

2025 Annual & Spring Feast Package 2025 週年及春茗套餐

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

Guests book on or before March 31, 2025 can enjoy unlimited serving of house red / white wine.

Additional HK\$1,000 discount will be offered for booking of 4 tables or above.

於2025年3月31日或之前預訂，可享無限量供應精選紅 / 白餐酒，預訂4席或以上更可額外享有港幣\$1,000折扣優惠

Complimentary Privileges 優惠包括:

- Unlimited serving of soft drinks, chilled orange juice and house beer
無限量供應汽水、橙汁、精選啤酒
- Free corkage for self brought-in wine, champagne, spirits or hard liquor (1 bottle per table, additional HK\$150 net per bottle)
每席豁免紅 / 白酒、香檳、烈酒開瓶費一枝 (每枝額外收取淨價港幣\$150)
- Complimentary seat covers, LCD projector with screen and venue PA system
免費提供椅套、LCD投影機及屏幕、場地音響設備

No. of guest 賓客人數	LCD projector with screen (Set) LCD投影機及屏幕(套)
10 - 50	1
> 51	2

- Complimentary car parking space
免費代客泊車

No. of guest 賓客人數	Car parking space (s) 泊車位
10 - 39	2

- Mahjong entertainment with Chinese tea (maximum 4 sets)
麻雀耍樂設備配茗茶(最多4套)

Privileges with booking of 3 tables or above 預訂3席或以上禮遇:

- Premeal fruit punch
餐前雜果賓治
- Complimentary dining voucher valued at HK\$500 at hotel restaurants within 3 months from event date
獲贈港幣\$500酒店餐廳餐飲禮券(需於宴會3個月內使用)
- Complimentary car parking space
免費代客泊車

No. of guest 賓客人數	Car parking space (s) 泊車位
40 - 89	4
90 - 119	6
120 - 149	8
> 150	10

Upgrade Option 升級優惠:

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

無限量供應紅/白餐酒，每席額外收費\$400

For enquiries, please contact Banquet Team 如有查詢，請與宴會部聯絡

Tel 電話: 2185 2838 | Email 電郵: catering.hpnp@harbour-plaza.com

Remarks 備註:

Prices are subject to 10% service charge
以上價目另收加一服務費

In case of any disputes, the decision of Harbour Plaza North Point shall be final
如有任何爭議，北角海逸酒店保留最終決定權

2025 Annual & Spring Set Lunch A 2025 週年及春茗午宴套餐A

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

海逸前菜拼盤
(黃金炸豆腐、蒜拍青瓜、香醋車厘茄)
Appetizer Combo

(Deep-fried Diced Beancurd glazed with Spicy Salt, Marinated Cucumber with Garlic, Cherry Tomato in Vinegar)

梅子脆皮欖角骨
Deep-fried Pork with Plum and Sweetened Preserved Olive Sauce

碧綠翡翠炒帶子
Stir-fried Scallop with Assorted Vegetable

蟲草花杞子螺頭燉湯
Double-boiled Pork Soup with Dried Cordyceps Flower, Conch and Goji

清蒸原條大海斑
Steamed Fresh Whole Garoupa

蔥香頭抽雞
Marinated Chicken with Scallion and Soy Sauce

香蒸蛋黃荷葉飯
Steamed Fried Rice with Assorted Meat and Salty Egg York in Lotus Leaf

鮮菌蟹肉炆伊麵
Braised E-fu Noodle with Crab Meat and Mushroom

冰花紅蓮燉木瓜
Double-boiled Papaya Soup with Red date and Lotus Seed

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$4,988** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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無限量供應紅/白餐酒, 每席額外收費\$400
Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食材供應有可能受季節因素影響, 北角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 are subject to change depending on the availability. Harbour Plaza North Point reserves the right to replace with items of similar value

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
If you have any concerns regarding food allergies, please inform your event manager prior to ordering

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2025 Annual & Spring Set Lunch B 2025 週年及春茗午宴套餐B

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 海逸前菜拼盤
(陳醋小木耳、蔥油海蜇、炸本菇)
Appetizer Combo
(Marinated Wood Fungus with Vinegar, Jellyfish with Scallion Oil and Deep-fried Mushroom)
- 松露汁鮮白菌炒帶子
Golden Scallop with Black Truffle Sauce and Mushroom
- 拔絲咕嚕蝦球
Deep-fried Prawn with Sweet and Sour Sauce
- 赤靈芝螺片燉湯
Double-boiled Pork with Lingzhi and Sea Conch Soup
- 竹笙花菇扒時蔬
Braised Seasonal Vegetable with Bamboo Pith and Mushroom
- 清蒸原條大海斑
Steamed Fresh Whole Garoupa
- 當紅炸子雞
Deep-fried Crispy Chicken
- 金沙海皇炒絲苗
Fried Rice with Assorted Seafood and Salted Egg Yolk
- 鴻圖伊麵
Braised E-fu Noodle with Crab Meat
- 金豆蛋白杏仁茶
Almond Cream with Green Bean and Egg White

