



HARBOUR
PLAZA

NORTH POINT · HONG KONG
北角海逸酒店

2023 中式囍晚宴菜譜 B 2023 Chinese Wedding Dinner Menu B

金豬耀紅袍

Barbecued Whole Suckling Pig

鵝肝炸蟹鉗

Deep-fried Crab Claw Stuffed with Foie Gras

碧綠松露帶子

Sautéed Scallop with Truffle Sauce and Vegetable

翡翠蟹肉瑤柱甫

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

淮杞竹筍燉花膠

Double-boiled Fish Maw Soup with Dried Yam, Lycii and Bamboo Pith

錦綉花菇扣鮑片

Braised Sliced Abalone with Mushroom and Vegetable

清蒸沙巴躉

Steamed Sabah Giant Grouper

脆皮芝麻雞

Roasted Crispy Chicken with Sesame

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

百年好合

Sweetened Red Bean Cream with Lotus Seed

甜甜蜜蜜

星期一至五

Chinese Petits Fours

星期六、日及公眾假期

Monday to Friday

Saturday, Sunday and Public Holidays

每席港幣HK\$10,388 per table

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每席供十至十二位用 及 所有價目另收加一服務費

Applicable for 10-12 persons per table and all prices are subject to 10% service charge

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小時精選紅/白餐酒無限量供應·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 may be subjected to changes, 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 good allergies, please alert 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

Please contract our Catering Team for more Premium Offer 請聯絡宴會部了解更多尊尚優惠詳情