

## 2026 Annual & Spring Feast Package 2026 週年及春茗套餐

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

Guests book on or before February 28, 2026 can enjoy unlimited serving of house red / white wine.

Additional privilege of waving 10% service charge will be offered for booking of 4 tables or above.

於2026年2月28日或之前預訂，可享無限量供應精選紅 / 白餐酒，預訂4席或以上更可額外享有免收加一服務費優惠

### Complimentary Privileges 優惠包括:

- Unlimited serving of soft drinks, chilled orange juice and house beer  
無限量供應汽水、橙汁、精選啤酒
- Free corkage for self brought-in wine, champagne, spirits or hard liquor (1 bottle per table, additional HK\$150 net per bottle)  
每席豁免紅 / 白酒、香檳、烈酒開瓶費一枝 (每枝額外收取淨價港幣\$150)
- Complimentary seat covers, LCD projector with screen and venue PA system  
免費提供椅套、LCD投影機及屏幕、場地音響設備

No. of guest 賓客人數	LCD projector with screen (Set) LCD投影機及屏幕(套)
10 - 50	1
> 51	2

- Complimentary car parking space  
免費代客泊車

No. of guest 賓客人數	Car parking space (s) 泊車位
10 - 39	2

- Mahjong entertainment with Chinese tea (maximum 4 sets)  
麻雀耍樂設備配茗茶(最多4套)

### Privileges with booking of 3 tables or above 預訂3席或以上禮遇:

- Premeal fruit punch  
餐前雜果賓治
- Complimentary car parking space  
免費代客泊車

No. of guest 賓客人數	Car parking space (s) 泊車位
36 - 39	2
40 - 89	4
90 - 119	6
120 - 149	8
> 150	10

### Upgrade Option 升級優惠:

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine  
無限量供應紅 / 白餐酒，每席額外收費\$400

For enquiries, please contact Banquet Team 如有查詢，請與宴會部聯絡  
Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

### Remarks 備註:

Prices are subject to 10% service charge  
以上價目另收加一服務費

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

## 2026 Annual & Spring Set Lunch A 2026 週年及春茗午宴套餐A

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

海逸前菜拼盤  
(黃金炸豆腐、蒜拍青瓜、香醋車厘茄)  
Appetizer Combo

(Deep-fried Diced Beancurd glazed with Spicy Salt, Marinated Cucumber with Garlic, Cherry Tomato in Vinegar)

梅子脆皮欖角骨  
Deep-fried Pork with Plum and Sweetened Preserved Olive Sauce

碧綠翡翠炒帶子  
Stir-fried Scallop with Assorted Vegetable

蟲草花杞子螺頭燉湯  
Double-boiled Pork Soup with Dried Cordyceps Flower, Conch and Goji

清蒸原條大海斑  
Steamed Fresh Whole Garoupa

蔥香頭抽雞  
Marinated Chicken with Scallion and Soy Sauce

香蒸蛋黃荷葉飯  
Steamed Fried Rice with Assorted Meat and Salty Egg York in Lotus Leaf

鮮菌蟹肉炆伊麵  
Braised E-fu Noodle with Crab Meat and Mushroom

蓮子紅豆沙  
Sweetened Red Bean Cream with Lotus Seed

無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$5,088** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目另收加一服務費  
Prices are subject to 10% service charge

無限量供應紅 / 白餐酒, 每席額外收費\$400  
Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食材供應有可能受季節因素影響, 北角海逸酒店保留最終決定權以更換價值相約之食材  
Seasonal ingredients on the menu are subject to change depending on the availability. Harbour Plaza North Point reserves the right to replace with items of similar value

如閣下對某種食物有過敏反應, 請在點菜時通知會議及宴會統籌經理, 以便作出妥善安排  
If you have any concerns regarding food allergies, please inform your event manager prior to ordering

如有任何爭議, 北角海逸酒店保留最終決定權  
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## 2026 Annual & Spring Set Lunch B 2026 週年及春茗午宴套餐B

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

- 海逸前菜拼盤  
(陳醋小木耳、蔥油海蜇、炸本菇)  
Appetizer Combo  
(Marinated Wood Fungus with Vinegar, Jellyfish with Scallion Oil and Deep-fried Mushroom)
- 松露汁鮮白菌炒帶子  
Golden Scallop with Black Truffle Sauce and Mushroom
- 拔絲咕嚕蝦球  
Deep-fried Prawn with Sweet and Sour Sauce
- 赤靈芝螺片燉湯  
Double-boiled Pork with Lingzhi and Sea Conch Soup
- 竹笙花姑扒時蔬  
Braised Seasonal Vegetable with Bamboo Pith and Mushroom
- 清蒸原條大海斑  
Steamed Fresh Whole Garoupa
- 當紅炸子雞  
Deep-fried Crispy Chicken
- 金沙海皇炒絲苗  
Fried Rice with Assorted Seafood and Salted Egg Yolk
- 鴻圖伊麵  
Braised E-fu Noodle with Crab Meat
- 冰花紅蓮燉木瓜  
Double-boiled Papaya Soup with Red Date and Lotus Seed

