

2026 謝師宴自助午餐套餐
2026 Graduation Lunch Buffet Package

菜譜 Menu

菜譜 Menu A

菜譜 Menu B

飲品套餐 Beverage Package

包括席間 2 小時無限量供應汽水及冰凍橙汁

Including unlimited supply of soft drinks and chilled orange juice for 2 hours

價目 Price

每位 HK\$398 per person

每位 HK\$438 per person

每位 HK\$30 per person



凡於 2026 年 3 月 14 日前確認預訂並繳付訂金可享以下優惠

Special privileges for confirming graduation dinner with deposit settled on or before 14 March 2026:

☞ 可享無限量汽水及冰凍橙汁（二小時） Unlimited supply of soft drinks and chilled orange juice (Maximum 2 hours)

預訂 40 位或以上，即可享以下優惠 Exclusive privileges for 40 guests or above:

- ☞ 每位賓客可獲餐前迎賓雜果賓治乙杯 1 glass of welcome fruit punch per person
- ☞ 每位賓客可獲席間汽水或冰凍橙汁乙杯 1 glass of soft drink or chilled orange juice per person
- ☞ 贈送最多 40 個英文字母之背景板佈置 Complimentary backdrop with maximum 40 English letters
- ☞ 全場席上花卉擺設及全場椅套佈置 Table centerpiece on each dining table and seat covers for all chairs
- ☞ 免費使用音響設備連無線咪 2 支 Free use of PA systems and 2 wireless microphones
- ☞ 免費使用液晶體投影機、大螢幕及多媒體播放機 Free use of LCD projector, screen and multimedia player
- ☞ 免費泊車位兩個（只限私家車） Complimentary parking spaces for 2 cars (private cars only)

備註 Remarks:

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 優惠期由 2026 年 5 月 1 日 至 8 月 31 日 Valid from 1 May till 31 August 2026
- 九龍海灣酒店保留以上優惠之最終決定權，優惠條款及細則如有任何更改，恕不另行通知
Kowloon Harbourfront Hotel reserves the right to change or cancel the above offers without prior notice. In case of any disputes, Kowloon Harbourfront Hotel reserves the right of final decision

請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。

Explore all-round events that match your passions,
our enthusiastic catering team will assist you to execute a flawless event

電話 Tel: (852) 2186 9001

傳真 Fax: (852) 3160 6920

電郵 Email: catering.khfh@harbour-plaza.com

網址 Website: www.harbour-plaza.com/khfh

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2026 Graduation Lunch Buffet Package

菜譜 Menu A

Appetizers and Salad 頭盤及沙律

Cooked Prawns and Blue Mussel, served with Lemon Wedges and Chilli Hot Sauce 熟蝦、藍青口 配 檸檬角 及 辣茄汁
Assorted Sushi and Rice Roll, served with Soy Sauce and Wasabi 雜錦壽司 拼 飯卷 配 豉油及青芥末
Italian Salami and German Cold Cut Sausage 意大利沙樂美腸 拼 德國凍切香腸
Chilled Big Bean Sprouts with Sesame and Chilled Marinate Cucumber 芝麻大豆芽 拼 涼拌青瓜
Low Temperature Roasted Beef, served with Pickles Relish 低溫烤香料牛肉眼扒 配 酸青瓜醬
Wild Mushroom with Seafood Salad 雜菌海鮮沙律
Roasted Chicken and Fresh Pineapple Salad 燒雞菠蘿沙律
Korean Sweet Potato Salad 韓式甜薯沙律
Garden Mixed Salad 田園雜菜沙律
Cherry Tomato, Whole Kernel Corn, Cucumber slice, Beet Root, Broccoli and Jade Sprouts
車厘茄、粟米粒、青瓜片、紅菜頭、西蘭花 及 翡翠苗
Thousand Island Dressing, Italian Herb Vinaigrette, Yuzu Vinaigrette and Japanese Sesame Salad Dressing
千島醬、意大利香草油醋汁、柚子香醋汁 及 日式芝麻沙律醬
Croutons, Bacon Bits, Parmesan Cheese, Pumpkin Seed and Quinoa
脆麵包粒、煙肉、巴馬臣芝士、南瓜籽及藜麥

