

畢業聚餐套餐 2023 Graduation Buffet Package 2023

自助午餐 Buffet Lunch
(星期一至星期日 Monday – Sunday)

Menu A: 每位港幣HK\$330* per person Menu B: 每位港幣HK\$380* per person

(供60 - 100位享用 For 60 - 100 persons)

優惠包括 Complimentary Privileges Includes:

- ➢ 每位包括汽水或橙汁兩杯 Inclusive two glasses of soft drinks or chilled orange juice per person
- ➤ 派對小玩意 Party favors on each dining table
- ▶ 免費使用抽獎箱 Free use of raffle drum
- ▶ 免費四小時泊車位三個 Free car parking space for 3 cars (4 hours each)
- ▶ 全場音響設備 Hotel PA system with microphones
- ▶ 免費使用液晶體投射器及大螢幕 Free use of LCD projector and screen
- *所有價目均另加一服務費 All prices are subject to 10% service charge
- *以上優惠如有更改, 怒不另行通知 The above privileges are subject to change without prior notice.

於 2023 年 4月 30 日前預訂可享以下優惠 Early Bird Offer (For bookings on or before 30 April 2023)

- 免費升級至兩小時無限量供應汽水及橙汁
 Complimentary upgrade to 2 hours unlimited serving of soft drinks and chilled orange juice
- 倚窗閣自助午餐兌換券2張Buffet Lunch vouchers for 2 persons at The Window Café

如欲查詢更多資料,請與我們的宴會部聯絡:

Contact our Catering Department and let us arrange the special occasion for you. Tel 電話: (852) 2734 3869 Fax 傳真: (852) 2316 2550

Email 電郵: catering.klnh@harbour-plaza.com

Website 網上查詢: https://www.harbour-plaza.com/kowloonhotel/en/meetings/

A member of Harbour Plaza Hotels and Resorts



畢業聚餐自助午餐 - A Graduation Buffet Lunch Menu A

Chilled Seafood

Fresh Cooked Prawn Chile Blue Mussel

Appetiser

Okra with Roasted Sesame Dressing in Japanese Style
Salami Sausage with Pickles and Olives
Mortadella Sausage Cold Cut
Roasted Vegetables Platter with Herb, Olive Oil & Balsamic Vinegar
Assorted Cheese Platter with Condiment

Salad

Garden Salad with Choice of Dressings and Condiments
Penne Salad with Sun-dried Tomato & Broccoli
Sweet Corn & Ham Salad
Roasted Pumpkin Salad with Herbs and Olive Oil
Nicoise Salad

