



HARBOUR PLAZA  
8 DEGREES  
KOWLOON · HONG KONG  
8度海逸酒店

# Social Gathering Banquet Lunch Buffet Menu A 歡聚時刻宴會自助午餐A

## ICED SEAFOOD 冰鎮海鮮

Shrimp, Sea Whelk and Mussel  
海蝦、海螺及青口

## COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸  
Smoked Mackerel 煙青魚柳  
Sichuan Spicy Shredded Chicken 麻辣手撕雞  
Marinated Chicken Kidney with Fungus Salad  
特色小木耳雞腎沙律  
Celery and Bean Curd Salad 香芹豆乾沙律  
Japanese Style Crab Roe Pumpkin Salad  
日式蟹籽南瓜沙律

## SALAD BAR 沙律吧

Romaine Lettuce 羅馬生菜  
Cucumber with Dill 香草青瓜  
Tomato and Red Onion Salad 紅洋蔥蕃茄沙律  
Mesclun Mixed 田園雜菜沙律  
Pineapple and Potato Salad 菠蘿薯仔沙律  
Dressings: Balsamic Vinaigrette with Olive Oil, Thousand Island Dressing,  
Caesar Dressing and Sesame Dressing  
醬汁: 意大利黑醋配橄欖油、千島汁、凱撒汁及日式芝麻醬  
Condiments: Croûton and Shaved Parmesan Cheese  
配料: 脆麵包粒及巴馬臣芝士片

## SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi and Sushi  
日式雜錦刺身及壽司

## SOUP 湯

Cream Pumpkin Soup 南瓜忌廉湯

## CARVING STATION 即切烤肉

Roasted Beef Rib-eye 燒牛肉  
Dressings: Horseradish Sauce, Demi-Glace, Pepper Sauce and English Mustard  
醬汁: 辣根汁、燒汁、黑椒汁及英國芥辣

## HOT DISHES 熱葷

Braised Beef Short Ribs in Red Wine 紅酒燴牛肋條  
Pan-fried Sole Fillet with Tomato Sauce  
香煎龍脷柳配鮮茄蓉汁  
Italian Grill Spring Chicken 意式燒春雞  
Crispy Smoked Duck Breast in Pot Wine Sauce  
脆皮煙鴨胸伴砵酒汁  
Sautéed Shrimp with Honey Beans and Water Chestnut  
蜜豆炒蝦球  
Sautéed Cauliflower with Preserved Meat 咸肉炒椰菜花  
Sweet and Sour Pork 咕嚕肉  
Stir-fried Veal Spare Rib with Honey and Black Pepper  
Sauce 黑椒牛仔骨  
Fried Rice with Sakura Shrimp and Preserved Vegetable  
雪裡紅櫻花蝦炒飯

## DESSERTS 甜品區

Mango Napoleon 芒果拿破崙  
Mango Pudding with Mango Purée 芒果布甸  
Green Tea Red Bean Cake 綠茶紅豆餅  
Strawberry Mousse Cake 士多啤梨慕絲蛋糕  
Pineapple Mousse Cake 菠蘿慕絲餅  
Marble Cheesecake 雲石芝士蛋糕  
Tiramisu 意大利軟芝士餅  
Fruit Juice Jelly 果汁啫喱  
Sweetened Bean Curd 豆腐花  
Assorted Fresh Fruit Platter 雜錦生果碟  
Mövenpick Ice Cream 雪糕

## COFFEE & TEA STATION 自助式咖啡及茶

每位/person  
**HK\$498**

- Subject to 10% service charge 另收加一服務費
- Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours  
已包括席間無限量供應汽水、橙汁及精選啤酒2小時
- 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.  
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。
- If you have any concerns regarding food allergies, please alert your event manager prior to ordering.  
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。





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# Social Gathering Banquet Dinner Buffet Menu A 歡聚時刻宴會自助晚餐A

