



HARBOUR PLAZA  
8 DEGREES

KOWLOON • HONG KONG

8度海逸酒店

# 金秋月圓·中式盛宴

Mid-Autumn • Chinese Feast Reunion

## 特色拼盤

(蒜泥白肉、麻香茄子、海蜇及素鵝)

Special Appetizer Platter

(Sliced Pork with Garlic Paste, Marinated Eggplant with Sesame Oil,  
Marinated Jellyfish and Vegetarian Goose)

## 黃金焗蟹蓋

Baked Crab Shell stuffed with Assorted Seafood

## 碧綠芙蓉蝦

Stir-fried Shrimp with Egg White and Seasonal Vegetables

## 翠綠蔬炒花枝片

Sautéed Squid with Seasonal Vegetables

## 姬松茸燉雞湯

Double-boiled Chicken Soup with Agaricus Mushroom

## 蟹肉扒時蔬

Crab Meat with Seasonal Vegetables

## 翡翠炒鮮斑球

Sautéed Garoupa with Seasonal Vegetables

## 當紅炸子雞

Roasted Crispy Chicken

## 太極鴛鴦炒飯

Fried Rice in Cream & Tomato Sauce

## 雜菌蟹肉伊麵

Braised E-fu Noodles with Crab Meat and Assorted Mushroom

## 8度芒果奶黃月餅

8 Degrees Fresh Mango Custard Mooncakes

## 中國茗茶

Chinese Tea

• 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.