

The  
Harbourview

灣景國際

# Celebration Package

## Western Buffet

# 2024

## 慶典歡聚宴2024 - 西式自助餐

The Harbourview has prepared a variety of Western buffet menus for your birthday, anniversary celebration or family gathering.

灣景國際為您準備了多款西式自助餐菜譜，讓您的生日慶典、週年紀念或家庭聚會錦上添花。

### Lunch Buffet 自助午餐

From HK\$468 + 10% 起

### Dinner Buffet 自助晚餐

From HK\$638 + 10% 起

• Price is on a per guest basis 價目按每位計算

- Free flow of orange juice during the event (a maximum of 3 hours) 席間無限供應橙汁 (最多3小時)
- Free corkage for self-brought wine (1 bottle per 10 guests) 自攜洋酒免收開瓶費 (每10位1支)
- Complimentary centerpieces on all dining tables 免費席上擺設
- Complimentary use of audio-visual equipment and wireless microphones 免費使用影音設備及無線咪
- Free parking for 2 vehicles with a maximum of 5 hours each, a supplement of HK\$100 to enjoy 3 extra hours of parking (subject to availability) 免費使用泊車位2個，每個最多5小時，另加優惠價HK\$100再享額外3小時 (視乎供應而定)
- Enjoy a 30% discount when purchasing a coupon for braised pig's knuckles with ginger in sweet dark vinegar for Full Moon/100 Days Banquet 彌月或百日宴可以優惠價正價七折購買自家製豬腳薑禮券

### Premium Upgrade 升級優惠

- **A Complementary Chocolate Fountain**  
額外免費獲贈朱古力噴泉一個  
(For a party of 100 guests or above 適用於100位或以上)

For reservations or enquiries, please contact our Event Team at 預訂或查詢，請聯絡灣景國際宴會統籌團隊



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Terms and Conditions 條款及細則:

• Prices are on a per guest basis and are subject to 10% service charge • A minimum attendance of 50 guests is required • Subject to availability • The law prohibits the sale of alcoholic beverages to persons under the age of 18 • All offers of, and the sales and supply of alcoholic beverages are subject to final confirmation of The Harbourview • Prices, special offer and service items are subject to change without prior notice • In the event of any disputes, the decision of The Harbourview shall be final • 價目按每位計算及另設加一服務費 • 預訂人數由50位起 • 按供應情況而定 • 法例規定不可售賣酒精飲料予18歲以下人士 • 酒精飲料之所有優惠、銷售及供應以灣景國際最後確認為準 • 價目、優惠及服務項目如有更改，恕不另行通知 • 如有任何爭議，灣景國際將保留最終決定權

# LUNCH BUFFET MENU A

## 自助午餐菜譜A

### Appetizers 頭盤

- Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Chilled Shrimps and New Zealand Mussels 冰鎮鮮蝦及新西蘭青口  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Caesar Salad 凱撒沙律  
Sichuan Spicy Cucumber Salad 四川麻辣青瓜沙律  
Potato Salad with Salmon 三文魚薯仔沙律  
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律  
Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜蕙米沙律  
Assorted Bread Rolls and Butter 各式麵包及牛油

### Soup 熱湯

- Boston Seafood Chowder 波士頓海鮮周打忌廉湯  
Chinese-style Soup 中式老火湯

### Hot Entrees 熱盤

- Pan-seared Sea Bass with Dill and Anchovies Sauce 香煎鱸魚配刁草銀魚柳汁  
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條  
Grilled Pork Neck with Thai Spicy Sauce 泰式豬頸肉  
Baked Mashed Potato with Triple Cheese 三芝焗薯蓉  
Pan-fried Pork Chops in Sweet and Sour Sauce 京都豬扒  
Grilled Beef Short Rib with Black Pepper Sauce 黑椒牛仔骨  
Sautéed Shrimp and Zucchini with XO Sauce XO醬炒蝦仁翠玉瓜  
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉  
Seafood Paella 西班牙海鮮炒飯

