



HARBOUR PLAZA  
8 DEGREES

KOWLOON • HONG KONG  
8度海逸酒店

## Wedding Ceremony at Garden Terrace in 2026 Superior Room

1/1 - 31/12

Special price: HK\$ **12,888** (Mon – Thu)  
HK\$ **14,688** (Fri – Sun & PHs)

### Privileges:

- Use of solemnization venue for 2 hour at your choice from 10am to 4pm
- Theatre setting for 50 persons
- Elegant centerpiece on reception and solemnization table with seat covers for whole venue
- Feather pens, ring pillows and easel stand
- 40 sets of invitation cards (Exclude printing)
- 5 tiers decorated dummy wedding cake for photo shooting during cake cutting ceremony
- Standard audio equipment with wireless microphones and DVD player

• Exclusive offer: HK\$300 per bed •

- The package prices are inclusive of 10% service charge; The supplement charge for extra bed is subject to 10% service charge and a 3% Hotel Accommodation Tax
- Terms and conditions apply, please contact our Catering Department for more details
- In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final



### Reservations / Enquiries:

Tel: 2126 1972 Fax: 3900 3972

Email: [catering@hp8dcatering.com](mailto:catering@hp8dcatering.com)

Website: [www.harbour-plaza.com/8degrees](http://www.harbour-plaza.com/8degrees)

A member of  
Harbour Plaza Hotels and Resorts  
海逸國際酒店集團成員

### Harbour Plaza 8 Degrees

199 Kowloon City Road, Tokwawan, Kowloon, Hong Kong  
(MTR Sung Wong Toi Station, Exit D)  
Tel: 2126 1988 Fax: 2126 1900  
[www.harbour-plaza.com/8degrees](http://www.harbour-plaza.com/8degrees)





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## 2026 中式全包囍宴午餐菜譜 2026 All-Inclusive Chinese Wedding Lunch Menu

### 菜譜 Menu A

- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 百花釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp
- 高湯海味羹  
Braised Assorted Dried Seafood Broth
- 瑤柱扒雙蔬  
Braised Shredded Conpoy with Seasonal Vegetables
- 清蒸大海斑  
Steamed Fresh Whole Garoupa
- 蒜香脆皮雞  
Roasted Crispy Chicken With Crushed Garlic
- 福建炒飯  
Fried Rice in Fujian Style
- 幸福蝦子伊麵  
Braised E-fu Noodles with Shrimp Roe
- 百年好合  
Sweetened Red Bean Cream with Lotus Seed and Lily Bulb
- 甜甜蜜蜜  
Chinese Petits Fours

### 菜譜 Menu B

- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 翠綠蔬炒蝦仁  
Sautéed Prawn with Seasonal Vegetables
- 雞絲燴生翅  
Braised Shark's Fin Soup with Shredded Chicken
- 竹笙扒四寶蔬  
Braised Seasonal Vegetables with Bamboo Pith
- 清蒸大海斑  
Steamed Fresh Whole Garoupa
- 脆皮炸子雞  
Roasted Crispy Chicken
- 海鮮炒絲苗  
Fried Rice with Assorted Seafood
- 雜菌炆伊麵  
Braised E-fu Noodles with Assorted Mushroom
- 雙喜杏仁茶  
Sweetened Almond Cream
- 甜甜蜜蜜  
Chinese Petits Fours

每席 per table

1/1 - 31/8 **HK\$9,088**

1/9 - 31/12 **HK\$9,388**

每席 per table

1/1 - 31/8 **HK\$10,188**

1/9 - 31/12 **HK\$10,588**

- 週末及酒店特別日子 (2026年12月24-26日) 設有附加費。2026年7月及8月除外。  
Supplement charge will be applied on every weekend and special days - Dec 24 - 26, 2026. Except July & August 2026.
- 2小時無限量供應汽水、橙汁及精選啤酒，以上價目另收加一服務費，每席10-12位計算。  
2 hours unlimited serving of soft drinks, chilled orange juice and house beer.  
Above prices are subject to 10% service charge based on table of 10-12 persons.
- 菜單上的食材供應有可能受季節因素影響，8度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 may be subjected to changes, depending on the availability, Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.
- 如閣下對某種食物有過敏反應，請於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 alert your Event Manager prior to ordering.
- 受條款及細則約束，詳情請向宴會部查詢。  
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## 2026 中式全包囍宴晚餐菜譜 2026 All-Inclusive Chinese Wedding Dinner Menu

