

Celebration Package 2024 – Dinner Buffet 慶典歡聚宴 2024 – 西式自助晚餐

- ☞ 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 (subject to availability)
Extra Special Price HK\$100 of 3 hours
免費使用泊車位 2 個 · 每個最多 5 小時 (視乎供應而定)
額外泊車以優惠價 HK\$100 (3 小時) (視乎供應而定)
- ☞ 30% off of original price for purchasing coupon of braised pig's knuckles with ginger in sweet dark vinegar by The Harbourview for Full Moon/100 Days Banquet
彌月或百日宴可以正價七折優惠購買自家製豬腳薑禮券

Premium Upgrade 升級優惠

For a party of 100 guests or above 適用於 100 位或以上

Complimentary for Chocolate Fountain

額外免費獲贈朱古力噴泉一個

Terms and Conditions 條款及細則：

- ☞ Prices are on a per guest basis and are subject to a 10% service charge 價目按每位計算及另設加一服務費
- ☞ A minimum attendance of 50 guests is required 預訂人數由 50 位起
- ☞ Subject to availability 按供應情況而定
- ☞ Prices, special offer and service items are subject to change without prior notice 價目、優惠及服務項目如有更改，恕不另行通知
- ☞ In the event of any disputes, the decision of The Harbourview shall be final 如有任何爭議，灣景國際將保留最終決定權

For reservations or enquiries, please contact our Event Team at 預訂或查詢，請聯絡灣景國際活動統籌團隊：

Tel 電話：2911 1343

E-mail 電郵：event@theharbourview.com.hk

Dinner Buffet Menu A 自助晚餐菜譜 A

Appetizers

Salmon, Octopus, Herring and Snapper Sashimi
Assorted Sushi and Sushi Rolls
Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks
Smoked Salmon
Assorted Cold Cut and Salami Platter
Mixed Garden Salad with Assorted Dressings
Caesar Salad
Kale and Mixed Berry and Pomelo Salad
Tuna Fish Salad with Bellpepper
Potato Salad with Salmon
Seafood Salad with Green Papaya and Mango in Thai Sauce
Smoked Duck Breast Salad with Apple and Peach
Assorted Bread Rolls and Butter
Served with Salad Dressing and Condiments

Soup

Minestrone
Chinese-style Soup

Carving

Roasted U.S. Sirloin of Beef with Gravy

Hot Entrees

Pan-seared Sea Bass Fillet with Lemon Tangerine Sauce
Braised Beef Spare Ribs with Red Wine
Roasted Barbeque Baby Pork Spare Ribs in American Style
Roasted Chicken Steak with Lemongrass
Seafood Gnocchi Rosso
Pan-fried Pork Chops in Sweet and Sour Sauce
Stir-fried Squid and Shrimps with XO Sauce
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms
Linguine with Porcini Mushroom and Emince of Chicken
Spanish Paella

Desserts

Bread Pudding
Blueberry Cheesecake
Chocolate Puffs
Black Forest Cake
Lychee Strawberry Mousse Cake
Mixed Doughnuts
Crème Brûlée
Fresh Fruit Platter
MÖVENPICK Ice Cream

Beverages

Coffee and Tea
Orange Juice

頭盤

三文魚、八爪魚、希靈魚及鯛魚刺身
雜錦壽司及壽司卷
冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺
煙三文魚
雜錦凍肉及沙樂美腸拼盤
田園沙律
凱撒沙律
羽衣甘藍雜莓金柚沙律
吞拿魚三色椒沙律
三文魚薯仔沙律
泰式青木瓜芒果海鮮沙律
蘋果蜜桃煙鴨胸沙律
各式麵包及牛油
各式沙律醬及配料

熱湯

意大利雜菜湯
中式老火湯

烤肉專區

燒美國西冷牛扒配燒汁

熱盤

香煎海鱸魚柳配檸檬柑橘汁
紅酒燴牛肋條
美式醬燒豬肋骨
烤香茅雞扒
海鮮意式薯丸
京都豬扒
醬爆花枝蝦球
竹筴北菇扒時蔬
牛肝菌依文士雞扁意粉
西班牙海鮮炒飯

甜品

麵包布甸
藍莓芝士蛋糕
朱古力泡芙
黑森林蛋糕
荔枝草莓慕絲蛋糕
雜錦甜甜圈
法式焦糖燉蛋
雜錦鮮果拼盤
MÖVENPICK 雪糕

飲品

咖啡及茶
橙汁

每位 HK\$638 per person

(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

Salmon, Snapper, Herring and Hokkaido Scallop Sashimi
Assorted Sushi and Sushi Rolls
Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Legs
Smoked Salmon
Assorted Cold Cut and Salami Platter
Mixed Garden Salad with Assorted Dressings
Kale and Mixed Berry and Pomelo Salad
Slow-cook Chicken Breast Salad with Pumpkin & Kale in Honey Mustard Dressing
Roasted Mussels Salad with Barley and Pumpkin
Assorted Bread Rolls and Butter

Soup

Cream of Porcini Mushroom Soup
Chinese-style Soup

Carving

Roasted U.S. Sirloin of Beef with Gravy

Hot Entrees

Grilled Green Wrasse Fillet with Creamy Dill Sauce
Braised Ox-Tail with Port Wine
Roasted Barbeque Baby Pork Spare Ribs in American Style
Roasted Spring Chicken with Herb Sauce
Roasted Potato with Black Truffle and Bacon
Roasted Lamb Rack with Rosemary Sauce
Stir-fried Squid and Shrimps with XO Sauce
Braised Seasonal Vegetables with Bamboo Piths and Mushroom
Seafood Penne with Lobster Sauce
Fried Rice with Wagyu and Duck Foie-gras

Desserts

Bread Pudding
Blueberry Cheesecake
Crème Caramel
Black Forest Cake
Almond Banana Cake
Mango Pudding
Raspberry Mousse Cake
Mixed Doughnuts
Fresh Fruit Platter
MÖVENPICK Ice Cream

Beverages

Coffee and Tea
Orange Juice

頭盤

三文魚、鯛魚、希靈魚及北海道帶子刺身
雜錦壽司及壽司卷
冰鎮鮮蝦、新西蘭藍青口及加拿大雪花蟹腳
煙三文魚
雜錦凍肉及沙樂美腸拼盤
田園沙律
三文魚薯仔沙律
慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
香烤青口南瓜薏米沙律
各式麵包及牛油

熱湯

牛肝菌忌廉湯
中式老火湯

烤肉專區

燒美國西冷牛扒配燒汁

熱盤

扒鱈柳伴香草牛油忌廉汁
砵酒燴牛尾
美式醬燒豬肋骨
香烤春雞配香草汁
煙肉松露烤新薯
燒羊架配露絲瑪莉汁
醬爆花枝蝦球
竹筴北菇扒時蔬
龍蝦汁海鮮長通粉
和牛鴨肝炒飯

甜品

麵包布甸
藍莓芝士蛋糕
焦糖布甸
黑森林蛋糕
杏仁香蕉蛋糕
香芒布甸
紅桑子慕絲蛋糕
雜錦甜甜圈
雜錦鮮果拼盤
MÖVENPICK 雪糕

飲品

咖啡及茶
橙汁

每位 HK\$698 per person

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