

## 樂聚慶典中式晚宴 A Chinese Celebration Dinner Package A

\*Enjoy up to 20% via direct purchase at eShop 經eShop預訂即享高達8折優惠\*

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

竹笙花菇扒時蔬

Braised Seasonal Vegetable with Bamboo Pith and Mushroom

清蒸原條大海斑

Steamed Fresh Whole Grouper

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

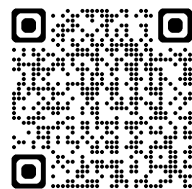
金豆蛋白杏仁茶

Almond Cream with Green Bean and Egg White

每席12位港幣**HK\$5,688** per table for 12 persons

另收加一服務費 Subject to 10% service charge

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升級優惠 Upgrade Offer:	
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

- 供應日期：2025年5月1日至8月31日 Serving date: May 1 - August 31, 2025
- 席間3小時無限量供應汽水、橙汁及精選啤酒 Unlimited serving of soft drinks, chilled orange juice and beer for 3 hours
- 餐酒升級：3小時無限量供應精選紅/白餐酒，每席額外收費HK\$400 Special Surcharge at HK\$400 per table for unlimited serving of house red / white wine for 3 hours
- 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

## 樂聚慶典中式晚宴 B

### Chinese Celebration Dinner Package B

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#### 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

#### 翡翠天白菇釀玉環

Steamed Marrow Cucumber Ring stuffed with Pork and Mushroom

#### 茶樹菇日月魚雞湯

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

#### 蓮子百合陳皮紅豆沙

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

每席12位港幣**HK\$6,688** per table for 12 persons

另收加一服務費 Subject to 10% service charge

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# 樂聚慶典中式晚宴 C

## Chinese Celebration Dinner Package C

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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 Grouper

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

每席12位港幣**HK\$7,688** per table for 12 persons

另收加一服務費 Subject to 10% service charge

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額外收費 Supplement Charge	升級食物 Upgrade Food Item
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HK\$588	燉湯 Double-boiled Soup → 群翅 Shark's Fin Soup
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