

2025 Annual & Spring Set Lunch A
2025 週年及春茗午宴套餐A

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

海逸前菜拼盤
(黃金炸豆腐、蒜拍青瓜、香醋車厘茄)
Appetizer Combo

(Deep-fried Diced Beancurd glazed with Spicy Salt, Marinated Cucumber with Garlic, Cherry Tomato in Vinegar)

梅子脆皮欖角骨
Deep-fried Pork with Plum and Sweetened Preserved Olive Sauce

碧綠翡翠炒帶子
Stir-fried Scallop with Assorted Vegetable

蟲草花杞子螺頭燉湯
Double-boiled Pork Soup with Dried Cordyceps Flower, Conch and Goji

清蒸原條大海斑
Steamed Fresh Whole Garoupa

蔥香頭抽雞
Marinated Chicken with Scallion and Soy Sauce

香蒸蛋黃荷葉飯
Steamed Fried Rice with Assorted Meat and Salty Egg York in Lotus Leaf

鮮菌蟹肉炆伊麵
Braised E-fu Noodle with Crab Meat and Mushroom

冰花紅蓮燉木瓜
Double-boiled Papaya Soup with Red date and Lotus Seed

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$4,988** per table for 12 persons

升級優惠 Upgrade Options:	
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

For enquiries, please contact Banquet Team 如有查詢, 請與宴會部聯絡
Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

以上價目另收加一服務費
Prices are subject to 10% service charge

無限量供應紅/白餐酒, 每席額外收費\$400
Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食物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, 北角海逸酒店保留最終決定權
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2025 Annual & Spring Set Lunch B
2025 週年及春茗午宴套餐B

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- 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 Garoupa
- 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

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

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

升級優惠 Upgrade Options:	
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

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Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

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2025 Annual & Spring Set Dinner A
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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

茶樹菇日月魚燉雞湯

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

無限量供應汽水、橙汁、精選啤酒

Unlimited serving of soft drinks, chilled orange juice and house beer

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

升級優惠 Upgrade Options:	
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HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
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2025 Annual & Spring Set Dinner B
2025 週年及春茗晚宴套餐B

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

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

舞松茸螺頭燉雞湯

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 Garoupa

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

無限量供應汽水、橙汁、精選啤酒

Unlimited serving of soft drinks, chilled orange juice and house beer

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

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HK\$488	和牛 Wagyu > 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

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2025 Annual & Spring Set Dinner C
2025 週年及春茗晚宴套餐C

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- 金豬耀紅袍
Roasted Whole Suckling Pig
- 富貴鵝肝炸蟹丸
Deep-fried Crab Ball with Foie Gras
- 碧綠花菇扣鵝掌
Braised Goose Web with Mushroom and Vegetable
- 姬松茸花膠螺頭燉雞湯
Double-boiled Chicken Soup with Fish Maw, Sea Conch and Blaze Mushroom
- 蠔皇靈芝菇原隻八頭鮑魚
Braised Whole Abalone with Marmoreal Mushroom
- 碧綠翡翠帶子
Pan-fried Scallop and Vegetable
- 清蒸原條大海斑
Steamed Fresh Whole Garoupa
- 招牌脆皮雞
Roasted Crispy Chicken
- 牛油果櫻花蝦瑤柱炒絲苗
Fried Rice with Sakura Shrimp, Avocado and Shredded Conpoy
- 蟹肉蝦糕炆伊麵
Braised E-fu Noodle with Shrimp Paste and Crab Meat
- 紅豆沙湯圓
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Red Bean Cream
- 美點雙輝
Chinese Petite Fours

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$9,188** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	蟹丸 Crab Ball > 鱸肚 Fried Fish Maw
HK\$300	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,000	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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