### Desserts 甜品

- Bread Pudding 麵包布甸  
Blueberry Cheesecake 藍莓芝士餅  
Almond Banana Cake 杏仁香蕉蛋糕  
Chocolate Puffs 朱古力泡芙  
Mango Pudding 香芒布甸  
Crème Brûlée 法式焦糖燉蛋  
Mixed Doughnuts 雜錦甜甜圈  
Fruit Jelly 鮮果啫喱  
Fresh Fruit Platter 雜錦鮮果拼盤  
Assorted Ice Creams 各式雪糕

### Beverages 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 HK\$468 per person

Price is subject to a 10% service charge 價目另設加一服務費

# LUNCH BUFFET MENU B

## 自助午餐菜譜B

### Appetizers 頭盤

- Salmon, Octopus, Herring and Snapper Sashimi 三文魚、八爪魚、希靈魚及鯛魚刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks 冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺  
Assorted Cold Cut Platter 雜錦凍肉拼盤  
Smoked Salmon 煙三文魚  
Mixed Garden Salad with Assorted Dressings 田園沙律  
Seafood Vermicelli Salad with Sour and Spicy Sauce in Thai Style 泰式酸辣海鮮粉絲沙律  
Potato Salad with Salmon 三文魚薯仔沙律  
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律  
Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律  
Assorted Bread Rolls and Butter 各式麵包及牛油

### Soup 熱湯

- Cream of Tarragon Pumpkin Soup 香草忌廉南瓜湯  
Chinese-style Soup 中式老火湯

### Hot Entrees 熱盤

- Pan-seared Red Snapper Fillet with Pesto Sauce 香煎紅鯛魚柳配香草醬汁  
Braised Oxtail with Port Wine 砵酒燴牛尾  
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨  
Dim Sum Platter (Shrimp Dumpling and Pork Dumpling) 點心雙拼(蝦餃及燒賣)  
Wok-fried Mussels with Black Bean Sauce 豉椒炒青口  
Deep-fried Chicken Slices with Almond Flakes in Lemon Sauce 西檸杏片炸雞柳  
Braised Crabmeat and Broccoli 蟹肉扒西蘭花  
Linguine with Assorted Seafood in Sea Urchin Sauce 海膽醬海鮮炒扁意粉  
Fried Rice with Diced Chicken and Kimchi in Korean Style 韓式泡菜雞粒炒飯

### Desserts 甜品

- Bread Pudding 麵包布甸  
Mango Panna Cotta 意式香芒奶凍  
Blueberry Cheesecake 藍莓芝士餅  
Serradura Pudding 木糠布甸  
Strawberry Mousse Cake 草莓慕絲蛋糕  
Chocolate Puffs 朱古力泡芙  
Mango Napoleon 香芒拿破崙  
Mixed Doughnuts 雜錦甜甜圈  
Fresh Fruit Platter 雜錦鮮果拼盤  
MÖVENPICK Ice Cream MÖVENPICK雪糕

### Beverages 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 HK\$538 per guest

Price is subject to a 10% service charge 價目另設加一服務費

# DINNER BUFFET MENU A

## 自助晚餐菜譜A

### Appetizers 頭盤

- Salmon, Octopus, Herring and Snapper Sashimi 三文魚、八爪魚、希靈魚及鯛魚刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks 冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺  
Smoked Salmon 煙三文魚  
Assorted Cold Cut and Salami Platter 雜錦凍肉及沙樂美腸拼盤  
Mixed Garden Salad with Assorted Dressings 田園沙律  
Caesar Salad 凱撒沙律  
Kale Salad with Mixed Berry and Pomelo 羽衣甘藍雜莓金柚沙律  
Tuna Fish Salad with Bell Pepper 吞拿魚三色椒沙律  
Potato Salad with Salmon 三文魚薯仔沙律  
Seafood Salad with Green Papaya and Mango in Thai Style 泰式青木瓜芒果海鮮沙律  
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律  
Assorted Bread Rolls and Butter 各式麵包及牛油  
Served with Salad Dressing and Condiments 各式沙律醬及配料

