

## 2025 Chinese Birthday and Celebration Dinner Package A 2025 中式壽宴及慶典晚宴 A

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 金豬耀紅袍  
Barbecued Whole Suckling Pig
- 脆香黃金蟹棗  
Deep-fried Crab Mousse
- 髮菜花菇瑤柱甫  
Braised Whole Conpoy with Black Moss and Mushroom
- 竹笙螺頭燉竹絲雞湯  
Double-boiled Silky Fowl Soup with Bamboo Pith and Sea Conch
- 碧綠扣海螺片鵝掌  
Braised Goose Web with Sliced Sea Whelk and Vegetable
- 川汁帶子蝦球  
Stir-fried Scallop and Shrimp with Chilli Sauce
- 清蒸沙巴躉  
Steamed Sabah Giant Grouper
- 招牌脆皮雞  
Roasted Crispy Chicken
- 蟹肉蝦膏伊麵  
Braised E-fu Noodle with Crab Meat and Shrimp Paste
- 陳皮紅豆沙  
Sweetened Red Bean Cream
- 壽桃包  
Longevity Peach Bun
- 無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$7,288** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

For enquiries, please contact Banquet Team 如有查詢, 請與宴會部聯絡  
Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

以上價目另收加一服務費  
Prices are subject to 10% service charge

無限量供應紅/白餐酒, 每席額外收費\$400  
Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食物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, 北角海逸酒店保留最終決定權  
In case of any disputes, the decision of Harbour Plaza North Point shall be final

## 2025 Chinese Birthday and Celebration Dinner Package B

### 2025 中式壽宴及慶典晚宴 B

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 金豬耀紅袍  
Barbecued Whole Suckling Pig
- 香酥海皇荔茸盒  
Deep-fried Taro Puff stuffed with Assorted Seafood
- 玉環瑤柱甫  
Braised Marrow Ring stuffed with Conpoy
- 蟲草花螺頭雞湯  
Double-boiled Sea Conch Soup with Dried Cordyceps Flower and Chicken
- 碧綠扣原隻八頭鮑魚  
Braised Whole Abalone with Seasonal Vegetable
- 山珍香煎帶子  
Pan-fried Scallop with Assorted Fungus
- 清蒸原條大海斑  
Steamed Fresh Whole Grouper
- 招牌脆皮雞  
Roasted Crispy Chicken
- 竹笙金菇炆伊麵  
Braised E-fu Noodle with Bamboo Pith and Enoki Mushroom
- 薑汁芝麻湯圓  
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Ginger Soup
- 美點雙輝  
Chinese Petite Fours
- 壽桃包  
Longevity Peach Bun
- 無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$8,288** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

For enquiries, please contact Banquet Team 如有查詢, 請與宴會部聯絡  
Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

以上價目另收加一服務費

Prices are subject to 10% service charge

無限量供應紅/白餐酒, 每席額外收費\$400

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食物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, 北角海逸酒店保留最終決定權

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

## 2025 Chinese Birthday and Celebration Dinner Package C 2025 中式壽宴及慶典晚宴 C

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 金豬耀紅袍  
Barbecued Whole Suckling Pig
- 富貴鵝肝炸蟹丸  
Deep-fried Crab Mousse with Foie Gras
- 碧綠花菇扣花膠  
Braised Fish Maw with Mushroom and Vegetable
- 瑤柱海底椰螺頭湯  
Double-boiled Conpoy Soup with Sea Coconut and Sea Conch
- 蠔皇靈芝菇原隻八頭鮑魚  
Braised Whole Abalone with Marmoreal Mushroom
- 翡翠金沙帶子  
Stir-fried Scallop with Salted Egg Yolk
- 清蒸原條大海斑  
Steamed Fresh Whole Grouper
- 招牌脆皮雞  
Roasted Crispy Chicken
- 福建炒飯  
Hokkien Fried Rice
- 鴻圖伊麵  
Braised E-fu Noodle with Crab Meat and Egg
- 紅豆沙湯圓  
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Red Bean Cream
- 美點雙輝  
Chinese Petite Fours
- 壽桃包  
Longevity Peach Bun

無限量供應汽水、橙汁、精選啤酒  
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$9,288** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

For enquiries, please contact Banquet Team 如有查詢, 請與宴會部聯絡  
Tel 電話: 2185 2838 | Email 電郵: catering.hnp@harbour-plaza.com

以上價目另收加一服務費

Prices are subject to 10% service charge

無限量供應紅/白餐酒, 每席額外收費\$400

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食物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, 北角海逸酒店保留最終決定權

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