

2024 中式囍午宴菜譜 2024 Chinese Wedding Lunch Menu

金豬耀紅袍 Barbecued Whole Suckling Pig

菜膽花菇燉螺頭湯

Double-boiled Sea Conch Soup with Vegetable and Mushroom

山珍松露明蝦球

Sautéed Prawn Ball with Truffle Sauce and Assorted Fungus

錦綉花菇扣鮑片

Braised Sliced Abalone with Mushroom and Vegetable

清蒸大海斑

Steamed Fresh Garoupa

當紅脆皮雞

Roasted Crispy Chicken

美滿福建炒飯

Fried Rice coated with Diced Chicken and Conpoy

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

Petits Fours

星期一至五 Monday to Friday **每席港幣HK\$7,988 per table**

星期六、日及公眾假期
Saturday, Sunday and Public Holidays
每席港幣HK\$8,388 per table

每席供十至十二位用 Applicable for **10-12** persons per table

所有價目已包括加一服務費 Inclusive of 10% service charge

席間2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 2 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.hpnp@harbour-plaza.com