



## 2026 團年春茗套餐 2026 Chinese Spring Dinner Package

### 團年春茗晚宴 Spring Dinner

吉慶迎春宴 Menu A

歡樂團圓宴 Menu B

金碧輝煌宴 Menu C

### 價目 Price

每席港幣\$8,200 per table

每席港幣\$9,200 per table

每席港幣\$10,200 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、冰凍橙汁及精選啤酒  
Unlimited supply of soft drinks, chilled orange juice and house beer during dinner period for 3 hours
- ☞ 席前迎賓雜果賓治乙盤  
A bowl of welcome fruit punch during pre-dinner period
- ☞ 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
- ☞ 豁免所有自携開瓶費  
Free corkage for all self-brought in wine or hard liquor
- ☞ 祝酒氣泡酒乙瓶  
One bottle of sparkling wine for toasting
- ☞ 中國茗茶及麻雀耍樂  
Chinese tea and mahjong entertainment
- ☞ 全場音響設備及無線咪  
Free use of PA system with 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
- ☞ 贈送最多 30 個英文字母之西式牌匾  
Complimentary Western backdrop with maximum 30 English letters
- ☞ 每席奉送中式請柬 6 套(不包括印刷)  
6 sets of invitation cards per table (printing excluded)
- ☞ 免費泊車位 2 個(只限私家車)  
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
- ❖ 以上套餐只適用於 4 席或以上惠顧  
The above package is available for 4 tables or above
- ❖ 有效日期至 2026 年 3 月 31 日  
Valid until 31 March 2026
- ❖ 都會海逸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  
Harbour Plaza Metropolis reserves the right to change or cancel the above offers without prior notice. In case of any disputes, Harbour Plaza Metropolis 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) 3160 6815 傳真 Fax: (852) 3160 6920

電郵 Email: catering.hpme@harbour-plaza.com 網址 Website: www.harbour-plaza.com/hpme

**吉慶迎春宴**  
**Chinese Spring Dinner Menu A**

鴻運金豬拼蜜汁叉燒  
Roasted Suckling Pig and Barbecue Pork Platter

翡翠炒蝦仁鳳片  
Sautéed Prawns and Chicken Sliced with Vegetables

杏香百花球  
Deep-fried Shrimp Mousse Ball with Almond Flake

蟹肉扒雙蔬  
Braised Twins Vegetable with Crab Meat Sauce

姬松茸菜膽上湯燉雞  
Double-boiled Chicken Soup with Matsutake

發財大好市  
Braised Dried Oyster with Sea Moss

頭抽清蒸沙巴龍躉  
Steamed Giants Garoupa

當紅炸子雞  
Deep-fried Crispy Chicken

櫻花蝦牛崧炒飯  
Fried Rice with Minced Beef&Dry Cherry Shrimp

紅豆珍珠露  
Sweetened Red Bean Cream with Sago

**每席港幣\$8,200 供 12 位用 (需另設加一服務費)**  
**HK\$8,200 per table for 12 persons (Subject to 10% service charge)**

**歡樂團圓宴**  
**Chinese Spring Dinner Menu B**

鴻運金豬拼明爐燒鴨

Roasted Suckling Pig and Barbecue Duck Platter

XO 醬芹香炒蝦仁花枝

Sautéed Prawns & Cuttlefish with Celery and Chili XO Sauce

酥炸百花蟹鉗

Deep-fried Crab Claws Stuffed with Shrimp Mousse

發財好市大利

Braised Dried Oyster with Pork Tongue and Sea Moss

瑤柱菜膽燉竹絲雞湯

Double Boiled Silkie Soup with Conpoy and Vegetables

碧綠蠔皇扣鮑片

Braised Sliced Abalone with Vegetable in Oyster Sauce

頭抽清蒸沙巴龍躉

Steamed Giants Garoupa

金沙蒜香燒雞

Roasted Chicken with Crushed Garlic

臘味荔芋飯

Fried Rice with Assorted Preserved Meat and Taro

椰汁珍珠露

Sweetened Coconut Cream with Sago

**每席港幣\$9,200 供 12 位用 (需另設加一服務費)**

**HK\$9,200 per table for 12 persons (Subject to 10% service charge)**

**金碧輝煌宴**  
**Chinese Spring Dinner Menu C**

鴻運金豬海蜇拼明爐燒鴨  
Roasted Suckling Pig with Jelly Fish and Barbecue Duck Platter

翡翠西蘭花炒蝦仁帶子  
Sautéed Scallops and Prawns with Broccoli

黃金百花蟹鉗  
Deep-fried Crab Claws with Shrimps Mousse in Golden Brown

發財好市大利  
Braised Dried Oyster with Pork Tongue and Sea Moss

海皇燕窩羹  
Braised Bird's Nest Soup with Seafood

碧綠蠔皇扣花菇鮑片  
Braised Sliced Abalone with Black Mushroom and Vegetable in Oyster Sauce

頭抽清蒸沙巴龍躉  
Steamed Giants Garoupa

南乳吊燒雞  
Roasted Chicken with Preserved Red Beancurd Sauce

瑤柱蛋白菜粒炒飯  
Fried Rice with Conpoy, Egg White and Diced Vegetable

環球鮮果大會  
Seasonal Fruit Platter

**每席港幣\$10,200 供 12 位用 (需另設加一服務費)**  
**HK\$10,200 per table for 12 persons (Subject to 10% service charge)**