



HARBOUR PLAZA  
8 DEGREES

KOWLOON · HONG KONG

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)

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.

# 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  
鄉村蘋果包袱  
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)

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