



Poolside Barbecue Dinner Buffet 2019

露天池畔燒烤自助晚餐2019



Harbour Plaza North Point presents the "Poolside Barbecue Dinner Buffet". Enjoy sumptuous barbecue delicacies and have fun in the pool in this hot summer.

北角海逸酒店推出「露天池畔燒烤自助晚餐」，讓您與親朋摯友一邊品嚐燒烤美食，一邊於池中暢泳，盡享愜意的消暑活動。

Special Highlights 特別推介:

Toast topped with Goose Liver 香煎鵝肝多士

Crispy Peking Duck 北京片皮鴨

Australian Grain-fed Rib Eye 澳洲穀飼肉眼扒

Lamb Chop 羊扒

Unlimited serving of soft drinks and chilled orange juice for 3 hours 三小時無限量供應汽水及橙汁

Mondays to Thursdays (Except Public Holidays)

星期一至四 (公眾假期除外)

6 pm to 9 pm

晚上 6 時 至 9 時

Adult 成人 港幣 HK\$468 元

Child 小童 港幣 HK\$338 元

Fridays to Sundays & Public Holidays

星期五至日及公眾假期

6 pm to 9 pm

晚上 6 時 至 9 時

Adult 成人 港幣 HK\$488 元

Child 小童 港幣 HK\$358 元

Remarks 備註:

- Free use of 25-meter outdoor swimming pool. 免費使用 25 米戶外露天游泳池。
- Child patron price applies to child aged 3-12 only. 小童價目只適用於 3 至 12 歲之小童。
- A minimum of 25-person is required. (Maximum capacity is 40-person) 出席人數最少 25 位起。(最高可容納人數為 40 位)
- All payment received is non-refundable. 所有已繳款項將不獲退款。
- Booking will be cancelled or postponed in the event of inclement weather. You will be contacted for the alternate arrangement. 如因天氣惡劣而需要取消或延期，將會有專人與您聯絡，另作安排。
- All prices are subject to 10% service charge on per person basis. 以上所有價目另收加一服務費及以每位計算。
- Guests must obey the swimming pool rules and regulations. 賓客必須遵守游泳池使用條款及細則。
- The above package is subject to change without prior notice. 此套餐如有更改，恕不另行通知。
- The above package cannot be used in conjunction with other discounts or special offers. 此套餐不可與其他推廣優惠同時使用。
- In case of any disputes, the decision of Harbour Plaza North Point shall be final. 如有任何爭議，北角海逸酒店保留最終決定權。

For more details, please contact Catering Department 詳情請與本酒店宴會部聯絡

Tel電話: (852) 2185 2838 Fax傳真: (852) 2185 3900 Email電郵: catering@hnpccatering.com





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Menu 菜譜

Salad and Cold Selections 沙律及冷盤

- Cherry Tomato 車厘茄
- Sweet Corn Salad 粟米沙律
- Garden Green Salad 雜菜沙律
- Assorted Cold Cut Platter with Pearl Onion 雜錦法式凍肉配洋蔥
- Kale and Mixed Berry and Pomelo Salad 羽衣甘藍雜莓金柚沙律
- Cucumber and Jelly Fish Salad with Spicy Dressing 麻辣青瓜海蜆沙律
- Red Octopus Salad with Crab Roe 蟹籽八爪魚沙律
- Selection of Salad Dressing and Condiments 沙律醬及配料

Soup 湯

- Lobster Bisque 龍蝦湯
- French Baguette with Butter 法包及牛油

Hot Dishes 熱盤

- Toast topped with Goose Liver 香煎鵝肝多士
- Crispy Peking Duck 北京片皮鴨
- Braised Ox-tail with Red Wine Sauce 紅酒燴牛尾
- Stir-fried Assorted Vegetable with Garlic 蒜茸炒雜菜
- Fried Rice with Roasted Eel in Japanese Style 日式鰻魚炒飯
- Stir-fried Rice Cake in Korean Style 韓式炒年糕

BBQ Items 燒烤食品

- Oyster 生蠔
- King Prawn 大蝦
- Scallop 扇貝
- Salmon Fillet with Herbs 香草三文魚扒
- Australian Grain-fed Rib Eye 澳洲穀飼肉眼扒
- Lamb Chop 羊扒
- Shio Pork Kuro 鹽麪黑豚肉
- Lemongrass Chicken Wing 香茅雞翼
- Cheese Krainer Sausage 芝士佳拿腸
- Nurnberger Sausage 德國紐綸堡腸
- Chicken and Pork Skewer with Satay Sauce 雞肉及豬肉沙嗲串
- Purple Potato 紫薯
- Corn on the Cob 粟米
- Assorted Mushroom 雜錦菇
- Yellow and Green Zucchini 黃瓜及青瓜
- Bell Pepper 甜椒
- Okra 秋葵

Selection of Sauce 各式醬料

- (Satay Sauce 沙嗲醬, Black Pepper Sauce 黑椒醬, Black Truffle Sauce 黑松露醬,
Porcini Mushroom Sauce 牛肝菌醬, Garlic Sauce 蒜頭醬)

Dessert 甜品

- Blueberry Cheese Cake 藍莓芝士蛋糕
- Churros with Chocolate Dipping Sauce 西班牙玉桂油條配朱古力醬
- Chocolate Brownie 朱古力班尼士
- Mini Egg Tart 迷你蛋撻
- Deep-fried Sesame Dumpling 芝麻煎堆仔
- Sweetened Soup with Snow Fungus, Pear and Apple 雪耳雪梨蘋果糖水
- Fresh Fruit Platter 鮮果拼盤

**Including unlimited serving of soft drinks and chilled orange juice for 3 hours
包括席間三小時無限量供應汽水及橙汁**