Soups 精美湯羹

Cream of Tomato Soup with Crab Meat 蟹肉番茄忌廉湯
Selections of Bread and Rolls 各式精選餐包

Hot Entrées 熱盤

Roasted Boneless Chicken Leg with Lemon Grass 烤香茅雞腿
Braised Beef Brisket in Herb Tomato Sauce 香草茄汁燴牛肋條
Pan Fried Fillet of Fish on Mashed Potato, served with Lemon Cream Sauce 香煎魚柳伴薯蓉 配 檸檬忌廉汁
BBQ Sauce Glazed Pork Spare Ribs 燒烤醬焗排骨
Beef Meat Ball with Garlic and Bacon Gravy 香蒜煙肉汁燴牛肉丸
Braised Broccoli with Mushroom in Oyster Sauce 蠔皇秀珍菇扒西蘭花
Crispy Bean Sheet Roll with Sweet and Sour Pineapple Sauce 菠蘿咕嚕脆皮素鴨
Fried Rice with Diced Taro and Baby Shrimp 荔芋蝦仁炒飯
Fried Noodles with Shredded BBQ Pork and Bean Sprouts in Premium Soy Sauce 頭抽銀芽叉燒炒麵

Desserts 精選甜品

Fresh Fruit Salad 鮮果沙律
Green Tea Cream Puff 綠茶忌廉泡芙
Apple Crumble Pie 蘋果金寶餡餅
Jelly with Tropical Fruit Cocktail 雜果啫喱
Blueberry Cheese Cake 藍莓芝士蛋糕
Dark Chocolate Cake 特濃朱古力蛋糕
Tiramisu 意大利芝士餅
Chestnut Cream Cake 栗子忌廉蛋糕

Beverage 飲品

Coffee or Tea 咖啡或茶

每位 HK\$398 per person

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菜譜 Menu B

Appetizers and Salad 頭盤及沙律

Cooked Prawns and Blue Mussel, served with Lemon Wedges and Chilli Hot Sauce 熟蝦、藍青口 配 檸檬角 及 辣茄汁
Assorted Sushi and Rice Roll, served with Soy Sauce and Wasabi 雜錦壽司 拼 飯卷 配 豉油及青芥末
Italian Dried Ham with Melon 意大利風乾火腿 配 蜜瓜
Smoked Duck Breast with Chilled Big Bean Sprouts with Chilli Oil 煙鴨胸 拼 涼拌辣大豆芽
Shredded Chicken and Cucumber with Sesame and Peanut Sauce 芝麻棒棒雞
Japanese Crab Stick and Cucumber 日式蟹柳青瓜沙律
Roasted Purple Potato with Honey and Almond Flakes 杏仁蜜餞紫番薯
Penne Salad with Boiled Egg, Avocado and Shrimps 牛油果蝦肉碎蛋長通粉沙律
Garden Mixed Salad 田園雜菜沙律
Cherry Tomato, Whole Kernel Corn, Cucumber slice, Beet Root, Broccoli and Jade Sprouts
車厘茄、粟米粒、青瓜片、紅菜頭、西蘭花 及 翡翠苗
Thousand Island Dressing, Italian Herb Vinaigrette, Yuzu Vinaigrette and Japanese Sesame Salad Dressing
千島醬、意大利香草油醋汁、柚子香醋汁 及 日式芝麻沙律醬
Croutons, Bacon Bits, Parmesan Cheese, Pumpkin Seed and Quinoa
脆麵包粒、煙肉、巴馬臣芝士、南瓜籽及藜麥

Soups 精美湯羹

Cream of Sweet Corn Soup with Chicken Minced 金粟雞肉忌廉湯
Selections of Bread and Rolls 各式精選餐包

Hot Entrées 熱盤

Thai Style Roasted Pork Cheeks 泰式烤豬頸肉
Baked Mashed Potato with Bolognese Sauce and Cheese 芝士肉醬焗薯蓉
Fillet of Fish Fritter with Tartar Sauce 酥炸魚柳配他他蛋黃醬
Teriyaki Beef Brisket 照燒汁牛肋肉
Braised Spring Chicken with Red Wine Gravy 紅酒汁燴春雞
Braised Broccoli and Bean Sheet Roll with Enoki Mushroom Sauce 金菇扒西蘭花素鴨
Sweet and Sour Pork with Pineapple 菠蘿咕嚕豚肉
Fried Rice with Minced Pork, Long Bean and Thai Basil 金不換肉鬆豆角炒飯
Crispy Fried Noodles with Shredded BBQ Pork, Bean Sprout and Pickle Vegetable 味菜叉燒銀芽扒脆麵

Desserts 甜品

Fresh Fruit Salad 鮮果沙律
White Chocolate Cheese Tart 白朱古力芝士撻
Black Forest Cake 黑森林蛋糕
Jelly with White Grape 白提子啫喱
Blueberry Cheese Cake 藍莓芝士蛋糕
Chocolate Brownies 朱古力布郎尼
Tiramisu 意大利芝士餅
Strawberry Cream Cake 士多啤梨忌廉蛋糕

Beverage 飲品

Coffee or Tea 咖啡或茶

每位 HK\$438 per person

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