



HARBOUR  
PLAZA

NORTH POINT • HONG KONG

北角海逸酒店

## 2026 Wedding Lunch Buffet Menu 2026 婚宴自助午餐菜譜

### Soup 湯

Clam Chowder 蜆肉周打湯  
Fine Selection of Bread and Butter 精選麵包及牛油

### Cold Selection 冷盤

Mussel 青口  
Prawn 凍蝦  
Smoked Salmon 煙三文魚  
Assorted Cold Cut 雜錦凍肉  
Parma Ham with Melon 巴馬火腿配蜜瓜  
Tomato with Mozzarella Cheese 蕃茄水牛芝士

### Salad 沙律

Fruit Salad with Crab Meat 鮮果蟹肉沙律  
Shredded Chicken with Jellyfish Salad 雞絲海蜇沙律  
Roasted Pumpkin and Feta Cheese Salad 燒南瓜菲達芝士沙律  
Romaine, Lollo Rosso, Butter Lettuce 羅馬生菜、紅葉菜、牛油菜  
Cherry Tomato 車厘茄  
Selection of Salad Dressing and Condiments 沙律醬及配料

### Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚  
Snapper 鯛魚  
Tuna 吞拿魚  
Assorted Sushi 各式壽司

### Carving 烤肉

Roasted Beef 燒牛肉

### Hot Selection 熱盤

Grilled Iberico Pork Rack with Black Truffle Sauce 鹽麪西班牙黑毛豬扒伴松露汁  
Stewed Beef with Pesto Tomato Sauce 香草蕃茄燴牛肉  
Roasted Lamb Rack with Thyme Sauce 燒羊架配百里香汁  
Deep-fried Crispy Chicken 招牌脆皮雞  
Pan-fried Sea Bass with Champagne Butter Sauce 香煎海鱸魚伴香檳牛油汁  
Braised Shrimp with Salted Egg Yolk Sauce 蛋黃脆皮蝦  
Deep-fried Crab Claw with Shrimp Paste 黃金百花炸蟹鉗  
Sautéed Cuttlefish with Celery in XO Chilli Sauce XO醬炒芹香花枝片



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### Hot Selection 熱盤

Seafood Paella 西班牙炒飯  
Penne with Mushroom Sauce 蘑菇汁長通粉  
Braised E-fu Noodle with Straw Mushroom 乾燒伊麵

### Dessert 甜品

Blueberry Cheesecake 藍莓芝士餅  
Chocolate Truffle Cake 特濃朱古力蛋糕  
Raspberry Lychee Cake 紅桑子荔枝蛋糕  
Passion Fruit Mousse Cake 熱情果慕絲蛋糕  
Tiramisu 意大利芝士餅  
Chilled Pomelo Pudding 柚子凍糕  
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙  
Fresh Fruit Platter 鮮果拼盤  
Assorted Macaroon 雜錦馬卡龍  
MÖVENPICK® Ice Cream 雪糕

Unlimited Serving of Freshly Brewed Coffee and Black Tea  
無限量供應鮮磨咖啡及紅茶

星期一至四

Monday to Thursday

每位港幣HK\$598 per person

星期五至日及公眾假期

Friday to Sunday and Public Holidays

每位港幣HK\$628 per person

Subject to 10% Service Charge  
另收加一服務費

A minimum of 60 persons is required  
出席人數最少60位起

Beverage Upgrade: A supplement at HK\$20 per person for unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours  
飲品升級：每位另加港幣\$20元以享2小時無限量供應汽水、橙汁及精選啤酒

Wine Upgrade: A supplement at HK\$30 per person for unlimited serving of house red / white wine for 2 hours  
餐酒升級：每位另加港幣\$30元以享2小時無限量供應精選紅 / 白餐酒

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  
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

If you have any concerns regarding food allergies, please inform your event manager prior to ordering  
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

In case of any disputes, the decision of Harbour Plaza North Point shall be final  
如有任何爭議，北角海逸酒店將保留最終決定權



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## 2026 Wedding Dinner Buffet Menu 2026 婚宴自助晚餐菜譜

