese tea

每席港幣\$8,368 供十至十二位享用

以上價目以港幣計算並已包括加一服務費，
無限量供應汽水、橙汁及精選啤酒 3 小時

HK\$8,368 net per table of 10 – 12 persons
Price is in Hong Kong dollars, inclusive of 10% service
charge, unlimited serving of soft drinks, chilled orange
juice and house beer for 3 hours