

# 2024 Wedding Lunch Buffet Menu 2024 婚宴自助午餐菜譜

### Soup 湯

Beer and Cheese Cream Soup 啤酒芝士忌廉湯 Fine Selection of Bread and Butter 精選麵包及牛油

### Cold Selection 冷盤

Mussel 青口
Prawn 凍蝦
Smoked Salmon 煙三文魚
Assorted Cold Cut 雜錦凍肉
Parma Ham with Melon 巴馬火腿配蜜瓜
Tomato with Mozzarella Cheese 蕃茄水牛芝士
Shredded Sea Conch and Crab Roe Soba Noodle 海螺絲蟹籽冷麵

### 沙律 Salad

Fruit Salad with Crab Meat 鮮果蟹肉沙律
Shredded Chicken with Jelly Fish Salad 雞絲海蜇沙律
Strawberry, Avocado, Couscous Salad with Lime Vinaigrette 士多啤梨牛油果小米沙律配青檸油醋汁
Cervelat Sausage with Cheese Salad 雪化蘭腸芝士沙律
Romaine, Lollo Rosso, Butter Lettuce 羅馬生菜、紅葉菜、牛油菜
Cherry Tomato 車厘茄
Selection of Salad Dressing and Condiments 沙律醬及配料

### Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚 Swordfish 劍魚 Tuna 吞拿魚 Assorted Sushi 各式壽司

# Carving 烤肉

Roasted Beef 燒牛肉

#### Hot Selection 熱盤

Grilled Iberico Pork Rack with Black Truffle Sauce 鹽麴西班牙黑毛豬扒伴松露汁 Stewed Beef with Pesto Tomato Sauce 香草蕃茄燴牛肉 Roasted Lamb Rack with Thyme Sauce 燒羊架配百里香汁 Deep-fried Crispy Chicken 招牌脆皮雞 Pan-fried Sea Bass with Champagne Butter Sauce 香煎海鱸魚伴香檳牛油汁 Braised Shrimp with Salted Egg Yolk Sauce 蛋黃脆皮蝦 Deep-fried Crab Claw with Shrimp Pasta 黃金百花炸蟹鉗 Sautéed Cuttlefish with Celery in XO Chilli Sauce XO醬炒芹香花枝片



# 2024 Wedding Lunch Buffet Menu 2024 婚宴自助午餐菜譜

## Hot Selection 熱盤

Gnocchi Rosso 意式薯丸 Seafood Paella 西班牙炒飯 Penne with Mushroom Sauce 蘑菇汁長通粉

## Dessert 甜品

Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 特濃朱古力蛋糕
Raspberry Lychee Cake 紅桑子荔枝蛋糕
Passion Fruit Mousse Cake 熱情果慕絲蛋糕
Tiramisu 意大利芝士餅
Chilled Pomelo Pudding 柚子凍糕
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙
Fresh Fruit Platter 鮮果拼盤
Assorted Macaroon 雜錦馬卡龍
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

星期一至四 Monday to Thursday **每位港幣 \$568 per person**  星期五至日及公眾假期
Friday - Sunday and Public Holidays **每位港幣 \$598 per person** 

Subject to 10% service charge 另收加一服務費

A minimum of 60-person is required 出席人數最少60位起

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours 包括無限量供應汽水、橙汁及精選啤酒2小時

Beverage Upgrade: A supplement at HK\$30 per person for unlimited serving of house red / white wine for 2 hours

餐酒升級:每位另加港幣\$30元以享2小時無限量供應精選紅/白餐酒

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

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

If you have any concerns regarding food allergies, please inform your event manager prior to ordering 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

In case of any disputes, the decision of Harbour Plaza North Point shall be final 如有任何爭議,北角海逸酒店將保留最終決定權

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