### 菜譜 Menu A

金豬耀紅袍  
Roasted Whole Suckling Pig

雙喜如意翠蝦仁  
Sautéed Shrimp with Shredded Conpoy and Pinenut

黃金香芒海皇卷  
Deep-fried Assorted Seafood Roll with Mango

靈芝菇扒翡翠  
Braised Lingzhi Mushroom with Seasonal Vegetables

花膠瑤柱羹  
Braised Fish Maw and Shredded Conpoy Broth

蠔皇蝦籽燴海參  
Braised Sliced Sea Cucumber with Shrimp Roe in Oyster Sauce

清蒸大海斑  
Steamed Fresh Whole Garoupa

金牌脆香雞  
Deep-fried Crispy Chicken

薑味瑤柱蛋白炒飯  
Fried Rice with Shredded Conpoy, Egg White and Ginger

幸福伊府麵  
Braised E-fu Noodles with Enoki Mushroom

百年好合  
Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

甜甜蜜蜜  
Chinese Petits Fours

### 菜譜 Menu B

金豬耀紅袍  
Roasted Whole Suckling Pig

碧綠翡翠帶子  
Stir-fried Scallop with Assorted Vegetables

金絲芝心拌蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp, Cheese and wrapped with Crispy Noodles

碧綠玉環瑤柱甫  
Braised Whole Conpoy in Marrow Ring

紅燒竹笙海皇翅  
Braised Shark's Fin Soup with Assorted Seafood and Bamboo Pith

蠔皇鮑片燴翡翠  
Braised Sliced Abalone with Vegetables in Oyster Sauce

清蒸沙巴龍躉斑  
Steamed Sabah Giant Garoupa

蒜香一品雞  
Deep-fried Crispy Chicken with Crushed Garlic

櫻花蝦瑤柱炒飯  
Fried Rice with Sakura Shrimp and Shredded Conpoy

雜菌蟹肉伊麵  
Braised E-fu Noodles with Crab Meat and Assorted Mushroom

蛋白杏仁茶  
Sweetened Almond Cream with Egg White

甜甜蜜蜜  
Chinese Petits Fours

每席 per table

1/1 - 31/8 **HK\$11,388**

1/9 - 31/12 **HK\$11,788**

每席 per table

1/1 - 31/8 **HK\$12,888**

1/9 - 31/12 **HK\$13,588**

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# 2026 西式婚宴自助午餐菜譜 A

## 2026 Western Wedding Lunch Buffet Menu A



HARBOUR PLAZA  
8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

### 頭 盤

雜錦煙魚拼盤  
雜錦凍肉拼盤  
鮮橙蕃茄雜菜沙律  
煙鴨胸蘋果沙律  
涼伴小木耳青瓜沙律

### 沙 律

羅馬生菜  
紅菊苣  
紅葉生菜  
刁草青瓜  
蕃茄洋葱羅勒沙律  
芥末白汁薯仔煙肉沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及  
意大利黑醋汁

配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青蔥

### 湯

白菌忌廉湯

### 即 切 烤 肉

燒火腿配黑椒菠蘿汁

### 熱 盤

香煎龍脷柳伴白酒汁  
天多尼烤雞件  
雜椒炒牛柳粒  
香橙汁焗肉排  
清炒時蔬  
肉醬千層麵  
揚州炒飯

### 甜 品

鮮果拼盤  
焦糖燉蛋  
雲石芝士蛋糕  
鮮果白酒啫喱  
芒果布甸  
桂花糕配紅棗蓉  
芒果拿破崙  
黑朱古力慕絲

咖啡及茶

### Appetizers

Assorted Smoked Fish Platter  
Assorted Cold Cut Platter  
Garden Green with Orange and Tomato  
Smoked Duck Breast and Apple Salad  
Black Fungus and Cucumber Salad with Sesame Oil

### Salads

Romaine Lettuce  
Radicchio  
Lollo Rosso  
Cucumber with Dill  
Tomato and Purple Onion Salad with Basil  
Potato and Bacon Salad with Mustard Mayonnaise

