

Social Gathering Banquet Dinner Buffet Menu A

歡聚時刻宴會自助晚餐 A

ICED SEAFOOD 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
海蝦、海螺及青口

COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸
Smoked Salmon 煙三文魚
Seafood Salad in Japanese Style 日式海鮮沙律
Spiced Beef Salad 五香牛肉沙律
Sichuan Spicy Shredded Chicken 麻辣手撕雞
Marinated Chicken Kidney with Fungus Salad
特色小木耳雞腎沙律
Celery and Dried Tofu Salad 香芹豆乾沙律
Crab Roe and Pumpkin Salad in Japanese Style
日式蟹籽南瓜沙律

SALAD BAR 沙律吧

Lady Fingers with Japanese Sesame Sauce 秋葵沙律
Crab Roe and Egg Salad 蟹籽蛋沙律
Romaine Lettuce 羅馬生菜
Cucumber with Dill 香草青瓜
Tomato and Red Onion Salad 紅洋葱蕃茄沙律
Mesclun Mixed 田園雜菜沙律
Pineapple and Potato Salad 菠蘿薯仔沙律
Dressings: Balsamic Vinaigrette with Olive Oil, Thousand Island Dressing,
Caesar Dressing and Sesame Dressing
醬汁: 意大利黑醋配橄欖油、千島汁、凱撒汁及日式芝麻醬
Condiments: Croûton and Shaved Parmesan Cheese
配料: 脆麵包粒及巴馬臣芝士粉

SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi and Sushi
日式雜錦刺身及壽司

SOUP 湯

Cream of Mushroom Soup 忌廉蘑菇湯

CARVING STATION 即切烤肉

Roasted Beef Rib-eye 燒牛肉
Dressings: Horseradish Sauce, Demi-Glace, Pepper Sauce and English Mustard
醬汁: 辣根汁、燒汁、黑椒汁及英國芥辣

HOT DISHES 熱葷

Braised Beef Short Ribs in Red Wine Sauce 紅酒燴牛肋條
Pan-fried Sole Fillet with Tomato Sauce
香煎龍脷柳配鮮茄蓉汁
Baked Seafood with Cheese in Italian Style
意式芝士焗海鮮
Teriyaki Spring Chicken with Sesame 日式醬燒芝麻春雞
Pan-fried Smoked Duck Breast in Port Wine Sauce
香煎煙鴨胸伴砵酒汁
Sautéed Shrimp with Mixed Vegetables and Cashew Nuts
腰果雜菜粒炒蝦仁
Sautéed Cauliflower with Preserved Meat 咸肉炒椰菜
Steamed Whole Garoupa 清蒸石斑
Roasted Lamb Chop with Rosemary Jus
燒羊扒伴迷迭香汁
Pan-fried Veal Spare Ribs with Honey and Black Pepper Sauce
花蜜黑椒牛仔骨
Masala Chicken Curry 瑪撒拉咖喱雞
Yeung Chow Fried Rice 揚州炒飯

DESSERTS 甜品區

Mango Napoleon 芒果拿破崙
Mango Pudding with Mango Purée 芒果布甸
Milk Pudding 牛乳布甸
Green Tea Red Bean Cake 綠茶紅豆蛋糕
Double Chocolate Cake 特濃朱古力蛋糕
Chestnut Tart 栗子撻
Durian Mousse Cake 榴槤慕絲蛋糕
Marble Cheesecake 雲石芝士蛋糕
Tiramisu 意大利軟芝士蛋糕
Fresh Fruit Platter 鮮果拼盤
Mövenpick Ice Cream 雪糕

COFFEE & TEA STATION 自助式咖啡及茶

每位/person
HK\$628

- Subject to 10% service charge 另設加一服務費
- Minimum for 50 persons 最少50位起預訂
- 3 hours unlimited serving of soft drinks, chilled orange juice and house beer
- 3小時無限量供應汽水、橙汁及精選啤酒
- 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
- 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
- If you have any concerns regarding food allergies, please alert your event manager prior to ordering
- 如閣下對某種食物有過敏反應, 請在點菜時通知會議及宴會統籌經理, 以便作出妥善安排

