



HARBOUR PLAZA  
8 DEGREES

KOWLOON · HONG KONG  
8度海逸酒店

## 2025 中式全包囍宴午餐菜譜 2025 All-Inclusive Chinese Wedding Lunch Menu

### 菜譜 Menu A

- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 百花釀蟹鉗  
Deep-fried Crab Claw stuffed with Minced Shrimp
- 高湯海味羹  
Braised Assorted Dried Seafood Broth
- 瑤柱扒雙蔬  
Braised Shredded Conpoy with Seasonal Vegetables
- 清蒸大海斑  
Steamed Fresh Whole Garoupa
- 蒜香脆皮雞  
Roasted Crispy Chicken with Crushed Garlic
- 福建炒飯  
Fried Rice in Fujian Style
- 幸福蝦子伊麵  
Braised E-fu Noodles with Shrimp Roe
- 百年好合  
Sweetened Red Bean Cream with Lotus Seed and Lily Bulb
- 甜甜蜜蜜  
Chinese Petits Fours

### 菜譜 Menu B

- 金豬耀紅袍  
Roasted Whole Suckling Pig
- 翠綠蔬炒蝦仁  
Sautéed Prawn with Seasonal Vegetables
- 雞絲燴生翅  
Braised Shark's Fin Soup with Shredded Chicken
- 竹笙扒四寶蔬  
Braised Seasonal Vegetables with Bamboo Pith
- 清蒸大海斑  
Steamed Fresh Whole Garoupa
- 脆皮炸子雞  
Roasted Crispy Chicken
- 海鮮炒絲苗  
Fried Rice with Assorted Seafood
- 雜菌炆伊麵  
Braised E-fu Noodles with Assorted Mushroom
- 雙喜杏仁茶  
Sweetened Almond Cream
- 甜甜蜜蜜  
Chinese Petits Fours

每席 per table

1/1 - 31/8

**HK\$9,088**

1/9 - 31/12

**HK\$9,388**

每席 per table

1/1 - 31/8

**HK\$9,888**

1/9 - 31/12

**HK\$10,288**

- 週末及酒店特別日子 (2025年12月24-26日) 設有附加費。2025年7月及8月除外。  
Supplement charge will be applied on every weekend and special days - Dec 24 - 26, 2025. Except July & August, 2025.
- 2小時無限量供應汽水、橙汁及精選啤酒。以上價目另收加一服務費。每席10-12位計算。  
Above prices are subject to 10% service charge based on table of 10-12 persons.
- 菜單上的食材供應有可能受季節因素影響。8度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 may be subjected to changes, depending on the availability, Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.
- 如閣下對某種食物有過敏反應，請於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 alert your Event Manager prior to ordering.
- 受條款及細則約束，詳情請向宴會部查詢。  
Terms and conditions apply, please contact our Catering Department for more details.