無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$5,788** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目另收加一服務費

Prices are subject to 10% service charge

無限量供應紅 / 白餐酒, 每席額外收費\$400

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食材供應有可能受季節因素影響, 北角海逸酒店保留最終決定權以更換價值相約之食材

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如有任何爭議, 北角海逸酒店保留最終決定權

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## 2026 Annual & Spring Set Dinner A 2026 週年及春茗晚宴套餐A

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

### 四季拼碟

(黃金炸豆腐、香醋車厘茄、蔥油海蜇、蒜拍青瓜)

Four Seasons Appetizer

(Deep-fried Diced Beancurd glazed with Spicy Salt, Cherry Tomato in Vinegar,  
Jellyfish with Scallion Oil, Marinated Cucumber with Garlic)

### 香酥荔茸盒

Crispy-fried Taro Puff filled with Chicken and Mushroom

### 翡翠鮮肉釀玉環

Steamed Marrow Cucumber Ring stuffed with Pork

### 茶樹菇日月魚燉雞湯

Double-boiled Chicken Soup with Willow Mushroom and Asian Moon Scallop

### 碧綠花菇扣鵝掌

Braised Goose Web with Mushroom and Seasonal Vegetable

### 山珍香煎帶子

Pan-fried Scallop with Assorted Fungus

### 清蒸沙巴躉

Steamed Sabah Giant Grouper

### 脆皮炸子雞

Roasted Crispy Chicken

### 蛋白薑米金腿粒炒飯

Fried Rice with Diced Yunnan Ham, Egg White and Ginger

### 金豆蛋白杏仁茶

Almond Cream with Green Bean and Egg White

### 無限量供應汽水、橙汁、精選啤酒

Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$6,788** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目另收加一服務費

Prices are subject to 10% service charge

無限量供應紅 / 白餐酒, 每席額外收費\$400

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

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**2026 Annual & Spring Set Dinner B**  
**2026 週年及春茗晚宴套餐B**

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 香酥海皇荔茸盒  
Crispy-fried Taro Puff filled with Assorted Seafood
- 髮菜花菇瑤柱甫  
Braised Whole Conpoy with Black Moss and Mushroom
- 舞松茸螺頭燉雞湯  
Double-boiled Chicken Soup with Sea Conch and Maitake Mushroom
- 碧綠扣原隻八頭鮑魚  
Braised Whole Abalone with Seasonal Vegetable
- 蒜片香蔥和牛粒  
Pan-fried Wagyu Beef with Sliced Garlic and Spring Onion
- 清蒸原條大海斑  
Steamed Fresh Whole Garoupa
- 招牌脆皮雞  
Roasted Crispy Chicken
- 蟹肉蛋白炒飯  
Fried Rice with Crab Meat and Egg White
- 薑汁芝麻湯圓  
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Ginger Soup
- 美點雙輝  
Chinese Petite Fours

無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$7,788** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	和牛 Wagyu > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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## 2026 Annual & Spring Set Dinner C 2026 週年及春茗晚宴套餐C

(Validity: January 1 - April 30, 2026 有效期由2026年1月1日至4月30日)

金豬耀紅袍  
Roasted Whole Suckling Pig  
富貴鵝肝炸蟹丸  
Deep-fried Crab Ball with Foie Gras  
碧綠花菇扣鵝掌  
Braised Goose Web with Mushroom and Vegetable  
姬松茸花膠螺頭燉雞湯  
Double-boiled Chicken Soup with Fish Maw, Sea Conch and Blaze Mushroom  
蠔皇靈芝菇原隻八頭鮑魚  
Braised Whole Abalone with Marmoreal Mushroom  
碧綠翡翠帶子  
Pan-fried Scallop with Vegetable  
清蒸原條大海斑  
Steamed Fresh Whole Garoupa  
招牌脆皮雞  
Roasted Crispy Chicken  
生炒臘味糯米飯  
Wok-fried Glutinous Rice with Assorted Preserved Meat  
蝦籽鮑汁撈麵  
Braised Noodle with Shrimp Roe and Vegetable  
紅豆沙湯圓  
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Red Bean Cream  
美點雙輝  
Chinese Petite Fours

無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$9,288** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	蟹丸 Crab Ball > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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