



HARBOUR PLAZA
8 DEGREES

KOWLOON • HONG KONG

8度海逸酒店

2026 戶外證婚典禮 - 花園茶座 高級客房

1/1 - 31/12

優惠價：HK\$ **12,888** (適用於星期一至四)
HK\$ **14,688** (適用於星期五至日及公眾假期)

尊享：

- 於上午10時至下午4時內享用2小時花園茶座證婚場地
- 劇院式座位(50人)
- 迎賓枱及證婚枱佈置連全場華麗椅套
- 免費使用華麗羽毛筆、戒指枕及精美油畫架
- 奉送40套精美請柬 (不包括內容印刷)
- 五層華麗結婚模型蛋糕供拍攝使用
- 標準音響設備連無線麥克風2支及鐳射唱碟播放

獨享附加優惠：每床HK\$300

- 以上價目已包括加一服務費；加床之附加費另設加一服務費及3%酒店房租稅
- 受條款及細則約束，詳情請向宴會部職員查詢 • 如有任何爭議，8度海逸酒店保留最終決定權



預訂 / 查詢

電話: 2126 1972 傳真: 3900 3972

電郵: catering@hp8dcatering.com

網址: www.harbour-plaza.com/8degrees

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

8度海逸酒店
九龍土瓜灣九龍城道199號
(港鐵宋皇臺站D出口)
電話: 2126 1988 傳真: 2126 1990



HARBOUR PLAZA
8 DEGREES

KOWLOON • HONG KONG
8度海逸酒店

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.
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8度海逸酒店

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



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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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2026 西式婚宴自助午餐菜譜 B

2026 Western Wedding Lunch Buffet Menu B



HARBOUR PLAZA

8 DEGREES

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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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2 hours unlimited serving of soft drinks, chilled orange juice and house beer
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8 DEGREES

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8度海逸酒店

2026 西式婚宴自助晚餐菜譜 A

2026 Western Wedding Dinner Buffet Menu A

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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2026 西式婚宴自助晚餐菜譜 B

2026 Western Wedding Dinner Buffet Menu B



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頭 盤

蕃茄芝士扒雜菜
煙香草三文魚
雜錦凍肉拼盤伴蜜瓜
紅椰菜蘋果芹菜沙律
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、巴馬臣芝士粉及青葱

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
鄉村蘋果包挾
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)

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

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.