



中式宴會套餐 2026 Chinese Banquet Package 2026

中式宴會 Chinese Banquet

菜譜 Menu A

菜譜 Menu B

菜譜 Menu C

價目 Price

每席 HK\$6,488 per table

每席 HK\$6,888 per table

每席 HK\$7,488 per table



預訂 4 席或以上可享以下優惠 Exclusive privileges for 4 tables or above :

- ❖ 席間 3 小時無限量供應汽水、冰凍橙汁及指定啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- ❖ 每席豁免開瓶費乙支
Free corkage for 1 bottle of self-brought-in wine or hard liquor per table
- ❖ 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
- ❖ 免費麻雀耍樂
Mahjong entertainment
- ❖ 免費使用基本音響設備連無線咪 2 支
Free use of PA systems and 2 wireless microphones
- ❖ 免費泊車位 2 個 (只限私家車)
2 parking spaces (private car only)

A. 凡惠顧彌月宴 For Full Moon Celebration :

敬送紅雞蛋及酸薑 Red Boiled Egg and Pickled Ginger will be offered

B. 凡惠顧壽宴 For Birthday Celebration :

敬送長壽幡桃包 Steamed Longevity Bun will be offered

備註 Remarks :

- ❖ 每席供 10 - 12 位用, 所有價目需另設加一服務費
10 - 12 persons per table and all prices are subject to 10% service charge
- ❖ 所有菜譜不適用於婚宴及節日期間
All menus are not applicable to wedding banquet and festive days
- ❖ 優惠期至 2026 年 12 月 31 日
Valid until 31 December 2026

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



中式宴會菜譜 A
Chinese Banquet Menu A

五福燒味拼盤

(脆皮燒腩 / 蜜汁叉燒 / 杭城素鵝 / 佛山燻蹄 / 中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Vegetarian Bean Sheet Roll, Marinated Pork Knuckle, Jelly Fish)

松露醬彩椒芹香花姿片

Sautéed Sliced Cuttlefish with Celery and Bell Pepper in Truffle Paste

黃金百花球

Deep-fried Shrimp Mousse Balls Tossed with Salty Egg Yolk

竹筴金菇扒雙蔬

Braised Vegetables with Bamboo Pith and Enoki Mushroom Sauce

姬松茸桂圓燉螺頭

Double Boiled Sea Whelk Soup with Matsutake and Dried Longan

蠔皇碧綠扣鮑片

Braised Sliced Abalone with Vegetable in Oyster Sauce

頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

木桶頭抽豉油雞

Marinated Chicken with Soy Sauce

櫻花蝦錦繡炒絲苗

Fried Rice with Grace Special and Dry Cherry Shrimps

陳皮紅豆沙

Sweetened Red Bean Cream with Mandarin Peel

每席港幣\$6,488 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table

中式宴會菜譜 B
Chinese Banquet Menu B

五福燒味拼盤

(脆皮燒腩 / 蜜汁叉燒 / 杭城素鵝 / 佛山燻蹄 / 中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Vegetarian Bean Sheet Roll, Marinated Pork Knuckle, Jelly Fish)

翡翠杏鮑菇花姿蝦仁

Sautéed Sliced Cuttlefish, Shrimp with Celery and King Oyster Mushroom

杏香百花球

Deep-fried Shrimp Mousse Balls with Almond

腿蓉蟹肉扒雙蔬

Braised Vegetables with Ham and Crab Meat Sauce

竹筴海皇羹

Braised Seafood Soup with Bamboo Pith

碧綠蠔皇花菇鮑片

Braised Sliced Abalone with Mushroom and Vegetable in Oyster Sauce

頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

金蒜吊燒雞

Barbecued Chicken with Garlic Flakes

金瑤海皇炒絲苗

Fried Rice with Conpoy and Seafood

蛋白杏仁露

Sweetened Almond Cream with Egg White

每席港幣\$6,888 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table

中式宴會菜譜 C
Chinese Banquet Menu C

五福燒味拼盤

(脆皮燒腩 / 蜜汁叉燒 / 杭城素鵝 / 佛山燻蹄 / 中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Vegetarian Bean Sheet Roll, Marinated Pork Knuckle, Jelly Fish)

XO醬碧綠腰果帶子蝦仁

Sautéed Scallops and Shrimp with Celery and Cashew Nut in XO Paste

百花炸釀蟹鉗

Deep-fried Crab Claw with Shrimp Mousse

竹笙瑤柱扒雙蔬

Braised Vegetables with Bamboo Pith and Conpoy Sauce

蟹肉燕窩羹

Braised Bird's Nest Soup with Crab Meat

蠔皇鵝掌鮑片

Braised Sliced Abalone with Goose Webs in Oyster Sauce

頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

南乳吊燒雞

Barbecued Chicken with Fermented Bean Curd Sauce

瑤柱櫻花蝦蛋白炒絲苗

Fried Rice with Conpoy & Dry Cherry Shrimps and Eggs white

荔芋紫米露

Sweetened Purple Glutinous Cream with Taro

每席港幣\$7,488 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table