



Chinese Celebration Dinner Package 2019

2019 中式喜慶晚宴套餐

Chinese Banquet 中式晚宴

菜譜 Menu A

菜譜 Menu B

菜譜 Menu C

Price 價目

每席港幣 HK\$5,888 per table

每席港幣 HK\$6,188 per table

每席港幣 HK\$6,688 per table

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

- ❖ Unlimited supply of soft drinks, chilled orange juice and house beer during the dinner period for 3 hours
席間 3 小時無限量供應汽水、冰凍橙汁及指定啤酒
- ❖ Free corkage for 1 bottle of self-brought wine or hard liquor per table
每席豁免開瓶費乙支
- ❖ Complimentary 3 pounds of fresh cream cake
免費 3 磅鮮果忌廉蛋糕
- ❖ Table centerpiece on each dining table and seat covers for all chairs
全場席上花卉擺設及全場椅套佈置
- ❖ Mahjong entertainment
免費麻雀耍樂
- ❖ Free use of PA systems and 2 wireless microphones
免費使用基本音響設備連無線咪 2 支
- ❖ 2 parking spaces (private car only)
免費泊車位 2 個 (只限私家車)



- A. For Full Moon Dinner Package: Each patron will receive a complimentary red boiled egg and pickled ginger
凡惠顧彌月宴敬送紅雞蛋及酸薑
- B. For Birthday Celebration Package: Each patron will receive a complimentary "Steamed Longevity Bun"
凡惠顧壽宴敬送「長壽蟠桃包」

Remarks 備註:

- ❖ 10 - 12 persons per table and all prices are subject to 10% service charge
每席供 10 - 12 位用, 所有價目需另設加一服務費
- ❖ All menus are not applicable to wedding banquet and festive days
所有菜譜不適用於婚宴及節日期間
- ❖ Valid until 31 December 2019 優惠期至 2019 年 12 月 31 日



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

Tel 電話: (852) 3160 6815 Fax 傳真: (852) 3160 6920

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

Website 網上查詢: www.harbour-plaza.com/hpme

喜慶晚宴菜譜 A
Chinese Celebration Dinner Menu A

五福燒味拼盤
Assorted Barbecued Meat Platter

翡翠蝦仁花枝
Sautéed Shrimps and Cuttlefish with Vegetables

酥炸鵝肝百花球
Deep-fried Shrimp Balls Stuffed with Goose Liver

杞子竹筴浸雙蔬
Poached Seasonal Vegetables with Bamboo Pith and Wolfberries

燕窩燴海皇羹
Braised Bird's Nest with Seafood Superior Soup

蠔皇碧綠扣鮑片
Braised Sliced Abalone with Vegetables in Oyster Sauce

頭抽清蒸沙巴龍躉
Steamed Fresh Giant Garoupa with Superior Soy Sauce

乳香脆皮雞
Deep-fried Crispy Chicken with Preserved Taro Sauce

鮮蝦荷葉飯
Fried Rice with Shrimp, BBQ Duck, Conpoy and Diced Vegetables,
Wrapped in Lotus Leaf

金菇瑤柱炆伊麵
Braised E-fu Noodles with Enoki Mushroom and Conpoy

環球鮮果拼盤
Seasonal Fruit Platter

每席港幣\$5,888 (供12位用，需另設加一服務費)
HK\$5,888 per table for 12 persons
(Subject to 10% service charge)

喜慶晚宴菜譜 B
Chinese Celebration Dinner Menu B

鴻運乳豬全體
Roasted Whole Suckling Pig

黑松露醬炒珊瑚蚌蝦仁
Sautéed Coral Clams and Shrimps with Vegetables and Black Truffle Paste

杏香酥炸百花球
Deep-fried Shrimp Mousse Ball with Sliced Almond

蟹肉扒雙蔬
Braised Seasonal Vegetables with Crab Meat

姬松茸花膠菜膽上湯燉雞
Double-boiled Chicken Soup with Matsutake and Fish Maw

蠔皇碧綠鮮鮑片
Braised Sliced Abalone with Vegetables in Oyster Sauce

古法蒸沙巴龍躉
Steamed Fresh Giant Garoupa with Shredded Pork, Mushroom and Ginger

當紅脆皮雞
Deep-fried Crispy Chicken

蒜香海皇炒飯
Fried Rice with Diced Seafood and Golden Garlic

高湯菜肉餃子
Pork and Vegetable Dumplings in Superior Soup

環球鮮果拼盤
Seasonal Fruit Platter

每席港幣**\$6,188** (供12位用，需另設加一服務費)
HK\$6,188 per table for 12 persons
(Subject to 10% service charge)

喜慶晚宴菜譜 C
Chinese Celebration Dinner Menu C

鴻運乳豬全體伴海蜇
Roasted Whole Suckling Pig and Jelly Fish

翡翠夏威夷果仁炒蝦球
Sautéed Shrimps Ball with Macadamia Nuts and Vegetables

酥炸百花蟹棗
Deep-fried Shrimp Mousse with Crab Meat

蟹皇扒雙蔬
Braised Seasonal Vegetables with Crab Roe Sauce

花膠紅燒海鮮翅
Braised Shark's Fin Soup with Fish Maw and Seafood

蠔皇花菇鮑片
Braised Sliced Abalone with Chinese Mushroom and Vegetables in Oyster Sauce

金華清蒸沙巴龍躉
Steamed Fresh Giant Garoupa with Yunnan Ham

脆皮炸子雞
Deep-fried Crispy Chicken

櫻花蝦蛋白炒飯
Fried Rice with Sakura Ebi and Egg White

鮮蟹肉炆伊麵
Braised E-Fu Noodles with Crab Meat

環球鮮果拼盤
Seasonal Fruit Platter

每席港幣\$6,688 (供12位用，需另設加一服務費)
HK\$6,688 per table for 12 persons
(Subject to 10% service charge)