### Soup 熱湯

- Minestrone 意大利雜菜湯  
Chinese-style Soup 中式老火湯

### Carving 銀車燒烤

- Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁

### Hot Entrees 熱盤

- Pan-seared Sea Bass Fillet with Pesto Sauce 香煎海鱸魚柳配香草醬汁  
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條  
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨  
Roasted Chicken Steak with Lemongrass 烤香茅雞扒  
Seafood Gnocchi Rosso 海鮮意式薯丸  
Pan-fried Pork Chops in Sweet and Sour Sauce 京都豬扒  
Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球  
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms 竹筴北菇扒時蔬  
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉  
Spanish Paella 西班牙海鮮炒飯

### Desserts 甜品

- Bread Pudding 麵包布甸  
Blueberry Cheesecake 藍莓芝士蛋糕  
Chocolate Puffs 朱古力泡芙  
Black Forest Cake 黑森林蛋糕  
Lychee Strawberry Mousse Cake 荔枝草莓慕絲蛋糕  
Mixed Doughnuts 雜錦甜甜圈  
Crème Brûlée 法式焦糖燉蛋  
Fresh Fruit Platter 雜錦鮮果拼盤  
MÖVENPICK Ice Cream MÖVENPICK 雪糕

### Beverages 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 HK\$638 per guest

Price is subject to a 10% service charge 價目另設加一服務費

# DINNER BUFFET MENU B

## 自助晚餐菜譜B

### Appetizers 頭盤

- Salmon, Snapper, Herring and Hokkaido Scallop Sashimi 三文魚、鯛魚、希靈魚及北海道帶子刺身  
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷  
Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Legs 冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳  
Smoked Salmon 煙三文魚  
Assorted Cold Cut and Salami Platter 雜錦凍肉及沙樂美腸拼盤  
Mixed Garden Salad with Assorted Dressings 田園沙律  
Potato Salad with Salmon 三文魚薯仔沙律  
Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁  
Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律  
Assorted Bread Rolls and Butter 各式麵包及牛油

### Soup 熱湯

- Cream of Porcini Mushroom Soup 牛肝菌忌廉湯  
Chinese-style Soup 中式老火湯

### Carving 銀車燒烤

- Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁

### Hot Entrees 熱盤

- Grilled Green Wrasse Fillet with Creamy Dill Sauce 烤鯖魚柳伴香草牛油忌廉汁  
Braised Oxtail with Port Wine 砵酒燴牛尾  
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨  
Roasted Spring Chicken with Herb Sauce 香烤春雞配香草汁  
Roasted Potato with Black Truffle and Bacon 煙肉黑松露烤新薯  
Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁  
Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球  
Braised Seasonal Vegetables with Bamboo Piths and Mushroom 竹笙北菇扒時蔬  
Seafood Penne with Lobster Sauce 龍蝦汁海鮮長通粉  
Fried Rice with Wagyu and Duck Foie-gras 和牛鴨肝炒飯

### Desserts 甜品

- Bread Pudding 麵包布甸  
Blueberry Cheesecake 藍莓芝士蛋糕  
Crème Caramel 焦糖布甸  
Black Forest Cake 黑森林蛋糕  
Almond Banana Cake 杏仁香蕉蛋糕  
Mango Pudding 香芒布甸  
Raspberry Mousse Cake 紅桑子慕絲蛋糕  
Mixed Doughnuts 雜錦甜甜圈  
Fresh Fruit Platter 雜錦鮮果拼盤  
MÖVENPICK Ice Cream MÖVENPICK 雪糕

### Beverages 飲品

- Coffee and Tea 咖啡及茶  
Orange Juice 橙汁

每位 HK\$698 per guest

Price is subject to a 10% service charge 價目另設加一服務費