



HARBOUR  
PLAZA

NORTH POINT · HONG KONG  
北角海逸酒店

## 2024 中式囍晚宴菜譜 A 2024 Chinese Wedding Dinner Menu A

- 金豬耀紅袍  
Barbecued Whole Suckling Pig  
脆香金絲蟹棗  
Deep-fried Crab Mousse Ball  
翡翠金沙蝦球  
Sautéed Prawn with Vegetable in Egg Yolk Sauce  
錦綉燕液瑤柱甫  
Braised Marrow Ring with Conpoy topped with Bird's Nest  
蟲草花雪蓮子燉螺頭湯  
Double-boiled Dried Cordyceps Flower Soup with Snow Lotus and Sea Conch  
碧綠鮮花菇扣花膠  
Braised Fish Maw with Mushroom and Vegetable  
清蒸沙巴躉  
Steamed Sabah Giant Grouper  
當紅脆皮雞  
Roasted Crispy Chicken  
櫻花蝦雲腿炒飯  
Fried Rice with Dried Shrimp and Diced Yunnan Ham  
幸福伊麵  
Braised E-fu Noodle with Mushroom  
百年好合  
Sweetened Red Bean Cream with Lotus Seed  
甜甜蜜蜜  
Petits Fours

星期一至五

Monday to Friday

每席港幣HK\$9,388 per table

星期六、日及公眾假期

Saturday, Sunday and Public Holidays

每席港幣HK\$9,788 per table

每席供十至十二位用及所有價目已包括加一服務費

Applicable for 10-12 persons per table and all prices are inclusive of 10% service charge

席間3小時無限量供應汽水、橙汁及精選啤酒

Unlimited serving of soft drinks, chilled orange juice and beer for 3 hours

Beverage Upgrade: A supplement at HK\$400 per table for unlimited serving of house red / white wine for 3 hours

餐酒升級: 每席另加港幣\$400元以享3小時無限量供應精選紅/白餐酒

菜單上的食材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，北角海逸酒店將保留最終決定權

In case of any disputes, the decision of Harbour Plaza North Point shall be final

A member of Harbour Plaza Hotels and Resorts

海逸國際集團成員

Please contact us for more information or to schedule an appointment

Tel: (852) 2185 2838

Email: [catering.hpn@harbour-plaza.com](mailto:catering.hpn@harbour-plaza.com)



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## 2024 中式囍晚宴菜譜 B 2024 Chinese Wedding Dinner Menu B

金豬耀紅袍  
Barbecued Whole Suckling Pig  
鵝肝炸蟹鉗  
Deep-fried Crab Claw stuffed with Foie Gras  
碧綠松露帶子  
Sautéed Scallop with Truffle Sauce and Vegetable  
翡翠蟹肉瑤柱甫  
Braised Marrow Ring with Conpoy topped with Crab Meat and Seasonal Vegetable  
淮杞竹笙燉花膠  
Double-boiled Fish Maw Soup with Dried Yam, Wolfberry and Bamboo Pith  
錦綉花菇扣鮑片  
Braised Sliced Abalone with Mushroom and Vegetable  
清蒸沙巴躉  
Steamed Sabah Giant Grouper  
脆皮芝麻雞  
Roasted Crispy Chicken with Sesame  
美滿福建炒飯  
Fried Rice coated with Diced Chicken and Conpoy Sauce  
鮑汁金菇炆伊麵  
Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce  
百年好合  
Sweetened Red Bean Cream with Lotus Seed  
甜甜蜜蜜  
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