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette

Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

### Soup

Cream of Mushroom Soup

### Carving

Roasted Gammon Ham with Black Pepper  
and Pineapple Glaze

### Hot Dishes

Pan-fried Sole Fillet with White Wine Sauce  
Tandoori Chicken  
Stir-fried Diced Beef with Assorted Bell Pepper  
Baked Pork Spare Ribs in Orange Sauce  
Stir-fried Seasonal Vegetables  
Lasagne Bolognaise  
Fried Rice in Yangzhou Style

### Desserts

Fresh Fruit Platter  
Crème Brûlée  
Marble Cheesecake  
Fruit and White Wine Jelly  
Mango Pudding with Mango Purée  
Osmanthus Pudding with Red Date Purée  
Mango Napoleon  
Dark Chocolate Mousse

Coffee and Tea

每位 per person

HK\$568 (1/1 - 31/8)

HK\$618 (1/9 - 31/12)

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2 hours unlimited serving of soft drinks, chilled orange juice and house beer  
Above prices are subject to 10% service charge (For 50 persons or above)

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



# 2026 西式婚宴自助午餐菜譜 B

## 2026 Western Wedding Lunch Buffet Menu B



HARBOUR PLAZA

8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

### 頭 盤

雜錦煙魚碟  
雜錦凍肉拼盤  
麻香鴨腎  
牛油果蕃茄乾雜菜沙律  
日式蟹籽沙律  
雜錦日式壽司及加州卷

### 沙 律

羅馬生菜  
捲曲生菜  
紅菊苣  
紅葉生菜  
刁草青瓜  
芥末白汁煙肉薯仔沙律  
蕃茄洋葱香草沙律  
酸椰菜絲沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及  
意大利黑醋汁

配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青蔥

### 湯

蟹肉南瓜湯

### 即 切 烤 肉

燒肉眼扒配蘑菇烤汁

### 熱 盤

中式燒味拼盤  
香煎龍脷柳伴白酒提子汁  
西檸雞  
青咖喱豬頸肉  
咕嚕肉  
鬼馬牛柳粒  
清炒時蔬  
肉鬆蝦乾炒飯  
芝士焗海鮮長通粉

### 甜 品

鮮果拼盤  
牛油麵包布甸  
雲石芝士蛋糕  
鮮果白酒啫喱  
法式雜餅  
芒果布甸  
芒果拿破崙  
黑朱古力慕絲  
雪糕

咖啡及茶

### Appetizers

Assorted Smoked Fish Platter with Condiment  
Assorted Cold Cut Platter  
Duck Kidney in Sesame Oil  
Mesclun Salad with Avocado, Semi-dried Tomato and Sesame  
Crab Roe Salad in Japanese Style  
Assorted Japanese Sushi and California Roll

### Salads

Romaine Lettuce  
Frisée  
Radicchio  
Lollo Rosso  
Cucumber with Dill  
Potato and Bacon Salad with Mustard Mayonnaise  
Tomato and Purple Onion Salad with Basil  
Coleslaw Salad

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette

Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

### Soup

Pumpkin Soup with Crab Meat

### Carving

Roasted Rib Eye of Beef with Mushroom Gravy

### Hot Dishes

Barbecued Meat Combination  
Pan-fried Sole Fillet with White Wine and Grape Sauce  
Deep-fried Chicken Fillet in Lemon Sauce  
Green Curry Pork Neck  
Sweet and Sour Pork  
Stir-fried Diced Beef with Deep-fried Dough and Water Chestnut  
Stir-fried Seasonal Vegetables  
Fried Rice with Rousong and Dried Shrimp  
Baked Assorted Seafood Penne with Cheese

### Desserts

Fresh Fruit Platter  
Bread and Butter Pudding  
Marble Cheesecake  
Fruit and White Wine Jelly  
Assorted French Pastry  
Mango Pudding with Mango Purée  
Mango Napoleon  
Dark Chocolate Mousse  
Ice-cream

Coffee and Tea

每位 per person

HK\$628 (1/1 - 31/8)

HK\$678 (1/9 - 31/12)

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Except July & August 2026.