### Soup 湯

Lobster Bisque 龍蝦湯

Fine Selection of Bread and Butter 精選麵包及牛油

### Cold Selection 冷盤

Blue Mussel 藍青口

Prawn 凍蝦

Canadian Snow Crab Leg 加拿大鱈場蟹腳

Assorted Smoked Fish Platter 煙魚拼盤

Assorted Cheese Platter 芝士拼盤

### Salad 沙律

Caesar Salad 凱撒沙律

Greek Salad 希臘沙律

Blueberry and Chicken Salad 藍莓雞肉沙律

Cervelat Sausage with Cheese Salad 雪化蘭腸芝士沙律

Shredded Chicken with Jellyfish Salad 雞絲海蜇沙律

Mini Octopus with Peach Salad 迷你八爪魚蜜桃沙律

Pomelo and Shrimp with Lime and Spicy Sauce 泰式柚子蝦沙律

Apple and Cranberry Salad with Walnut 蘋果紅莓合桃沙律

Cucumber, Tomato, Mushroom, Sweet Corn 青瓜、蕃茄、蘑菇、甜粟

Romaine, Lollo Rosso and Frisee 羅馬生菜、紅葉菜、法國九芽菜

Selection of Salad Dressing and Condiments 沙律醬及配料

### Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚

Snapper 鯛魚

Tuna Fish 吞拿魚

Herring Fish 希靈魚

Assorted Sushi 各式壽司

### Carving 烤肉

Roasted Angus Rib Eye 燒安格斯肉眼扒

### Hot Selection 熱盤

Roasted Spare Rib with Barbecued Pork 醬燒豬肋骨

Braised Ox-tail with Red Wine 紅酒燴牛尾

Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁

Signature Deep-fried Crispy Chicken 招牌脆皮雞

Roasted Halibut with Pesto Sauce 烤比目魚配香草汁



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## 2026 Wedding Dinner Buffet Menu 2026 婚宴自助晚餐菜譜

### Hot Selection 熱盤

Steamed Scallop with Vermicelli, Spring Onion and Garlic 金蒜蒸扇貝  
Sautéed Shrimp and Sliced Clam with Vegetable 翡翠胭脂滑蝦球  
Baked Potato with Garlic and Parmesan Cheese 蒜香芝士焗薯  
Fried Rice with Foie Gras and Waygu Beef 鵝肝和牛炒飯  
Porcini Mushroom Ravioli with Lobster Sauce 龍蝦汁牛肝菌意大利餃子

### Dessert 甜品

German Cheesecake 德國芝士餅  
Blueberry Cheesecake 藍莓芝士蛋糕  
Chocolate Truffle Cake 朱古力蛋糕  
Raspberry Lychee Cake 紅桑子荔枝蛋糕  
Hazelnut Chocolate Mousse Cake 榛子朱古力蛋糕  
Egg Tart with Bird's Nest 燕窩蛋撻  
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙  
Fresh Fruit Platter 鮮果拼盤  
Assorted Macaroon 雜錦馬卡龍  
Chocolate Fountain 朱古力噴泉  
MÖVENPICK® Ice Cream 雪糕

Unlimited Serving of Freshly Brewed Coffee and Black Tea 無限量供應鮮磨咖啡及紅茶

星期一至四

Monday to Thursday

每位港幣HK\$728 per person

星期五至日及公眾假期

Friday to Sunday and Public Holidays

每位港幣HK\$778 per person

Subject to 10% Service Charge  
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A minimum of 60 persons is required  
出席人數最少60位起

Beverage Upgrade: A supplement at HK\$30 per person for unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

飲品升級：每位另加港幣\$30元以享3小時無限量供應汽水、橙汁及精選啤酒

Wine Upgrade: A supplement at HK\$40 per person for unlimited serving of house red / white wine for 3 hours

餐酒升級：每位另加港幣\$40元以享3小時無限量供應精選紅 / 白餐酒

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A member of Harbour Plaza Hotels and Resorts  
海逸國際集團成員

Please contact us for more information or to schedule an appointment  
Tel: (852) 2185 2838 Email: [catering.hpnp@harbour-plaza.com](mailto:catering.hpnp@harbour-plaza.com)