

2026 西式婚宴晚餐菜譜

2026 Western Wedding Set Dinner Menu



HARBOUR PLAZA
8 DEGREES

KOWLOON · HONG KONG
8度海逸酒店

菜譜 Menu A

龍蝦濃湯
Lobster Bisque

燒春雞配鮮茄汁
Grilled Spring Chicken with Fresh Tomato Sauce

OR 或

香煎澳洲盲鱈柳配香草白酒汁伴蘆筍
Pan-fried Barramundi Fillet with Asparagus and White Wine Herb Sauce

OR 或

澳洲西冷牛扒配香草紅酒汁伴香草焗新薯
Grilled Australian Sirloin Steak with Baked New Potatoes in Red Wine Sauce

意大利軟芝士蛋糕配榛子雲呢拿汁
Traditional Tiramisù with Hazelnut Vanilla Sauce

咖啡或茶
Coffee or Tea

每位 per person

HK\$598 (1/1 - 31/8)

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

菜譜 Menu B

凱撒沙律伴香芒大蝦
Caesar Salad with Mango and Prawns

黑松露野菌湯
Wild Mushroom Soup with Black Truffle

燒香蒜春雞配意式香草汁
Baked Spring Chicken with Garlic in Italian Herbs Sauce

OR 或

澳洲肉眼扒伴黑松露汁
Grilled Australian Rib Eye of Beef with Black Truffle Sauce

OR 或

香煎石斑柳伴蟹肉餅
Pan-fried Garoupa Fillet with Crab Meat Cake

意大利軟芝士蛋糕配榛子雲呢拿汁
Traditional Tiramisù with Hazelnut Vanilla Sauce

咖啡或茶
Coffee or Tea

每位 per person

HK\$658 (1/1 - 31/8)

HK\$688 (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.
- 適用於最少50位賓客
For minimum 50 persons
- 3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。
3 hours unlimited serving of soft drinks, chilled orange juice and house beer.
Above prices are subject to 10% service charge.
- 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。
Terms and conditions apply, please contact our Catering Department for more details.