



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

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

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 Fish Platter (Salmon or Mackerel)
煙魚碟 (煙三文魚或青魚柳)
Beef Salad in Thai Style 泰式牛肉沙律
Sichuan Spicy Shredded Chicken 麻辣手撕雞
Marinated Chicken Kidney with Fungus Salad
特色小木耳雞腎沙律
Italian Seafood Salad 意大利海鮮沙律

SALAD BAR 沙律吧

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
Braised Broccoli with Straw Mushroom 扒草菇配西蘭花
Roast Pork Neck in Thai Style 泰式烤豬頸肉
Deep Fried Spare Ribs with Garlic 蒜香骨
Fried Rice with Conpoy and Egg White 瑤柱蛋白炒飯
Lamb Curry 羊肉咖喱

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
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Mixed Berry Cheesecake 雜莓芝士蛋糕
Pineapple Mousse Cake 菠蘿慕絲餅
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
Mövenpick Ice Cream 雪糕

COFFEE & TEA STATION 自助式咖啡及茶

每位/person
HK\$558

- 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。



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

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

ICED SEAFOOD 冰鎮海鮮

Snow Crab Leg, Oyster, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、生蠔、海蝦、海螺及青口

COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸
Smoked Fish Platter (Salmon or Mackerel)
煙魚碟 (煙三文魚或青魚柳)
Seafood Salad in Thai Style 泰式雜錦海鮮沙律
Spicy Beef Salad in Sichuan Style 四川麻辣牛肉沙律
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
Black Pepper Tuna Salad 黑椒吞拿魚沙律
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

Minestrone Soup 意大利雜菜湯

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 Oxtail with Red Wine 紅酒燴牛尾
Roasted Lamb Chop with Rosemary Jus
燒羊扒伴迷迭香汁
Roasted Pork Belly 燒腩肉
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
Braised Seasonal Vegetable with Black Mushroom
花菇扒時蔬
Steamed Sea Garoupa Fish 清蒸石斑
Sweet and Sour Prawn 咕嚕蝦球
Beef Curry 牛肉咖喱
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
Double Chocolate Cake 特濃朱古力餅
Green Tea Red Bean Cake 綠茶紅豆餅
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Mixed Berries Cheesecake 雜莓芝士蛋糕
Pineapple Mousse Cake 菠蘿慕絲餅
Durian Mousse Cake 榴槿慕絲蛋糕
Tiramisu 意大利軟芝士餅
Fruit Juice Jelly 果汁啫喱
Assorted Fresh Fruit 雜錦鮮果碟
Mövenpick Ice Cream 雪糕

COFFEE & TEA STATION 自助式咖啡及茶

每位/person
HK\$698

- 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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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。