

## Celebration Package 2024 – Chinese Banquet

### 慶典歡聚宴 2024 – 中式套餐

The Harbourview has prepared a variety of Chinese banquet menus for your birthday, anniversary celebrations or family gathering.

灣景國際為您準備了多款中式菜譜，讓您的生日盛典、週年紀念或家庭聚會錦上添花。

**Lunch Banquet 午宴**  
**HK\$5,688 + 10% up 起**

**Dinner Banquet 晚宴**  
**HK\$7,388 + 10% up 起**

Price is on a per table of 12 guests basis 價目按每席 12 位用計算

- ☞ 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 table)  
自攜洋酒免收開瓶費 (每席 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 at HK\$100 for 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 多 3 小時 (視乎供應而定)
- ☞ Longevity Buns will be served to each table respectively on a complimentary basis for Birthday Banquet; For Full Moon/100 Days Banquet, boiled eggs in red with pickled ginger will be served to each table respectively on a complimentary basis & 30% off of original price for purchasing coupon of braised pig's knuckles with ginger in sweet dark vinegar by The Harbourview  
壽宴每席敬送祝壽蟠桃；彌月或百日宴每席敬送紅雞蛋及子酸薑及以正價七折優惠購買自家制豬腳薑禮券

#### **Terms and Conditions 條款及細則：**

- ☞ Prices are on a per table basis and are subject to a 10% service charge 價目按每席計算及另設加一服務費
- ☞ A minimum attendance of 2 tables is required 預訂人數由 2 席起
- ☞ 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](mailto:event@theharbourview.com.hk)

中式歡聚午宴菜譜

*Celebration Chinese Banquet Lunch Menu A*

灣景四小品

The Harbourview's Appetizers Platter

川式小木耳、蒜拍青瓜、和風豆腐、胡麻秋葵

Black Fungus with Spicy sauce, Shredded cucumber with garlic and vinegar

Deep fried bean curd in Japanese style, Okra with Sesame dressing

麵醬京蔥牛柳粒

Stirred Fried Beef Diced with Beans Paste

碧綠黃金蝦球

Prawn with Salted Egg and Seasonal Vegetable

花膠螺頭爵士湯

Double-boiled Melon Soup with Fish Maw and Conch

清蒸沙巴龍躉

Steamed Fresh Sabah Grouper

脆皮炸子雞

Deep Fried Chicken

上湯水餃生麵

Boiled Noodle with Pork Dumpling in Supreme Soup

鴛鴦炒飯

Fried Rice with Shrimp & Chicken in Cream & Tomato Sauce

蛋白杏仁茶

Sweetened Almond Soup with Egg White

美點雙輝

Petits Fours

每席 (12 位用) **HK\$5,688 (per table of 12 guests)**

*(Prices are subject to a 10% service charge 價目另設加一服務費)*

中式歡聚午宴菜譜

*Celebration Chinese Banquet Lunch Menu B*

灣景四小品

The Harbourview's Appetizers Platter

鎮江小排骨、桂花素脆鱈、和風豆腐、蒜香牛柳粒

Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus  
Bean Curds in Japanese Style, Wok-fired Beef Bites with Garlic

黃金炸蟹鉗

Deep-fried Crab Claw with Shrimp Mousse

碧綠山珍松露炒蝦球

Sautéed Prawn Ball with Assorted Mushroom and Seasonal Vegetable

玉環瑤柱甫

Braised Marrow Ring stuffed with Scallop

竹筴海皇燕窩羹

Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

芝麻脆皮雞

Baked Crispy Chicken with Sesame

福建炒飯

Fried Rice in Fujian Style

雞絲濃湯煨稻庭烏冬

Inaniwa Udon with Shredded Chicken in Chicken Broth

蛋白杏仁茶

Sweetened Almond Soup with Egg White

美點雙輝

Petits Fours

每席 (12 位用) **HK\$6,988 (per table of 12 guests)**

*(Prices are subject to a 10% service charge 價目另設加一服務費)*

中式歡聚晚宴菜譜 *a*  
*Chinese Dinner Banquet Menu a*

灣景四小品

The Harbourview Appetizers Platter

鎮江小排骨、桂花素脆鱈、話梅醉鴨舌、蒜片牛柳粒

Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus  
Drunken Duck Tongue, Wok-fried Beef Bites with Garlic

金銀蒜蒸元貝

Steamed Fresh Scallops with Garlic

桃酥明蝦球

Wok-fried Prawns with Mayonnaise and Walnuts

花膠扒翡翠

Braised Sliced Fish Maw with Seasonal Vegetable

竹筴雞蓉燕窩羹

Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith

玉環瑤柱甫

Braised Marrow Ring stuffed with Scallop

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

芝麻鹽焗雞

Baked Chicken with Sesame and Rock Salt

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

鮑汁金菇炆伊麵

Braised E-fu Noodle with Enoki Mushroom

生磨合桃露

Sweetened Walnut Cream

美點雙輝

Petits Fours

每席 (12 位用) **HK\$7,388 (per table of 12 guests)**

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

中式歡聚晚宴菜譜 *B*  
*Chinese Dinner Banquet Menu B*

大蝦鮮果沙律

Prawns and Fresh Fruit Salad

黑松露翡翠帶子珊瑚蚌

Sautéed Scallops and Coral Clams with Seasonal Vegetables and Black Truffle

香脆鴨肝百花石榴球

Deep-fried Shrimp Balls with Duck Foie Gras

瑤柱扒雙蔬

Braised Seasonal Vegetables with Dried Conpoy

海馬靈芝燉竹絲雞

Double-boiled Black-Bone Silkie Chicken Soup with Sea Horse and Lingzhi

碧綠蠔皇扣原隻鮑魚

Braised Abalone Slices with Seasonal Vegetable in Oyster Sauce

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

當紅炸子雞

Deep-fried Crispy Chicken

太極鴛鴦飯

Fried Rice in Twin Sauces

鮑汁金菇炆伊麵

Braised E-fu Noodle with Enoki Mushroom

燕窩蛋白燉鮮奶

Double-boiled Milk Custard with Bird's Nest

鮮果美點

Fresh Fruit Platter and Chinese Petits Fours

每席 (12 位用) **HK\$8,388 (per table of 12 guests)**

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

中式歡聚晚宴菜譜 C  
*Chinese Dinner Banquet Menu C*

鴻運乳豬全體

Roasted Whole Suckling Pig

黃金鮮蟹蓋

Baked Crab Shell stuffed with Onion and Fresh Crab Meat

琥珀合桃貴妃蚌翡翠蝦球

Wok-fried Giant Clams and Prawn with Walnut and Seasonal Vegetables

碧綠帶子花枝

Stir-fried Australian Scallop and Cuttlefish with Seasonal Vegetable

蟲草花老雞燉花膠

Double-boiled Fish Maw with Dried Cordyceps Flower and Chicken

清蒸大海斑

Steamed Giant Garoupa

蠔皇北菇扣鮑魚

Braised Abalone with Mushrooms in Oyster Sauce

當紅脆皮雞

Roasted Crispy Chicken

古法飄香荷葉飯

Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

鴻圖窩麵

Braised Crab Meat and Egg Noodle in Soup

燕窩燉鮮奶

Double-boiled Fresh Milk with Bird's Nest

美點雙輝

Petits Fours

每席 (12 位用) **HK\$9,388 (per table of 12 guests)**

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