

2026 Chinese Full Moon and 100 Days Package 2026 中式彌月及百日宴套餐

(Validity: April 21 - December 31, 2026 有效期由2026年4月21日至12月31日)

**Book one month in advance of event date before June 30, 2026 can enjoy
waiving 10% service charge and unlimited serving of house red / white wine
即日起至6月30日，於宴會一個月前預訂，即可享免收加一服務費及席間無限量供應精選紅 / 白餐酒**

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

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 dining voucher valued at HK\$500net at hotel restaurants within 3 months from event date
獲贈淨價港幣\$500酒店餐廳餐飲禮券(需於宴會3個月內使用)
- 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:

Lunch / Dinner 午宴 / 晚宴	Special Surcharge (Per Table) 額外收費 (每席)
Unlimited serving of house red / white wine 無限量供應紅/白餐酒	\$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.hpnp@harbour-plaza.com

Remarks 備註:

- All prices are subject to 10% service charge
所有價目須另收加一服務費
- 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 中式彌月及百日午宴套餐 A
2026 Chinese Full Moon and 100 Days Lunch Package A
(有效期由2026年4月21日至12月31日 Validity: April 21 - December 31, 2026)

- 子薑及紅雞蛋
Ginger Pickles and Red Eggs
- 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
- 蟲草花杞子螺頭燉竹絲雞湯
Double-boiled Silky Fowl Soup with Sea Conch, Dried Cordyceps Flower 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
- 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\$5,188** 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\$788	燉湯 Double-boiled Soup > 裙翅 Shark's Fin Soup
HK\$1,388	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目須另收加一服務費

Prices are subject to 10% service charge

升級至無限量供應精選紅 / 白餐酒, 每席額外收費港幣\$400

Special surcharge at HK\$400 per table for upgrade to 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

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2026 中式彌月及百日午宴套餐 B
2026 Chinese Full Moon and 100 Days Lunch Package B
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子薑及紅雞蛋
Ginger Pickles and Red Eggs
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
碧綠花菇扒鵝掌
Braised Goose Web with Mushroom and Seasonal Vegetable
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
木瓜燉雪耳桃膠
Double-boiled Papaya Soup with Peach Resin and Snow Fungus
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\$5,888** per table for 12 persons

升級優惠 Upgrade Options	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
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2026 中式彌月及百日晚宴套餐
2026 Chinese Full Moon and 100 Days Dinner Package
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子薑及紅雞蛋
Ginger Pickles and Red Eggs
金豬耀紅袍
Barbecued Whole Suckling Pig
香酥荔茸盒
Crispy-fried Taro Puff filled with Chicken and Mushroom
翡翠天白菇釀玉環
Steamed Marrow Cucumber Ring stuffed with Pork and Mushroom
茶樹菇日月魚燉雞湯
Double-boiled Chicken Soup with Willow Mushroom and Asian Moon Scallop
花膠扒時蔬
Braised Fish Maw with Vegetable
山珍香煎帶子
Pan-fried Scallop with Assorted Fungus
清蒸沙巴躉
Steamed Sabah Giant Grouper
招牌脆皮雞
Roasted Crispy Chicken
櫻花蝦瑤柱炒飯
Fried Rice with Sakura Shrimp and Shredded Conpoy
高湯水餃生麵
Egg Noodle with Shrimp Dumpling in Supreme Soup
雪蓮雪耳燉木瓜
Double-boiled Papaya Soup with Honey Locust Seed and Snow Fungus
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\$6,888** per table for 12 persons

升級優惠 Upgrade Options	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
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