## ICED SEAFOOD 冰鎮海鮮

Shrimp, Sea Whelk and Mussel  
海蝦、海螺及青口

## COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸  
Smoked Salmon 煙三文魚  
Seafood Salad in Japanese Style 日式海鮮沙律  
Spiced Beef Salad 五香牛肉沙律  
Sichuan Spicy Shredded Chicken 麻辣手撕雞  
Marinated Chicken Kidney with Fungus Salad  
特色小木耳雞腎沙律  
Celery and Bean Curd Salad 香芹豆乾沙律  
Crab Roe and Pumpkin Salad in Japanese Style  
日式蟹籽南瓜沙律

## SALAD BAR 沙律吧

Lady Fingers with Japanese Sesame Sauce 秋葵沙律  
Crab Roe and Egg Salad 蟹籽蛋沙律  
Romaine Lettuce 羅馬生菜  
Cucumber with Dill 香草青瓜  
Tomato and Red Onion Salad 紅洋蔥蕃茄沙律  
Mesclun Mixed 田園雜菜沙律  
Pineapple and Potato Salad 菠蘿薯仔沙律  
Dressings: Balsamic Vinaigrette with Olive Oil, Thousand Island Dressing,  
Caesar Dressing and Sesame Dressing  
醬汁: 意大利黑醋配橄欖油、千島汁、凱撒汁及日式芝麻醬  
Condiments: Croûton and Shaved Parmesan Cheese  
配料: 脆麵包粒及巴馬臣芝士片

## SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi and Sushi  
日式雜錦刺身及壽司

## SOUP 湯

Cream of Mushroom Soup 忌廉蘑菇湯

## CARVING STATION 即切烤肉

Roasted Beef Rib-eye 燒牛肉  
Dressings: Horseradish Sauce, Demi-Glace, Pepper Sauce and English Mustard  
醬汁: 辣根汁、燒汁、黑椒汁及英國芥辣

## HOT DISHES 熱葷

Braised Beef Short Ribs in Red Wine 紅酒燴牛肋條  
Pan-fried Sole Fillet with Tomato Sauce  
香煎龍脷柳配鮮茄蓉汁  
Baked Seafood with Cheese in French Style  
法式芝士焗海鮮  
Spring Chicken with Teriyaki Sauce 日式醬燒芝麻春雞  
Crispy Smoked Duck Breast in Pot Wine Sauce  
脆皮煙鴨胸伴砵酒汁  
Sautéed Shrimp with Mixed Vegetable and Cashew Nut  
腰果雜菜粒炒蝦仁  
Sautéed Cauliflower with Preserved Meat 咸肉炒椰菜花  
Steamed Sea Garoupa Fish 清蒸石斑  
Roasted Lamb Chop with Rosemary Jus  
燒羊扒伴迷迭香汁  
Pan-fried Veal Spare Rib with Honey and Black Pepper  
Sauce 花蜜黑椒牛仔骨  
Masala Chicken Curry 萬沙文咖喱雞  
Yeung Chow Fried Rice 揚州炒飯

## DESSERTS 甜品區

Mango Napoleon 芒果拿破崙  
Hokkaido 3.6 Milk Pudding 北海道3.6牛乳布甸  
Green Tea Red Bean Cake 綠茶紅豆蛋糕  
Double Chocolate Cake 特濃朱古力蛋糕  
Chestnut Tart 栗子撻  
Marble Cheesecake 雲石芝士蛋糕  
Durian Mousse Cake 榴槿慕絲蛋糕  
Tiramisu 意大利軟芝士餅  
Fruit Juice Jelly 果汁啫喱  
Diced Assorted Fresh Fruits 雜錦鮮果粒  
Mövenpick Ice Cream 雪糕

## COFFEE & TEA STATION 自助式咖啡及茶

每位/person  
**HK\$608**

- Subject to 10% service charge 另收加一服務費
- Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours  
已包括席間無限量供應汽水、橙汁及精選啤酒3小時
- 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.  
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