2小時無限供應汽水、橙汁及精選啤酒。以上價目須另收加一服務費（50位起）  
2 hours unlimited serving of soft drinks, chilled orange juice and house beer  
Above prices are subject to 10% service charge (For 50 persons or above)

菜單上的食材供應有可能受季節因素影響，8度海逸酒店保留最終決定權以更換價值相約之食材。  
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If you have any concerns regarding food allergies, please alert your event manager prior to ordering.



# 2026 西式婚宴自助晚餐菜譜 A

## 2026 Western Wedding Dinner Buffet Menu A

  
HARBOUR PLAZA  
8 DEGREES  
KOWLOON · HONG KONG  
8度海逸酒店

### 頭 盤

香草三文魚  
香辣牛肉沙律  
蘋果菠蘿沙律  
日式蟹籽沙律

### 沙 律

羅馬生菜  
捲曲生菜  
紅葉生菜  
刁草青瓜  
蕃茄洋葱香草沙律  
薯仔沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及  
意大利黑醋汁

配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青葱

### 冰 鎮 海 鮮

大蝦、青口、翡翠螺  
雜錦日式壽司及加州卷

### 湯

南瓜湯

### 即 切 烤 肉

燒肉眼牛扒

醬汁：辣根汁、燒汁、德國芥末及英國芥末

### 熱 盤

中式燒味拼盤  
香煎羊扒配青胡椒汁  
香煎龍脷柳配芥末籽忌廉汁  
泰式青咖喱雞  
碧綠油泡斑塊  
XO醬鳳翼球  
清炒時蔬  
瑤柱金菇燴伊麵  
海鮮炒飯

### 甜 品

鮮果白酒啫喱  
黑森林蛋糕  
麵包牛油布甸配雲尼拿汁  
牛奶朱古力奶凍  
紅桑子朱古力慕絲  
鮮果忌廉批  
雲石芝士蛋糕  
奶皇水晶角  
鮮果拼盤

咖啡及茶

### Appetizers

Home-made Dill Salmon  
Spicy Roasted Sliced Beef with Lime Chilli Sauce  
Apple and Pineapple Salad  
Crab Roe Salad in Japanese Style

### Salads

Romaine Lettuce  
Frisée  
Lollo Rosso  
Cucumber with Dill  
Tomato and Purple Onion Salad with Basil  
Potato Salad

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette

Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

### Iced Seafood

Prawn, Mussel, Sea Whelk  
Assorted Japanese Sushi and California Roll

### Soup

Pumpkin Soup

### Carving

Roasted Rib Eye of Beef  
Dressings: Horseradish Sauce, Gravy Sauce,  
Pommery Mustard and English Mustard

### Hot Dishes

Barbecued Meat Combination  
Pan-fried Lamb Cutlet with Green Peppercorn Sauce  
Pan-fried Sole Fillet with Mustard Seed Cream Sauce  
Thai Green Curry Chicken  
Stir-fried Garoupa Fillet with Seasonal Vegetables  
Sautéed Chicken Wings in XO Sauce  
Stir-fried Seasonal Vegetables  
Braised E-fu Noodles with Shredded Conpoy and Enoki Mushroom  
Fried Rice with Assorted Seafood

### Desserts

Fruit and White Wine Jelly  
Black Forest Cake  
Bread and Butter Pudding with Vanilla Sauce  
Jivara Chocolate Terrine with Beetroot Jelly  
Raspberry Chocolate Mousse  
Seasonal Fruit Flan  
Marble Cheesecake  
Crystal Custard Dumpling  
Fresh Fruit Platter

Coffee and Tea

每位 per person

HK\$738 (1/1 - 31/8)

HK\$788 (1/9 - 31/12)

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3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
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# 2026 西式婚宴自助晚餐菜譜 B

