

2025 西式婚宴午餐菜譜

2025 Western Wedding Set Lunch Menu



HARBOUR PLAZA
8 DEGREES

KOWLOON · HONG KONG

8度海逸酒店

菜譜 Menu A

黑松露野菌湯
Wild Mushroom Soup with Black Truffle

香煎澳洲盲槽柳伴大蝦配香檳忌廉汁
Pan-fried Barramundi Fillet with Champagne
Cream Sauce

OR 或

燒春雞配砵酒汁
Grilled Spring Chicken with Port Wine Sauce

OR 或

燒肉眼扒配紅酒汁
Grilled Rib Eye of Beef with Red Wine Sauce

士多啤梨芝士餅
Strawberry Cheesecake

咖啡或茶
Coffee or Tea

每位 per person

HK\$468 (1/1 - 31/8)

HK\$498 (1/9 - 31/12)

菜譜 Menu B

煙三文魚凱撒沙律
Caesar Salad with Smoked Salmon

意式春雞配香草汁
Italian Grilled Spring Chicken with Herbs Sauce

OR 或

香煎澳洲盲槽柳伴大蝦配香檳汁
Pan-fried Barramundi Fillet and King Prawn with
Champagne Sauce

OR 或

美國安格斯肉眼扒配香草燒汁
Grilled U.S. Angus Rib Eye of Beef with Gravy

鮮雜果凍湯配香芒雪葩
Exotic Fruit Minestrone with Mango Sherbet

咖啡或茶
Coffee or Tea

每位 per person

HK\$528 (1/1 - 31/8)

HK\$558 (1/9 - 31/12)

• 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.

• 適用於最少50位賓客
For minimum 50 persons

• 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。
2 hours unlimited serving of soft drinks, chilled orange juice and house beer.
Above prices are subject to 10% service charge.

• 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.