

Dinner Buffet Menu A 自助晚餐 A

Soup 湯

Cream of Porcini Mushroom 牛肝菌忌廉湯 Chinese Daily Soup 中式餐湯 Fine Selections of Bread & Butter 精撰麵包及牛油

> Cold Selections 冷盤 Cold Shrimp 凍蝦 Green Mussel 綠青口

Sliced Tomato and Mozzarella Cheese with Pesto Sauce 蕃茄水牛芝士配松子仁香草汁 Chicken Feet with Thai Spicy Sauce 泰式鳳爪 Smoked Norwegian Salmon 挪威煙三文魚 Assorted Cold Cut Platter 雜錦凍肉盤

Assorted Sashimi & Assorted Sushi 雜錦刺身及各式壽司

Salmon 三文魚 Snapper 鱲魚 Tuna 吞拿魚 Octopus八爪魚 Assorted Sushi 各式壽司

Salad 沙律

Caesar Salad 凱撒沙律 Greek Salad 希臘沙律

Kale with Mixed Berry and Orange Salad 羽衣甘藍雜莓香橙沙律
Potato Chives Salad with Pommery Mustard 香草芥末薯仔沙律
Seafood Salad with Green Papaya and Mango in Thai Sauce 泰式青木瓜芒果海鮮沙律
Mussel with Artichoke, Bell Pepper and Sun-dried Tomato Salad 甜椒朝鮮薊青口蕃茄沙律
Assorted Sausages and Cheese Salad 雜腸芝士沙律
Served with Salad Dressing and Condiments 各式沙律醬及配料

<u>Carving 烤肉</u> Roasted Beef 燒牛肉

Hot Selections 熱盤

Braised Mussel with Tomato and Onion 蕃茄洋蔥燴青口 Deep-fried Chicken glazed with Sweetened Olive Sauce 脆皮欖角雞 Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁

NORTH POINT·HONG KONG 北角海逸酒店



Dinner Buffet Menu A (con't) 自助晚餐 A (續)

Hot Selections 熱盤

Braised Ox Tail with Red Wine Sauce 紅酒燴牛尾
Seafood Gnocchi Rosso 海鮮意式薯丸
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉
Beef Curry with Steamed Rice 咖喱牛肉配白飯
Fried Rice with Conpov and Dried Shrimp 瑤柱櫻花蝦炒飯

Dessert 甜品

Assorted Macaron 雜錦馬卡龍
Green Tea Tiramisu 綠茶意大利芝士餅
Chocolate Rose Mousse Cake 玫瑰朱古力慕絲蛋糕
Marble Cheese Cake 雲石芝士蛋糕
Peppermint Pistachio Cake 薄荷開心果蛋糕
Strawberry Black Forest Cake 士多啤梨黑森林蛋糕
Italian White Chocolate Cake 意大利白朱古力蛋糕
Mango Pudding 芒果布甸
Bird's Nest Portuguese Egg Tart 燕窩葡撻
Sweetened Almond Cream with Egg White 蛋白杏仁茶
Beancurd Pudding 豆腐花
Fresh Fruit Platter 鮮果拼盤
Movenpick ice-cream 雪糕

Unlimited serving of Freshly Brewed Coffee and Black Tea 無限量供應鮮磨咖啡及紅茶

Inclusive of unlimited serving of soft drinks and chilled orange juice for two hours 包括席間兩小時內無限量供應汽水及橙汁

HK\$508 plus 10% service charge per person 每位港幣\$508元 另收加一服務費



最少60位起 A minimum of 60-person is required 供應期至2024年12月31日止 Promotion period tills December 31, 2024

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



Dinner Buffet Menu B 自助晚餐 B

Soup湯

Cream of Roasted Pumpkin with Crab Meat 烤南瓜蟹肉忌廉湯 Double-boiled Black Chicken with Bamboo Piths and Dried Cordyceps Flower 竹笙蟲草花燉竹絲雞湯 Selections of Bread 精選麵包

Cold Selections 冷盤

Cold Shrimp 凍蝦
Cold Clam 凍蜆
Cold Clam 凍蜆
Green Mussel 綠青口
Smoked Salmon 煙三文魚
Smoked Ham with Melon 煙火腿配蜜瓜
Soba Noodle with Condiment 蕎麥冷麵及配料

Assorted Sashimi & Assorted Sushi 雜錦刺身及各式壽司

Salmon 三文魚 Snapper 鱲魚 Octopus 八爪魚 Akagai Clam Meat 赤貝肉 Herring Fish 希靈魚 Assorted Sushi 各式壽司

Salad 沙律

Caesar Salad 凱撒沙律

Mozzarella and Tomato Salad with Pesto Pine Nut Sauce 香草水牛芝士蕃茄沙律 Apple and Cranberry Salad with Walnut 蘋果紅莓合桃沙律 Kale Salad with Mixed Berry and Pomelo羽衣甘籃雜莓柚子沙律 Mini Octopus and Peach Salad 迷你八爪魚蜜桃沙律 Smoked Duck with Peach Salad 蜜桃煙鴨沙律 Mentaiko Salad 明太子沙律 Tuna Fish Salad 吞拿魚沙律 Served with Salad Dressing and Condiments 各式沙律汁及配料

Carving烤肉

Roasted Beef 燒牛肉

Hot Selections 熱盤

Grilled Spring Chicken with Rosemary Sauce 扒春雞配露絲瑪莉汁 Baked Lamb Chop with Herb Sauce 焗羊扒配香草汁 Honey Glazed Chicken Ball 蜜汁雞球





Dinner Buffet Menu B (con't) 自助晚餐 B(續)

Hot Selections 熱盤

Baked Blue Mussel with Cheese 芝士焗藍青口 Margherita Pizza 蕃茄芝士薄餅 Grilled Green Wrasse Fillet with Creamy Dill Sauce 扒鯖衣柳伴香草牛油忌廉汁 Korean Fried Chicken 韓式炸雞 Fish and Chips 炸魚條

Salt and Pepper Squid 椒鹽魷魚 Deep-fried Purple Potato Croquette 酥炸日式紫薯餅 Porcini Mushroom Ravioli with Lobster Sauce 龍蝦汁牛肝菌意大利餃 Fried Rice with Minced Wagyu Beef 日式和牛炒飯

Dessert 甜品

Assorted Macaroon 雜錦馬卡龍 Fresh Fruit Cream Cake 鮮果忌廉蛋糕 Blueberry Cheese Cake 藍莓芝士蛋糕 Tiramisu 意大利芝士餅

Raspberry Green Tea Mousse Cake 紅桑子綠茶慕絲蛋糕 Mango and Pomelo Pudding 香芒柚子布甸 Mini Chocolate Truffle Cake 迷你特濃朱古力蛋糕 Green Apple Yoghurt Mousse Cake 青蘋果乳酪慕絲蛋糕 Sweetened Red Bean Soup with Lotus Seed 蓮子紅豆沙 Beancurd Pudding 豆腐花 Fresh Fruit Platter 鮮果拼盤 Movenpick ice-cream 雪糕

Unlimited serving of Freshly Brewed Coffee and Black Tea 無限量供應鮮磨咖啡及紅茶

Inclusive of unlimited serving of soft drinks and chilled orange juice for two hours 包括席間兩小時內無限量供應汽水及橙汁

> HK\$568 plus 10% service charge per person 每位港幣\$568元 另收加一服務費

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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