



歡躍團聚晚宴 Celebration Dinner Menu

供應期由即日至 2026 年 8 月 31 日
Available from now until 31 August 2026

尊享禮遇 Exclusive Privileges :

- * 宴會期間免茶介費用
Chinese tea and condiments throughout the function
- * 全場席上擺設
Table centerpiece on each table
- * 自攜洋酒免收開瓶費 (每席一瓶)
Waiver of corkage charge (one bottle per table)
- * 每四席提供一個五小時免費車位
One complimentary car park space for 5 hours per 4 tables
- * 免費使用 LED 多功能螢幕牆及提供基本屏幕設計
Complimentary LED TV wall with standard design

詳情請聯絡酒店宴會部

For enquiry, please contact our Catering Sales Team

+852 2201 3628

+852 5236 6973

HKGMS_SM@hilton.com

地址：香港九龍旺角豉油街 2 號 (港鐵旺角站 E1 出口)

Address: 2 Soy Street, Mongkok, Kowloon, Hong Kong
(MTR Mongkok Station Exit E1)

備註：香港旺角希爾頓花園酒店保留修改以上優惠之權利，而不作另行通知
Remarks: Hilton Garden Inn Hong Kong Mongkok reserves the right to change the above offers without prior notice

Runhotel 客戶專屬優惠 /
Exclusive Offer :
每席可獲贈紅酒一支
Complimentary bottle of
house wine per table



 **Hilton
Garden Inn**TM
Hong Kong Mongkok
香港旺角希爾頓花園酒店

珍味歡聚晚宴菜譜

Auspicious Celebration Dinner Menu

鷹巢三小碟
(金牌叉燒皇、香蔥海蜇頭及冰燒三層肉)
Barbecued Pork, Jelly Fish Marinated
with Sesame Oil and Spring Onion and
Roasted Pork Belly

桃酥明蝦球
Wok-fried Prawns with Mayonnaise and
Sprinkled with Walnuts

百花炸蟹拑
Deep-fried Crab Claw Coated with Shrimp Mousse

姬松茸螺頭燉竹絲雞
Double Boiled Silky Fowl with Sea Whelk
and Blaze Mushroom

翡翠玉帶子
Sautéed Scallops with Seasonal Greens

清蒸沙巴大龍躉
Steamed Giant Sabah Grouper

黃金蒜香雞
Deep-fried Chicken with Crispy Garlic

蝦子竹筴扒時蔬
Braised Seasonal Vegetables with Bamboo Pith
and Dried Shrimp Roes

櫻花蝦海皇蛋白炒飯
Fried Rice with Sakura Shrimp, Assorted Seafood
and Egg White

雙色荷花酥伴蛋白杏仁茶
Imperial Lotus Pastry and Sweetened Almond
Cream Soup with Egg White

每席港幣 \$8,388 (供 12 位用)
HK\$8,388 per table of 12 persons

尊尚歡聚晚宴菜譜

Supreme Celebration Dinner Menu

即燒化皮乳豬
Roasted Suckling Pig

鵝肝醬釀百花蟹拑
Deep-fried Crab Claw Stuffed with
Goose Liver Pate

雞蓉燕窩羹
Braised Bird's Nest Soup with
Minced Chicken

蠔皇九頭鮑魚扣北菇鵝掌
Braised 9 Heads Abalone with Goose
Webs and Mushroom

碧綠黑松露醬蝦球
Wok-fried Prawns with Seasonal Vegetables
in Black Truffle Sauce

清蒸沙巴大龍躉
Steamed Giant Sabah Grouper

當紅炸子雞
Deep-fried Crispy Chicken

魚湯鮮蟲草花浸時蔬
Poached Seasonal Vegetables with
Cordyceps Flower in Fish Broth

鮑魚汁花膠絲撈麵
Braised Noodles with Shredded Fish Maw
in Abalone Sauce

杏香荔蓉綠豆酥伴桂圓蓮子燉桃膠
Golden-fried Taro and Green Bean Purée
with Almond Flakes and
Double Boiled Peach Gum with Lotus
Seed and Dried Longan

每席港幣 \$9,988 (供 12 位用)
HK\$9,988 per table of 12 persons

菜單已包括席間三小時無限量供應汽水、橙汁及精選啤酒

The menu includes 3 hours free flow of soft drinks, chilled orange juice and selected beer during dinner

所有價目需另收加一服務費

All prices are subject to 10% service charge