

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

Valid on August 28 - December 15, 2026
有效期由2026年8月28日至12月15日

Book one month in advance of event date can enjoy below privileges
於宴會1個月前預訂，即可享以下優惠

1

Waive 10% service charge
免收加一服務費

2

**Free upgrade to unlimited serving of
house red / white wine**
免費升級至無限量供應精選紅 / 白餐酒

★ Package Privileges 套餐優惠

- Complimentary use of 免費使用：
 - Mahjong entertainment with Chinese tea (maximum 4 sets) 麻雀耍樂設備配茗茶 (最多4套)
 - Seat cover 椅套
 - LCD projector with screen 投影機及屏幕
 - In-house audio-visual equipment 場內音響設備
- Unlimited Serving of Soft Drinks, Chilled Orange Juice and House Beer
席間無限量供應汽水、橙汁及精選啤酒
- Free corkage of self brought-in wine, champagne, spirits or hard liquor (1 bottle per table).
Supplement at HK\$150net per extra bottle
每席豁免1瓶紅 / 白餐酒、香檳、烈酒開瓶費。每瓶額外收取淨價港幣\$150
- 2 complimentary car parking spaces for booking 10 - 39 persons (subject to hotel availability)
預訂10 - 39位可享免費代客泊車位2個 (須視乎酒店供應情況)

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

- Pre-meal fruit punch 迎賓雜果賓治
- Complimentary HK\$500 dining voucher of hotel restaurants 獲贈港幣\$500酒店餐廳餐飲禮券
(valid for 3 months from event date 需於宴會日起3個月內使用)
- Complimentary car parking spaces 免費代客泊車 (subject to hotel availability 須視乎酒店供應情況)

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

For reservation or enquiry, please contact Banquet Team

預訂或查詢，請聯絡宴會部:

Tel 電話: (852) 2185 2838

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

665 King's Road, North Point, Hong Kong (MTR Quarry Bay Station, Exit C)
香港北角英皇道665號 (鯉魚涌港鐵站C出口)

Terms and conditions apply. In case of any disputes, the decision of
Harbour Plaza North Point shall be final
優惠受條款及細則約束。如有任何爭議，北角海逸酒店保留最終決定權

2026 Chinese Full Moon and 100 Days Lunch Package A
2026 中式彌月及百日午宴套餐A



Valid on August 28 - December 15, 2026
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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 Yolk 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

席間無限量供應汽水、橙汁及精選啤酒

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

Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table
帶子升級至鱔肚，每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table
燉湯升級至裙翅，每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table
燉湯升級至鮑翅，每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table
席間無限量供應精選紅 / 白餐酒，每席額外收取港幣\$400

Prices are subject to 10% service charge. 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. Please inform your event manager prior to ordering if you have any concerns regarding food allergies. In case of any disputes, the decision of Harbour Plaza North Point shall be final.

價目須另收加一服務費。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。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。如有任何爭議，北角海逸酒店將保留最終決定權。



2026 Chinese Full Moon and 100 Days Lunch Package B
2026 中式彌月及百日午宴套餐B



Valid on August 28 - December 15, 2026
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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, 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 Gum and Snow Fungus

席間無限量供應汽水、橙汁及精選啤酒

Unlimited serving of Soft Drinks, Chilled Orange Juice and House Beer

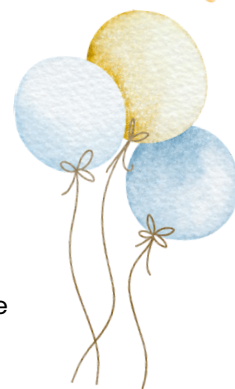
每席12位港幣 HK\$5,888 per table for 12 persons

Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table
帶子升級至鱔肚, 每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table
燉湯升級至裙翅, 每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table
燉湯升級至鮑翅, 每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table
席間無限量供應精選紅 / 白餐酒, 每席額外收取港幣\$400

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



Valid on August 28 - December 15, 2026
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- 子薑及紅雞蛋
Ginger Pickles and Red Eggs
- 金豬耀紅袍
Roasted Whole Suckling Pig
- 香酥荔茸盒
Deep-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 Seasonal 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 Noodles with Dumpling in Supreme Soup
- 雪蓮雪耳燉木瓜
Double-boiled Papaya Soup with Honey Locust Seed and Snow Fungus
- 席間無限量供應汽水、橙汁及精選啤酒
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

Upgrade Offer 升級優惠:

- Scallop to Fried Fish Maw with a supplement charge of HK\$488 per table
帶子升級至鱔肚，每席額外收取港幣\$488
- Double-boiled Soup to Shark's Fin Soup with a supplement charge of HK\$788 per table
燉湯升級至裙翅，每席額外收取港幣\$788
- Double-boiled Soup to Supreme Shark's Fin Soup with a supplement charge of HK\$1,388 per table
燉湯升級至鮑翅，每席額外收取港幣\$1,388
- Unlimited serving of house red / white wine with a supplement charge of HK\$400 per table
席間無限量供應精選紅 / 白餐酒，每席額外收取港幣\$400

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