

Celebration Package 2024 – Lunch Buffet 慶典歡聚宴 2024 – 西式自助午餐

- ☞ 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

Lunch Buffet Menu A
自助午餐菜譜 A

Appetizers

Salmon, Octopus and Snapper Sashimi
Assorted Sushi and Sushi Rolls
Chilled Shrimps and New Zealand Mussels
Assorted Cold Cut Platter
Caesar Salad
Sichuan Spicy Cucumber Salad
Potato Salad with Salmon
Smoked Duck Breast Salad with Apple and Peach
Roasted Mussels Salad with Barley and Pumpkin
Assorted Bread Rolls and Butter

Soup

Chinese-style Soup
Boston Seafood Chowder

Hot Entrees

Pan-seared Sea Bass with Dill and Anchovies Sauce
Braised Beef Spare Ribs with Red Wine
Grilled Pork Neck with Thai Spicy Sauce
Baked Mashed Potato with Triple Cheese
Pan-fried Pork Chops in Sweet and Sour Sauce
Grilled Beef Rib with Black Pepper Sauce
Sautéed Shrimp and Zucchini with XO Sauce
Linguine with Porcini Mushroom and Emince of Chicken
Seafood Paella

Desserts

Bread Pudding
Blueberry Cheesecake
Almond Banana Cake
Chocolate Puffs
Mango Pudding
Crème Brûlée
Mixed Doughnuts
Fruit Jelly
Fresh Fruit Platter
Assorted Ice Creams

Beverages

Coffee and Tea
Orange Juice

頭盤

三文魚、八爪魚及鯛魚刺身
雜錦壽司及壽司卷
冰鎮鮮蝦及新西蘭青口
雜錦凍肉拼盤
凱撒沙律
四川麻辣青瓜沙律
三文魚薯仔沙律
蘋果蜜桃煙鴨胸沙律
香烤青口南瓜薏米沙律
各式麵包及牛油

熱湯

中式老火湯
波士頓海鮮周打忌廉湯

熱盤

香煎鱸魚配刁草銀魚柳汁
紅酒燴牛肋條
泰式豬頸肉
三芝焗薯蓉
京都豬扒
黑椒牛仔骨
XO 醬炒蝦仁翠玉瓜
牛肝菌依文士雞扁意粉
西班牙海鮮炒飯

甜品

麵包布甸
藍莓芝士餅
杏仁香蕉蛋糕
朱古力泡芙
香芒布甸
法式焦糖燉蛋
雜錦甜甜圈
鮮果啫喱
雜錦鮮果拼盤
各式雪糕

飲品

咖啡及茶
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

Salmon, Octopus, Herring and Snapper Sashimi
Assorted Sushi and Sushi Rolls
Chilled Shrimps and New Zealand Mussels
And Canadian Sea Whelks
Assorted Cold Cut Platter
Smoked Salmon
Mixed Garden Salad with Assorted Dressings
Thai Seafood Vermicelli Salad with Sour and Spicy Sauce
Potato Salad with Salmon
Smoked Duck Breast Salad with Apple and Peach
Roasted Mussels Salad with Barley and Pumpkin
Assorted Bread Rolls and Butter

Soup

Chinese-style Soup
Cream of Tarragon Pumpkin Soup

Hot Entrees

Pan-seared Sea Bass with Dill and Anchovies Sauce
Braised Ox-tail with Port Wine
Roasted Barbeque Baby Pork Spare Ribs in American Style
Steam Shrimp Dumpling & Siu Mai
Wok-fried Green Mussels with Black Bean Sauce
Deep-fried Chicken Slices with Almond flakes in Lemon Sauce
Braised Crab Meat and Broccoli
Linguine and Seafood with Creamy Sea Urchin Sauce
Fried Rice with Diced Chicken and Kimchi in Korean Style

Desserts

Bread Pudding
Mango Panna Cotta
Blueberry Cheesecake
Serradura Pudding
Strawberry Mousse Cake
Chocolate Puffs
Mango Napoleon
Mixed Doughnuts
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
雜錦凍肉拼盤
煙三文魚
田園沙律
泰式酸辣海鮮粉絲沙律
三文魚薯仔沙律
蘋果蜜桃煙鴨胸沙律
香烤青口南瓜薏米沙律
各式麵包及牛油

熱湯

中式老火湯
香草忌廉南瓜湯

熱盤

香煎紅鯛魚柳配香草醬汁
砵酒燴牛尾
美式醬燒豬肋骨
點心雙拼(蝦餃&燒賣)
豉椒炒青口
西檸杏片炸雞柳
蟹肉扒西蘭花
海膽醬海鮮炒扁意粉
韓式泡菜雞粒炒飯

甜品

麵包布甸
意式香芒奶凍
藍莓芝士餅
木糠布甸
草莓慕絲蛋糕
朱古力泡芙
香芒拿破崙
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\$538 per person

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