

**Kowloon Harbourfront Hotel** (Owned by Sino China Enterprises Limited)

8 Hung Luen Road, Hunghom Bay Kowloon, Hong Kong Tel +852 2186 9036 Fax +852 2186 9084 www.harbour-plaza.com

# 中式喜慶宴會套餐 2024 Chinese Celebration Package 2024

菜譜 Menu A每席 HK\$6,088 per table菜譜 Menu B每席 HK\$6,588 per table菜譜 Menu C每席 HK\$7,188 per table



## 預訂 4 席或以上可享以下優惠 Exclusive privileges for 4 tables or above:

❖ 席間 3 小時無限量供應汽水、冰凍橙汁及指定啤酒 Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

❖ 每席豁免開瓶費乙支

Free corkage for 1 bottle of self-brought-in wine or hard liquor per table

❖ 免費 3 磅鮮果忌廉蛋糕
Complimentary 3 pounds of fresh cream cake

Complimentary 3 pounds of fresh cream cak

◆ 全場席上花卉擺設及全場椅套佈置

Table centerpiece on each dining table and seat covers for all chairs

❖ 免費麻雀耍樂

Mahjong entertainment

❖ 免費使用基本音響設備連無線咪 2 支 Free use of PA systems and 2 wireless microphones

❖ 免費泊車位 2 個 (只限私家車) 2 parking spaces (private car only)

A. 凡惠顧彌月宴 For Full Moon Celebration: 敬送紅雞蛋及酸薑 Red Boiled Egg and Pickled Ginger will be offered

B. 凡惠顧壽宴 For Birthday Celebration: 敬送長壽幡桃包 Steamed Longevity Bun will be offered

#### 備註 Remarks:

- ◆ 每席供 10 12 位用, 所有價目需另設加一服務費 10 - 12 persons per table and all prices are subject to 10% service charge
- ❖ 所有菜譜不適用於婚宴及節日期間
  All menus are not applicable to wedding banquet and festive days
- ❖ 優惠期至 2024年 12月 31日 Valid until 31 December 2024





請聯絡宴會部,讓我們助您悉心打造及實現一個理想圓滿的活動安排。 Explore all-round events that match your passions, our enthusiastic catering team will assist you to execute a flawless event

電話 Tel: (852) 2186 9001 傅真 Fax: (852) 3160 6920

電郵 Email: catering.khfh@harbour-plaza.com 網址 Website: www.harbour-plaza.com/khfh

## 九龍海灣酒店 - 中式喜慶宴會套餐 2024

Kowloon Harbourfront Hotel - Chinese Celebration Package 2024

# 中式喜慶宴會菜譜 A

#### Chinese Celebration Menu A

## 五福燒味拼盤

(脆皮燒腩/蜜汁叉燒/杭城素鵝/佛山燻蹄/中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Bean Curd Skin Roll, Marinated Pork Knuckle, Jelly Fish)

## 松露醬彩椒芹香花姿片

Sautéed Sliced Cuttlefish with Celery and Bell Pepper in Truffle Paste

## 黃金百花球

Deep-fried Shrimp Mousse Balls Tossed with Salty Egg Yolk

## 竹笙金菇扒雙蔬

Braised Vegetables with Bamboo Pith and Enoki Mushroom Sauce

#### 姬松茸桂圓燉螺頭

Double Boiled Sea Whelk Soup with Matsutake and Dried Longan

#### 蠔皇碧綠扣鮑片

Braised Sliced Abalone with Vegetable in Oyster Sauce

#### 頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

#### 木桶頭抽豉油雞

Marinated Chicken with Soy Sauce

#### 櫻花蝦錦繡炒絲苗

Fried Rice with Grace Special and Sakura Shrimps

#### 陳皮紅豆沙

Sweetened Red Bean Cream with Mandarin Peel

## 每席港幣\$6,088 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table

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九龍海灣酒店 - 中式喜慶宴會套餐 2024

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## 中式喜慶宴會菜譜 B

#### Chinese Celebration Menu B

## 五福燒味拼盤

(脆皮燒腩/蜜汁叉燒/杭城素鵝/佛山燻蹄/中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Bean Curd Skin Roll, Marinated Pork Knuckle, Jelly Fish)

## 翡翠杏鮑菇花姿蝦仁

Sautéed Sliced Cuttlefish and Shrimp with Celery and King Oyster Mushroom

#### 杏香百花球

Deep-fried Shrimp Mousse Balls with Almond

#### 腿蓉蟹肉扒雙蔬

Braised Vegetables with Ham and Crab Meat Sauce

## 竹笙海皇羹

Braised Seafood Soup with Bamboo Pith

#### 碧綠蠔皇花菇鮑片

Braised Sliced Abalone with Mushroom and Vegetable in Oyster Sauce

#### 頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

## 金蒜吊燒雞

Barbecued Chicken with Garlic Flakes

#### 金瑤海皇炒絲苗

Fried Rice with Conpoy and Seafood

#### 蛋白杏仁露

Sweetened Almond Cream with Egg White

## 每席港幣\$6,588 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table

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# 中式喜慶宴會菜譜C

#### Chinese Celebration Menu C

## 万福燒味拼盤

(脆皮燒腩/蜜汁叉燒/杭城素鵝/佛山燻蹄/中華海蜇)

Assorted Barbecued Platter

(Roasted Pork Belly, Barbecue Pork, Bean Curd Skin Roll, Marinated Pork Knuckle, Jelly Fish)

#### XO醬碧綠腰果帶子蝦仁

Sautéed Scallops and Shrimps with Celery and Cashew Nut in XO Paste

## 百花炸釀蟹鉗

Deep-fried Crab Claws with Shrimp Mousse

## 竹笙瑶柱扒雙蔬

Braised Vegetables with Bamboo Pith and Conpoy Sauce

## 蟹肉燕窩羹

Braised Bird's Nest Soup with Crab Meat

#### 蠔皇鵝掌鮑片

Braised Sliced Abalone with Goose Webs in Oyster Sauce

#### 頭抽清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Superior Soy Sauce

#### 南乳吊燒雞

Barbecued Chicken with Fermented Bean Curd Sauce

## 瑤柱櫻花蝦蛋白炒絲苗

Fried Rice with Conpoy, Sakura Shrimps and Egg White

#### 荔芊紫米露

Sweetened Purple Glutinous Cream with Taro

## 每席港幣\$7,188 per table

- 所有價目需另設加一服務費 All prices are subject to 10% service charge
- 每席以 10-12 位計算 10-12 persons per table