Japanese Delight

Assorted Sushi Nigiri Sushi & Maki Roll Selected Japanese Appetisers

Soup

Soup of the Day - Western Double-boiled Chinese Soup Bread Rolls with Butter

冰鎮海鮮

凍海蝦 智利藍青口

前菜

秋葵沙律 配胡麻醬 沙樂美腸伴酸瓜及橄欖 意大利凍肉腸 香草意大利陳醋烤雜菜拼盤 雜錦芝士拼盤

沙律

田園雜菜沙律 配自選醬汁 茄乾素菜長通粉沙律 栗米火腿沙律 香蔥烤南瓜沙律 吞拿魚沙律

日式美食

雜錦壽司 手握壽司及卷物 日式前菜及小食

餐湯

西式餐湯 中式老火湯 牛油餐包



畢業聚餐自助午餐 - A Graduation Buffet Lunch Menu A

BBQ Platter

BBQ Pork Soy Chicken

Hot Dish

Penne with Mushroom in Truffle Cream Sauce

Deep-fried Fish Fillet with Tartar Sauce

Potatoes with Bacon & Herb

Beef Curry in Malaysian Style

Sweet & Sour Diced Chicken

Wok-fried Seasonal Vegetables in Chinese Style

Fried Rice with Shrimp & Pork

Braised E-fu Noodles with Straw Mushrooms

<u>Dessert</u>

Mövenpick Ice Cream Fresh Fruits Cream Cake

Chocolate Brownies

Mixed Fruit Jelly

New Yolk Cheese Cake

Chilled Osmanthus Pudding with Wolfberry Seeds

Mango Pudding

Seasonal Fresh Fruits

燒味

叉燒

豉油雞

熱葷

黑松露菌忌廉長通粉

脆炸魚柳

香草煙肉炒薯仔

馬來西亞咖哩牛肉

甜酸咕嚕雞球

中式炒時菜

蝦仁肉碎炒飯

草菇乾燒伊麵

甜品

Mövenpick 雪糕

忌廉鮮果蛋糕

朱古力布朗尼

雜果啫喱

美式芝士蛋糕

杞子桂花糕

芒果布甸

時令鮮果盤

Coffee & Tea 咖啡及茶

HK\$330 per person

每位港幣 330 元

All prices are subject to 10% service charge 所有價目均另加一服務費 (Menu is subject to change without prior notice 菜式或略有改動,恕不另行通知)



畢業聚餐自助午餐 - B

Graduation Buffet Lunch Menu B



Chilled Seafood

Fresh Cooked Prawn Chile Blue Mussel

Appetiser

Black Pepper Pork Knuckle Cold Cut
Salami Sausage with Pickles and Olives
Mortadella Sausage Cold Cut
Roasted Vegetables Platter with Herb, Olive Oil & Balsamic Vinegar
Assorted Cheese Platter with Condiment

<u>Salad</u>

Garden Salad with Choice of Dressings and Condiments Penne Salad with Sun-dried Tomato & Broccoli Greek Salad with Feta Cheese Roasted Pumpkin Salad with Herbs and Olive oil Seafood Salad in Thai Style

Japanese Delight

Assorted Sushi Nigiri Sushi & Maki Roll Selected Japanese Appetisers

Soup

Soup of the Day - Western Double-boiled Chinese Soup Bread Rolls with Butter

冰鎮海鮮

凍海蝦 智利藍青口

前菜

黑椒豬手凍肉片 沙樂美腸伴酸瓜及橄欖 意大利凍肉腸 香草意大利陳醋烤雜菜拼盤 雜錦芝士拼盤

沙律

田園雜菜沙律 配自選醬汁 茄乾素菜長通粉沙律 希臘芝士沙律 香蔥烤南瓜沙律 泰式海鮮沙律

日式美食

雜錦壽司 手握壽司及卷物 日式前菜及小食

餐湯

西式餐湯 中式老火湯 麵包 配牛油



畢業聚餐自助午餐 - B

Graduation Buffet Lunch Menu B

<u>BBQ Platter</u> 燒味

BBQ Pork叉燒Soy Chicken豉油雞

Hot Dish 熱葷

Deep-fried Chicken in Korean Style 韓式炸雞
Baked Fish Fillet with Cheese 芝士焗魚柳
Potatoes with Bacon & Herb 香草煙肉炒薯仔
Beef Curry in Malaysian Style 馬來西亞咖哩牛肉
Sweet & Sour Pork with Bell Peppers 七彩咕嚕肉

Sweet & Sour Pork with Bell Peppers七彩咕嚕肉Braised Seasonal Vegetables in Soup上湯浸時菜Fried Rice with Shrimp & Pork泡菜海鮮炒飯Braised E-fu Noodles with Straw Mushrooms草菇乾燒伊麵

Dessert 甜品

Mövenpick Ice Cream
Mövenpick s
Fresh Fruits Cream Cake

K井忌廉蛋糕
Chocolate Brownies

K古力布朗尼

Mixed Fruit Jelly

New Yolk Cheese Cake

Chilled Osmanthus Pudding with Wolfberry Seeds

K君桂花糕

Serradura

Mövenpick 雪糕

解果忌廉蛋糕

株古力布朗尼

和果啫喱

大規

花子桂花糕

木糠布甸

Coffee & Tea 咖啡及茶

時令鮮果盤

HK\$380 per person 每位港幣 380 元

All prices are subject to 10% service charge 所有價目均另加一服務費 (Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)

Seasonal Fresh Fruits