

## 2025 Chinese Full Moon and 100 Days Lunch Package A 2025 中式彌月及百日午宴套餐 A

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

子薑及紅雞蛋  
Ginger Pickles and Red Eggs

海逸前菜拼盤  
(黃金炸豆腐、蒜拍青瓜、香醋車厘茄)  
Appetizer Combo

(Deep-fried Diced Beancurd glazed with Spicy Salt, Marinated Cucumber with Garlic, Cherry Tomato in Vinegar)

梅子脆皮攪角骨  
Deep-fried Pork with Plum and Sweetened Preserved Olive Sauce

碧綠翡翠炒帶子  
Stir-fried Scallop with Assorted Vegetable

蟲草花杞子螺頭燉湯  
Double-boiled Pork Soup with Dried Cordyceps Flower, Conch and Goji

清蒸原條大海斑  
Steamed Fresh Whole Garoupa

蔥香頭抽雞  
Marinated Chicken with Scallion and Soy Sauce

香蒸蛋黃荷葉飯  
Steamed Fried Rice with Assorted Meat and Salty Egg York in Lotus Leaf

鮮菌蟹肉炆伊麵  
Braised E-fu Noodle with Crab Meat and Mushroom

冰花紅蓮燉木瓜  
Double-boiled Papaya Soup with Red date and Lotus Seed

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\$4,988** 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\$300  
Special surcharge at HK\$300 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 Full Moon and 100 Days Lunch Package B 2025 中式彌月及百日午宴套餐B

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

- 子薑及紅雞蛋  
Ginger Pickles and Red Eggs
- 海逸前菜拼盤  
(陳醋小木耳、蔥油海蜆、炸本菇)  
Appetizer Combo  
(Marinated Wood Fungus with Vinegar, Jellyfish with Scallion Oil and Deep-fried Mushroom)
- 松露汁鮮白菌炒帶子  
Golden Scallop with Black Truffle Sauce and Mushroom
- 拔絲咕嚕蝦球  
Deep-fried Prawn with Sweet and Sour Sauce
- 赤靈芝螺片燉湯  
Double-boiled Pork with Lingzhi and Sea Conch Soup
- 碧綠花菇扣鵝掌  
Braised Goose Web with Mushroom and Seasonal Vegetable
- 清蒸原條大海斑  
Steamed Fresh Whole Garoupa
- 當紅炸子雞  
Deep-fried Crispy Chicken
- 金沙海皇炒絲苗  
Fried Rice with Assorted Seafood and Salted Egg Yolk
- 鴻圖伊麵  
Braised E-fu Noodle with Crab Meat
- 木瓜燉雪耳桃膠  
Double-boiled Papaya Soup with Peach Resin and Snow Fungus
- 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\$5,688** 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

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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\$300

Special surcharge at HK\$300 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

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## 2025 Chinese Full Moon and 100 Days Dinner Package 2025 中式彌月及百日晚宴套餐

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

子薑及紅雞蛋

Ginger Pickles and Red Eggs

四季拼碟

(黃金炸豆腐、香醋車厘茄、蔥油海蜆、蒜拍青瓜)

Four Seasons Appetizer

(Deep-fried Diced Beancurd glazed with Spicy Salt, Cherry Tomato in Vinegar, Jellyfish with Scallion Oil, Marinated Cucumber with Garlic)

香酥荔茸盒

Crispy-fried Taro Puff filled with Chicken and Mushroom

翡翠天白菇釀玉環

Steamed Marrow Cucumber Ring stuffed with Pork and Mushroom

茶樹菇日月魚燉雞湯

Double-boiled Chicken Soup with Willow Mushroom and Asian Moon Scallop

花膠扒時蔬

Braised Fish Maw with Vegetable

山珍香煎帶子

Pan-fried Scallop with Assorted Fungus

清蒸沙巴躉

Steamed Sabah Giant Grouper

招牌脆皮雞

Roasted Crispy Chicken

櫻花蝦瑤柱炒飯

Fried Rice with Sakura Shrimp and Shredded Conpoy

高湯水餃生麵

Egg Noodles with Shrimp Dumpling in Supreme Soup

雪蓮雪耳燉木瓜

Double-boiled Papaya Soup with Honey Locust Seed and Snow Fungus

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\$6,688** 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

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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

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