

中式宴會套餐 2026
Chinese Banquet Package 2026

中式宴會 Chinese Banquet

價目 Price

菜譜 Menu A

每席 HK\$4,388net per table

菜譜 Menu B

每席 HK\$5,388net per table

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

- ❖ 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)
- ❖ 飲品套餐 Beverage Package : 每席港幣 HK\$600net per table
席間 3 小時無限量供應汽水、冰凍橙汁及指定啤酒
Beverage Package: Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours



Additional Privileges 額外優惠 :

- 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
- C. 凡惠顧中式宴會 For Chinese Banquet:
送 3 磅鮮果忌廉蛋糕 3lbs Fresh Fruit Cream Cake will be offered

備註 Remarks :

- ❖ 每席供 10 - 12 位用, 以上價目已包括加一服務費
10 - 12 persons per table and the above price is inclusive of 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

三式拼盤

(涼伴青瓜貓耳朵 / 杭城素鵝 / 一口豆腐粒)

(Marinated Cucumber and Fungus , Vegetarian Bean Sheet Roll, To-fu Cube)

翡翠炒花姿鳳片

Sautéed Squid and Chicken Sliced with Vegetables

酥炸百花球

Deep-fried Shrimp Mousse Ball

紅茄珍菌扒田園蔬

Braised Vegetables and Assorted Mushroom with Tomato

干貝花菇燉雞湯

Double Boiled Chicken Soup with Mini Dry Scallop & Chinese Mushroom

蠔皇鮑片花菇扒時蔬

Braised Sliced Abalone with Black Mushroom and Vegetable in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa with Soy Sauce

薑蔥霸皇雞

Steamed Whole Chicken with Spring Onion and Ginger

櫻花蝦揚州炒飯

Fried Rice with Dry Cherry Shrimp and Yeung Chow Style

中式甜品

Chinese Dessert

每席港幣\$4,388net per table

- 以上價目已包括加一服務費 The above price is inclusive of 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

三式拼盤

(涼伴青瓜貓耳朵 / 杭城素鵝 / 麻香牛頰片)
(Marinated Cucumber and Fungus, Vegetarian Bean Sheet Roll,
Marinated Beef Cheek Sliced with Sesame oil)

翡翠炒蝦仁帶子

Sautéed Prawns and Scallop with Vegetables

黃金百花球

Deep-fried Shrimp Mousse Balls Tossed with Salty Egg Yolk

竹筴瑤柱扒雙蔬

Braised Vegetables with Bamboo Pith and Conpoy Sauce

姬松茸桂圓燉螺頭

Double Boiled Sea Whelk Soup with Matsutake and Dried Longan

蠔皇鮑片花菇扒時蔬

Braised Sliced Abalone with Black Mushroom and Vegetable in Oyster Sauce

清蒸沙巴躉

Steamed Giant Garoupa with Soy Sauce

脆皮燒雞

Roasted Crispy Chicken

金瑤海皇炒絲苗

Fried Rice with Conpoy and Seafood

中式甜品

Chinese Dessert

每席港幣\$5,388net per table

- 以上價目已包括加一服務費 The above price is inclusive of 10% service charge
- 每席以 10-12 位計算 10-12 persons per table