## 2026 Western Wedding Dinner Buffet Menu B



HARBOUR PLAZA  
8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

### 頭 盤

蕃茄芝士扒雜菜  
煙香草三文魚  
雜錦凍肉拼盤伴蜜瓜  
紅椰菜蘋果片菜沙律  
日式蟹籽沙律  
日式凍豆腐

### 沙 律

羅馬生菜  
捲曲生菜  
紅葉生菜  
刁草青瓜  
蕃茄洋葱香草沙律  
露筍  
酸椰菜絲沙律  
薯仔沙律

醬汁：芝麻汁、薑味青檸油醋汁、凱撒汁及  
意大利黑醋汁

配料：烘麵包粒、脆煙肉、巴馬臣芝士粉及青蔥

### 冰 鎮 海 鮮

生蠔、大蝦、青口、翡翠螺  
雜錦日式刺身  
雜錦日式壽司及加州卷

### 湯

龍蝦湯  
海鮮豆腐羹

### 即 切 烤 肉

燒特級肉眼  
醬汁：辣根汁、燒汁、德國芥末及英國芥末

### 熱 盤

中式燒味拼盤  
香煎羊扒配青胡椒汁  
香煎澳洲盲曹柳配白酒汁  
印度咖喱雞  
清蒸原條石斑  
黑椒牛仔骨  
炒青口伴辣椒茄茸汁  
金沙肉丸  
清炒時蔬  
蝦籽野菌炆伊麵  
瑤柱蛋白炒飯

### 甜 品

鮮果白酒啫喱  
芒果拿破崙  
麵包牛油布甸配雲尼拿汁  
蛋白梳乎厘伴雜莓  
朱古力車厘子蛋糕  
鄉村蘋果包  
鮮果忌廉批  
雲石芝士蛋糕  
奶皇水晶角  
鮮果拼盤  
咖啡及茶

### Appetizers

Grilled Vegetables with Buffalo Mozzarella and Tomato  
Smoked Salmon with Dill Herbs  
Assorted Cold Cut with Honeydew Melon  
Red Cabbage with Apple and Celery Salad  
Crab Roe Salad in Japanese Style  
Japanese Cold Bean Curd

### Salads

Romaine Lettuce  
Frisée  
Lollo Rosso  
Cucumber with Dill  
Tomato and Purple Onion Salad with Basil  
Poached Asparagus  
Coleslaw Salad  
Potato Salad  
Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette  
Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

### Iced Seafood

Oyster, Prawn, Mussel, Sea Whelk  
Assorted Japanese Sashimi  
Assorted Japanese Sushi and California Roll

### Soup

Lobster Bisque  
Braised Seafood Broth with Tofu

### Carving

Roasted Rib Eye of Beef  
Dressings: Horseradish Sauce, Gravy Sauce, Pommery Mustard and English Mustard

### Hot Dishes

Barbecued Meat Combination  
Pan-fried Lamb Cutlet with Green Peppercorn Sauce  
Pan-fried Barramundi Fillet with White Wine Sauce  
Indian Curry Chicken  
Steamed Whole Garoupa with Soya Sauce  
Stir-fried Veal Spare Rib with Honey and Black Pepper Sauce  
Sautéed Mussel with Chilli Tomato Sauce  
Deep-fried Meat Ball with Salty Egg Yolk  
Stir-fried Seasonal Vegetables  
Braised E-fu Noodles with Shrimp Roe and Mushroom  
Fried Rice with Shredded Conpoy and Egg White

### Desserts

Fruit and White Wine Jelly  
Mango Napoleon  
Bread and Butter Pudding with Vanilla Sauce  
Egg White Soufflé with Seasonal Berries  
Chocolate and Cherry Cake  
Baked Country Apple Pocket  
Seasonal Fruit Flan  
Marble Cheesecake  
Crystal Custard Dumpling  
Fresh Fruit Platter  
Coffee and Tea

每位 per person

HK\$838 (1/1 - 31/8)

HK\$898 (1/9 - 31/12)

週末及酒店特別日子（2026年12月24-26日）設有附加費。2026年7月及8月除外。  
Supplement charge will be applied on every weekend and special days - Dec 24-26, 2026.  
Except July & August 2026.

3小時無限量供應汽水、橙汁及精選啤酒，以上價目須另收加一服務費（50位起）  
3 hours unlimited serving of soft drinks, chilled orange juice and house beer  
Above prices are subject to 10% service charge (For 50 persons or above)

菜單上的食材供應有可能受季節因素影響，8度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 may be subjected to changes, depending on the availability,  
Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.

如閣下對某種食物有過敏反應，請於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 alert your event manager prior to ordering.