2024 西式婚宴午餐菜譜 2024 Western Wedding Set Lunch Menu



kowloon·hong kong 8度海逸酒店

菜譜 Menu A

黑松露野菌湯 Wild Mushroom Soup with Black Truffle

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香煎澳洲盲槽柳伴大蝦配香檳忌廉汁 Pan-fried Barramundi Fillet with Champagne Cream Sauce

OR 或

燒春雞配砵酒汁 Grilled Spring Chicken with Port Wine Sauce

OR 或

燒肉眼扒配紅酒汁 Grilled Rib Eye of Beef with Red Wine Sauce

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士多啤梨芝士餅 Strawberry Cheesecake

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咖啡或茶 Coffee or Tea

每位 per person

HK\$428 (1/1-31/8) HK\$488 (1/9-31/12)

菜譜 Menu B

煙三文魚凱撒沙律 Caesar Salad with Smoked Salmon

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意式春雞配香草汁 Italian Grilled Spring Chicken with Herbs Sauce

OR 或

香煎澳洲盲槽柳伴大蝦配香檳汁 Pan-fried Barramundi Fillet and King Prawn with Champagne Sauce

OR 或

美國安格斯肉眼扒配香草燒汁 Grilled U.S. Angus Rib Eye of Beef with Gravy

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鮮雜果凍湯配香芒雪葩 Exotic Fruit Minestrone with Mango Sherbet

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咖啡或茶 Coffee or Tea

每位 per person

HK\$448 (1/1-31/8) HK\$508 (1/9-31/12)

- 週末及酒店特別日子 (2024年12月24-26日) 設有附加費。2024年7月及8月除外。
 Supplement charge will be applied on every weekend and special days Dec 24 26, 2024. Except July & August, 2024.
- 適用於最少50位賓客 For minimum 50 persons
- 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。
 2 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.