

## 2024 週年及春茗晚宴套餐 A 2024 Annual & Spring Set Dinner A

四季拼碟

黃金炸豆腐、香醋車厘茄、蔥油海蜇、蒜拍青瓜

Four Seasons Appetizer

Deep-fried Diced Beancurd glazed with Spicy Salt, Cherry Tomato in Vinegar, Jelly Fish with Scallion Oil, Marinated Cucumber with Garlic

> 香脆鵝肝玉龍球 Deep-fried Minced Shrimp Ball with Foie Gras

翡翠瑤柱甫釀玉環 Braised Whole Conpoy with Marrow Ring and Vegetable

茶樹菇螺片燉雞湯 Double-boiled Chicken Soup with Willow Mushroom and Sliced Sea Conch

> 碧綠花菇扣花膠 Braised Fish Maw with Mushroom and Seasonal Vegetable

> > 山珍香煎帶子 Pan-fried Scallop with Assorted Fungus

> > > 清蒸沙巴薹 Steamed Sabah Giant Grouper

> > > > 脆皮炸子雞 Roasted Crispy Chicken

薑米金腿粒炒飯 Fried Rice with Diced Yunnan Ham and Ginger

薑汁芝麻湯圓

Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Ginger Soup

每席12位港幣**HK\$6,388** per table for 12 persons 另收加一服務費 Subject to 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

餐酒升級: 3小時無限量供應精選紅/白餐酒, 每席額外收費HK\$400 Special Surcharge at HK\$400 per table for unlimited serving of house red / white wine for 3 hours

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: <a href="mailto:catering.hpnp@harbour-plaza.com">catering.hpnp@harbour-plaza.com</a>



## 2024 週年及春茗晚宴套餐 B 2024 Annual & Spring Set Dinner B

鴛鴦脆蝦球 (金沙及青芥末)

Deep-Fried Prawn glazed with Two Flavors (Salted Egg Yolk Sauce and Wasabi Mayonnaise)

脆炸鵝肝蟹棗 Deep-fried Crab Mousse stuffed with Foie Gras

髮菜花菇瑤柱甫 Braised Whole Conpoy with Black Moss and Mushroom

松 茸 螺 頭 燉 老 雞 Double-boiled Chicken Soup with Sea Conch and Matsutake Mushroom

> 碧綠扣原隻八頭鮑魚 Braised Whole Abalone with Seasonal Vegetable

> > 清蒸原條大海斑 Steamed Fresh Whole Grouper

招牌脆皮雞 Roasted Crispy Chicken

蟹肉蛋白炒飯 Fried Rice with Crab Meat and Egg White

蓮子百合陳皮紅豆沙 Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

> 美點雙輝 Chinese Petite Fours

每席12位港幣**HK\$7,388** per table for 12 persons 另收加一服務費 Subject to 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

餐酒升級: 3小時無限量供應精選紅/白餐酒, 每席額外收費HK\$400 Special Surcharge at HK\$400 per table for unlimited serving of house red / white wine for 3 hours

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## 2024 週年及春茗晚宴套餐 C 2024 Annual & Spring Set Dinner C PLAZA NORTH POINT · HONG KONG



北角海逸酒店

金豬耀紅袍 Roasted Whole Suckling Pig

富貴鵝肝炸蟹丸 Deep-fried Crab Mousse with Foie Gras

碧綠翡翠花菇扣鵝掌 Braised Goose Web with Mushroom and Vegetable

姬松茸花膠螺頭燉老雞 Double-boiled Chicken Soup with Fish Maw, Sea Conch and Blaze Mushroom

> 蠔皇靈芝菇原隻八頭鮑魚 Braised Whole Abalone with Marmoreal Mushroom

> > 山珍香煎帶子 Pan-fried Scallop and Assorted Fungus

清蒸原條大海斑 Steamed Sabah Giant Grouper

> 招牌脆皮雞 Roasted Crispy Chicken

櫻花蝦瑤柱炒絲苗 Fried Rice with Sakura Shrimp and Shredded Conpoy

蟹肉蝦糕炆伊麵 Braised E-fu Noodle with Shrimp Paste and Crab Meat

紅豆沙湯圓

Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Red Bean Cream

美點雙輝 Chinese Petite Fours

每席港幣 HK\$8,888元 per table for 12 persons 另收加一服務費 Subject to 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

餐酒升級: 3小時無限量供應精選紅/白餐酒, 每席額外收費HK\$400 Special Surcharge at HK\$400 per table for unlimited serving of house red / white wine for 3 hours

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