

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、巴馬臣芝士粉及青葱

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 Bolognese
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)

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。
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 西式婚宴自助午餐菜譜 B

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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、巴馬臣芝士粉及青葱

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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