



歡躍團聚套餐 Celebration Package

供應期由 2023 年 12 月 1 日至 2024 年 8 月 31 日
Available from 1 December 2023 to 31 August 2024

尊享禮遇 Exclusive Privileges :

- * 宴會期間免茶介費用
Chinese tea and condiments throughout the function
- * 全場席上擺設
Table centerpiece on each table
- * 自攜洋酒免收開瓶費 (每席一瓶)
Waiver of corkage charge (one bottle per table)
- * 每四席提供一個五小時免費車位
One complimentary car park space for 5 hours per 4 tables
- * 免費使用 LED 多功能螢幕牆及提供基本屏幕設計
Complimentary LED TV wall with standard design

詳情請聯絡酒店宴會部

For enquiry, please contact our Catering Sales Team

+852 2201 3628

+852 5236 6973

HKGMS_SM@hilton.com

地址：香港九龍旺角豉油街 2 號 (港鐵旺角站 E1 出口)

Address: 2 Soy Street, Mongkok, Kowloon, Hong Kong
(MTR Mongkok Station Exit E1)

備註：香港旺角希爾頓花園酒店保留修改以上優惠之權利，而不作另行通知

Remarks: Hilton Garden Inn Hong Kong Mongkok reserves the right to change the above offers without prior notice



 **Hilton**
Garden InnTM
Hong Kong Mongkok
香港旺角希爾頓花園酒店



珍味歡聚晚宴菜譜

Auspicious Celebration Dinner Menu

鷹巢三小碟
(金牌叉燒皇、香蔥海蜆頭及蜜汁燒脆鱗)
Barbecued Pork, Jelly Fish Marinated
with Sesame Oil and Spring Onion and
Roasted Eel with Honey Sauce

酒釀燒明蝦球
Wok-fried Prawns with Chinese Wine
and Chili Sauce

百花炸蟹拑
Deep-fried Crab Claw Coated with
Shrimp Mousse

姬松茸螺頭燉竹絲雞
Double Boiled Silky Fowl with Sea
Whelk and Blaze Mushroom

翡翠金銀玉帶子
Sautéed and Deep-fried Scallops with
Seasonal Vegetables

清蒸沙巴大龍躉
Steamed Giant Sabah Grouper

黃金蒜香雞
Deep-fried Chicken with Crispy Garlic

蝦子竹筴扒時蔬
Braised Seasonal Vegetables with Bamboo
Pith and Dried Shrimp Roes

瑤柱福建炒飯
Fried Rice in Fujian Style with Conpoy

雙色荷花酥伴蛋白杏仁茶
Imperial Lotus Pastry and Sweetened
Almond Cream Soup with Egg White

每席港幣 \$8,388 (供 12 位用)
HK\$8,388 per table of 12 persons

尊尚歡聚晚宴菜譜

Supreme Celebration Dinner Menu

即燒化皮乳豬
Roasted Suckling Pig

八寶芝士焗元貝
Baked Scallops with Diced Pork, Sea Whelk
and Onion in Parmesan Cheese Sauce

雞蓉燕窩羹
Braised Bird's Nest Soup with Minced
Chicken

蠔皇原隻鮑魚扣北菇鵝掌
Braised Whole Abalone with Goose
Webs and Mushroom

碧綠黑松露蝦球
Wok-fried Prawns with Seasonal
Vegetables in Black Truffle Sauce

清蒸西星斑
Steamed Spotted Grouper

當紅炸子雞
Deep-fried Crispy Chicken

魚湯鮮蟲草花浸時蔬
Poached Seasonal Vegetables with
Cordyceps Flower in Fish Broth

鮑魚汁花膠絲撈麵
Braised Noodles with Shredded Fish Maw
in Abalone Sauce

杏香荔蓉綠豆酥伴桂圓蓮子燉桃膠
Golden-fried Taro and Green Bean Purée
with Almond Flakes and
Double Boiled Peach Gum with Lotus
Seed and Dried Longan

每席港幣 \$9,888 (供 12 位用)
HK\$9,888 per table of 12 persons

菜單已包括席間三小時無限量供應汽水、橙汁及精選啤酒

The menu includes 3 hours free flow of soft drinks, chilled orange juice and selected beer during dinner

所有價目需另收加一服務費

All prices are subject to 10% service charge