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$5,688** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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以上價目另收加一服務費

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無限量供應紅/白餐酒, 每席額外收費\$400

Special surcharge at HK\$400 per table for unlimited serving of house red / white wine

菜單上的食材供應有可能受季節因素影響, 北角海逸酒店保留最終決定權以更換價值相約之食材

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如有任何爭議, 北角海逸酒店保留最終決定權

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2025 Annual & Spring Set Dinner A 2025 週年及春茗晚宴套餐A

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

四季拼碟

(黃金炸豆腐、香醋車厘茄、蔥油海蜆、蒜拍青瓜)

Four Seasons Appetizer

(Deep-fried Diced Beancurd glazed with Spicy Salt, Cherry Tomato in Vinegar, Jellyfish with Scallion Oil, Marinated Cucumber with Garlic)

香酥荔茸盒

Crispy-fried Taro Puff filled with Chicken and Mushroom

翡翠天白菇釀玉環

Steamed Marrow Cucumber Ring stuffed with Pork and Mushroom

茶樹菇日月魚燉雞湯

Double-boiled Chicken Soup with Willow Mushroom and Asian Moon Scallop

碧綠花菇扣鵝掌

Braised Goose Web with Mushroom and Seasonal Vegetable

山珍香煎帶子

Pan-fried Scallop with Assorted Fungus

清蒸沙巴躉

Steamed Sabah Giant Grouper

脆皮炸子雞

Roasted Crispy Chicken

蛋白薑米金腿粒炒飯

Fried Rice with Diced Yunnan Ham, Egg White and Ginger

蓮子百合陳皮紅豆沙

Sweetened Red Bean Cream with Lotus Seed and Lily Bulb

無限量供應汽水、橙汁、精選啤酒

Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$6,688** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	帶子 Scallop > 鱈肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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2025 Annual & Spring Set Dinner B
2025 週年及春茗晚宴套餐B

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 金豬耀紅袍
Roasted Whole Suckling Pig
- 香酥海皇荔茸盒
Crispy-fried Taro Puff filled with Assorted Seafood
- 髮菜花菇瑤柱甫
Braised Whole Conpoy with Black Moss and Mushroom
- 舞松茸螺頭燉雞湯
Double-boiled Chicken Soup with Sea Conch and Maitake Mushroom
- 碧綠扣原隻八頭鮑魚
Braised Whole Abalone with Seasonal Vegetable
- 蒜片香蔥和牛粒
Pan-fried Wagyu Beef with Sliced Garlic and Spring Onion
- 清蒸原條大海斑
Steamed Fresh Whole Garoupa
- 招牌脆皮雞
Roasted Crispy Chicken
- 蟹肉蛋白炒飯
Fried Rice with Crab Meat and Egg White
- 薑汁芝麻湯圓
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Ginger Soup
- 美點雙輝
Chinese Petite Fours

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$7,688** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	和牛 Wagyu > 鱸肚 Fried Fish Maw
HK\$588	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,288	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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2025 Annual & Spring Set Dinner C 2025 週年及春茗晚宴套餐C

(Validity: January 1 - December 31, 2025 有效期由2025年1月1日至12月31日)

- 金豬耀紅袍
Roasted Whole Suckling Pig
- 富貴鵝肝炸蟹丸
Deep-fried Crab Ball with Foie Gras
- 碧綠花菇扣鵝掌
Braised Goose Web with Mushroom and Vegetable
- 姬松茸花膠螺頭燉雞湯
Double-boiled Chicken Soup with Fish Maw, Sea Conch and Blaze Mushroom
- 蠔皇靈芝菇原隻八頭鮑魚
Braised Whole Abalone with Marmoreal Mushroom
- 碧綠翡翠帶子
Pan-fried Scallop and Vegetable
- 清蒸原條大海斑
Steamed Fresh Whole Garoupa
- 招牌脆皮雞
Roasted Crispy Chicken
- 牛油果櫻花蝦瑤柱炒絲苗
Fried Rice with Sakura Shrimp, Avocado and Shredded Conpoy
- 蟹肉蝦糕炆伊麵
Braised E-fu Noodle with Shrimp Paste and Crab Meat
- 紅豆沙湯圓
Glutinous Rice Ball stuffed with Sesame Paste in Sweetened Red Bean Cream
- 美點雙輝
Chinese Petite Fours

無限量供應汽水、橙汁、精選啤酒
Unlimited serving of soft drinks, chilled orange juice and house beer

每席12位 **港幣HK\$9,188** per table for 12 persons

升級優惠 Upgrade Options:	
額外收費 Supplement Charge	升級食物 Upgrade Food Item
HK\$488	蟹丸 Crab Ball > 鱸肚 Fried Fish Maw
HK\$300	燉湯 Double-boiled Soup > 群翅 Shark's Fin Soup
HK\$1,000	燉湯 Double-boiled Soup > 鮑翅 Supreme Shark's Fin Soup

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