



2019 Annual & Spring Lunch Package 團年春茗精選午宴套餐 2019

Chinese Lunch Menu from **HK\$5,398** net per table of 10 – 12 persons
Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

優惠價由 每席港幣**\$5,398** 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2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





團年春茗精選午宴菜譜 A
Annual and Spring Lunch Menu A

四小碟
(五香牛腩、胡麻帶子、黃金豆腐粒、素鱈)
Assorted barbecued platter
(Chilled marinated beef shank, scallop in sesame sauce, deep-fried bean curd, crispy mushroom with sweet & sour sauce)

醬爆鳳翼球蝦仁
Sautéed chicken and shrimp with vegetable

香煎黃金墨魚餅
Pan-fried crispy cuttlefish cake

花膠螺頭燉雞
Double-boiled black chicken soup with fish maw and conch

雲腿扒雙蔬
Braised seasonal vegetables with Yunnan ham

古法蒸大海斑
Steamed whole garoupa

南乳吊燒雞
Roasted crispy chicken with preserved red bean curd

福建炒飯
Fried rice in Fujian style

楊枝甘露
Mango sago cream with pomelo

中國茗茶
Chinese tea

每席港幣\$5,398 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 2 小時

HK\$5,398 net per table of 10 – 12 persons
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團年春茗精選午宴菜譜 B
Annual and Spring Lunch Menu B

六小碟
(五香牛腩、胡麻帶子、黃金豆腐粒、素鱈、蜜汁叉燒、脆皮燒腩)
Assorted barbecued platter
(Chilled marinated beef shank, scallop in sesame sauce, deep-fried bean curd, crispy mushroom with sweet & sour sauce, barbecued pork, barbecued pork belly)

牛肝菌翡翠花枝帶子
Sautéed fresh scallop with cuttlefish, boletus and vegetables

鴛鴦黃金球
Deep-fried cuttlefish paste ball and mashed shrimp ball

仲夏佛跳牆
Buddha temptation stewed soup

花菇扒雙蔬
Braised black mushrooms with seasonal vegetables

古法蒸大海斑
Steamed whole garoupa

風沙脆皮雞
Roasted crispy chicken with crushed garlic

櫻花蝦金瑤炒飯
Fried rice with sakura shrimp and conpoy

蛋白杏仁茶
Sweetened almond cream with egg white

中國茗茶
Chinese tea

每席港幣\$6,288 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 2 小時

HK\$6,288 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 2 hours