Social Gathering Banquet Dinner Buffet Menu B

歡聚時刻宴會自助晚餐B

ICED SEAFOOD 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、海蝦、海螺及青口

COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸
Assorted Smoked Fish Platter 雜錦煙燻魚
Seafood Salad in Thai Style 泰式海鮮沙律
Spicy Beef Salad in Sichuan Style 四川麻辣牛肉沙律
Sichuan Spicy Shredded Chicken 麻辣手撕雞
Marinated Chicken Kidney with Fungus Salad
特色小木耳雞腎沙律
Celery and Dried Tofu Salad 香芹豆乾沙律
Black Pepper Tuna Salad 黑椒吞拿魚沙律
Crab Roe and Pumpkin Salad in Japanese Style
日式蟹籽南瓜沙律

SALAD BAR 沙律吧

Lady Fingers with Japanese Sesame Sauce 秋葵沙律
Crab Roe and Egg Salad 蟹籽蛋沙律
Romaine Lettuce 羅馬生菜
Cucumber with Dill 香草青瓜
Tomato and Red Onion Salad 紅洋葱蕃茄沙律
Mesclun Mixed 田園雜菜沙律
Pineapple and Potato Salad 菠蘿薯仔沙律
Dressings: Balsamic Vinaigrette with Olive Oil, Thousand Island Dressing,
Caesar Dressing and Sesame Dressing
醬汁: 意大利黑醋配橄欖油、千島汁、凱撒汁及日式芝麻醬
Condiments: Croûton and Shaved Parmesan Cheese
配料: 脆麵包粒及巴馬臣芝士粉

SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi and Sushi
日式雜錦刺身及壽司

SOUP 湯

Minestrone Soup 意大利雜菜湯

CARVING STATION 即切烤肉

Roasted Beef Rib-eye 燒牛肉
Dressings: Horseradish Sauce, Demi-Glace, Pepper Sauce and English Mustard
醬汁: 辣根汁、燒汁、黑椒汁及英國芥辣

HOT DISHES 熱葷

Baked Oysters with Cream Cheese 忌廉芝士焗蠔
Braised Oxtail in Red Wine Sauce 紅酒燴牛尾
Roasted Lamb Chop with Rosemary Jus
燒羊扒伴迷迭香汁
Roasted Pork Belly 燒腩肉
Pan-fried Sole Fillet with Tomato Sauce
香煎龍脷柳配鮮茄蓉汁
Baked Seafood with Cheese in Italian Style
意式芝士焗海鮮
Teriyaki Spring Chicken with Sesame 日式醬燒芝麻春雞
Pan-fried Smoked Duck Breast in Port Wine Sauce
香煎煙鴨胸伴砵酒汁
Braised Seasonal Vegetable with Black Mushrooms
花菇扒時蔬
Steamed Whole Garoupa 清蒸石斑
Sweet and Sour Prawns 咕嚕蝦球
Beef Curry 牛肉咖喱
Fried Rice with Sakura Shrimp and Preserved Vegetable
雪裡紅櫻花蝦炒飯

DESSERTS 甜品區

Mango Napoleon 芒果拿破崙
Mango Pudding with Mango Purée 芒果布甸
Double Chocolate Cake 特濃朱古力蛋糕
Green Tea Red Bean Cake 綠茶紅豆蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Pineapple Mousse Cake 菠蘿慕絲蛋糕
Durian Mousse Cake 榴槤慕絲蛋糕
Mixed Berries Cheesecake 雜莓芝士蛋糕
Tiramisu 意大利軟芝士蛋糕
Fruit Juice Jelly 果汁啫喱
Fresh Fruit Platter 鮮果拼盤
Mövenpick Ice Cream 雪糕

COFFEE & TEA STATION 自助式咖啡及茶

每位/person
HK\$718

- Subject to 10% service charge 另設加一服務費
- Minimum for 50 persons 最少50位起預訂
- 3 hours unlimited serving of soft drinks, chilled orange juice and house beer
- 3小時無限量供應汽水、橙汁及精選啤酒
- 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
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