



HARBOUR
PLAZA

NORTH POINT · HONG KONG
北角海逸酒店

2026 中式囍午宴菜譜 2026 Chinese Wedding Lunch Menu

金豬耀紅袍

Barbecued Whole Suckling Pig

蟲草花菇燉螺頭湯

Double-boiled Sea Conch Soup with Cordyceps Flower and Mushroom

山珍松露明蝦球

Sautéed Prawn Ball with Truffle Sauce and Assorted Fungus

錦綉花菇扣鮑魚 (8 頭)

Braised Abalone with Mushroom and Vegetable

清蒸大海斑

Steamed Fresh Garoupa

當紅脆皮雞

Roasted Crispy Chicken

美滿福建炒飯

Fried Rice coated with Diced Chicken and Conpoy

鮑汁金菇炆伊麵

Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce

百年好合

Sweetened Red Bean Cream with Lotus Seed

甜甜蜜蜜

Petits Fours

星期一至五

Monday to Friday

每席港幣HK\$8,088 per table

星期六、日及公眾假期

Saturday, Sunday and Public Holidays

每席港幣HK\$8,488 per table

每席供十至十二位用 Applicable for 10-12 persons per table
另收加一服務費 Subject to 10% service charge

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

飲品升級: 每席另加港幣\$200以享席間無限量供應汽水、橙汁及精選啤酒

Beverage Upgrade: A supplement at HK\$200 per table for unlimited serving of soft drink, chilled orange juice and beer

餐酒升級: 每席另加港幣\$300元以享席間無限量供應精選紅 / 白餐酒

Wine Upgrade: A supplement at HK\$300 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·北角海逸酒店將保留最終決定權

In case of any disputes, the decision of Harbour Plaza North Point shall be final

A member of Harbour Plaza Hotels and Resorts

Please contact us for details or to schedule an appointment

海逸國際集團成員

Tel: (852) 2185 2838

Email: catering.hpnp@harbour-plaza.com



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北角海逸酒店

2026 中式囍晚宴菜譜 A 2026 Chinese Wedding Dinner Menu A

金豬耀紅袍

Barbecued Whole Suckling Pig

脆香金絲蟹棗

Deep-fried Crab Mousse Ball

翡翠金沙帶子

Sautéed Scallop with Vegetable in Egg Yolk Sauce

玉環蟹肉瑤柱甫

Braised Marrow Ring with Conpoy topped with Crab Meat and Seasonal Vegetable

姬松茸杞子竹笙燉花膠

Double-boiled Fish Maw Soup with Blaze Mushroom, Wolfberry and Bamboo Pith

錦綉鮑魚(8頭)扣鵝掌

Braised Abalone with Goose Web

清蒸沙巴躉

Steamed Sabah Giant Grouper

當紅脆皮雞

Roasted Crispy Chicken

美滿福建炒飯

Fried Rice coated with Diced Chicken and Conpoy Sauce

鮑汁金菇炆伊麵

Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce

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Sweetened Red Bean Cream with Lotus Seed

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升級食物 Upgrade Food Item

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

飲品升級: 每席另加港幣\$300以享席間無限量供應汽水、橙汁及精選啤酒 Beverage Upgrade: A supplement at HK\$300 per table for unlimited serving of soft drink, chilled orange juice and beer

餐酒升級: 每席另加港幣\$400以享席間無限量供應精選紅/白餐酒 Wine Upgrade: A supplement at HK\$400 per table for unlimited serving of house red / white wine

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2026 中式囍晚宴菜譜 B 2026 Chinese Wedding Dinner Menu B

金豬耀紅袍
Barbecued Whole Suckling Pig
百花鵝肝炸蟹鉗
Deep-fried Crab Claw stuffed with Foie Gras
碧綠松露帶子蝦球
Sautéed Scallop and Prawn with Truffle Sauce and Vegetable
錦綉發財多子瑤柱甫
Braised Marrow Ring with Conpoy
蟲草花雪蓮子燉螺頭湯
Double-boiled Dried Cordyceps Flower Soup with Snow Lotus and Sea Conch
碧綠鮮花菇扣花膠
Braised Fish Maw with Mushroom and Vegetable
清蒸沙巴薑
Steamed Sabah Giant Grouper
當紅脆皮雞
Roasted Crispy Chicken
櫻花蝦雲腿炒飯
Fried Rice with Dried Shrimp and Diced Yunnan Ham
鮮菌蟹肉伊麵
Braised E-fu Noodle with Mushroom and Crab Meat
百年好合
Sweetened Red Bean Cream with Lotus Seed
甜甜蜜蜜
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