

2023 Wedding Dinner Buffet Menu 2023 婚宴自助晚餐菜譜

Soup 湯

Lobster Bisque 龍蝦湯
Fine Selection of Bread and Butter 精選麵包及牛油

Cold Selection 冷盤

Blue Mussel 藍青口
Prawn 凍蝦
Canadian Snow Crab Leg 加拿大鱈場蟹腳
Assorted Smoked Fish Platter 煙魚拼盤
Assorted Cheese Platter 芝士拼盤

Salad 沙律

Caesar Salad 凱撒沙律 Greek Salad 希臘沙律

Blueberry and Chicken Salad 藍莓雞肉沙律
Cervelat Sausage with Cheese Salad 雪化蘭腸芝士沙律
Shredded Chicken with Jelly Fish Salad 雞絲海蜇沙律
Mini Octopus with Peach Salad 迷你八爪魚蜜桃沙律
Pomelo and Shrimp with Lime and Spicy Sauce 泰式柚子蝦沙律
Apple and Cranberry Salad with Waln 蘋果紅莓合桃沙律
Cucumber, Tomato, Mushroom, Sweet Corn 青瓜、蕃茄、蘑菇、甜粟
Romaine, Lollo Rosso and Frisee 羅馬生菜、紅葉菜、法國九芽菜
Selection of Salad Dressing and Condiments 沙律醬及配料

Assorted Sashimi and Sushi 雜錦刺身及壽司

Salmon 三文魚 Snapper 鱲魚 Tuna Fish 吞拿魚 Herring Fish 希靈魚 Assorted Sushi 各式壽司

Carving 烤肉

Roasted Angus Rib Eye 燒安格斯肉眼扒

Hot Selection 熱盤

Roasted Spare Ribs with Barbecued Pork 醬燒豬肋骨 Braised Ox-tail with Red Wine 紅酒燴牛尾 Roasted kwith Rosemary Sauce 燒羊架配露絲瑪莉汁 Signature Deep-fried Crispy Chicken 招牌脆皮雞 Roasted Halibut with Pasto Sauce 烤比目魚配香草汁



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Hot Selection (Con't) 熱盤 (續)

Steamed Scallop with Vermicelli, Spring Onion and Garlic 金蒜蒸扇貝 Sautéed Shrimp and Sliced Clam with Vegetable 翡翠胭脂滑蝦球 Baked Escargot 法式焗田螺

Baked Potato with Garlic and Parmesan Cheese 蒜香芝士焗薯 Fried Rice with Foie Gras and Waygu Beef 鵝肝和牛炒飯 Porcini Mushroom Ravioli with Lobster Sauce 龍蝦汁牛肝菌意大利餃子

Dessert 甜品

German Cheese Cake 德國芝士餅
Blueberry Cheese Cake 士多啤梨芝士蛋糕
Chocolate Truffle Cake 朱古力蛋糕
Raspberry Lychee Cake 芒果紅桑莓慕絲蛋糕
Hazelnut Chocolate Mousse Cake 榛子朱古力蛋糕
Egg Tart with Bird's Nest 燕窩蛋撻
Sweetened Red Bean Cream with Lotus Seed 蓮子紅豆沙
Fresh Fruit Platter 鮮果拼盤
Assorted Macaroon 雜錦馬卡龍
Chocolate Fountain 朱古力噴泉
Häagen-Dazs / Movenpick Ice-cream 雪糕

星期一至四 Monday to Thursday 每位港幣 \$668 per person 星期五至日及公眾假期
Friday - Sunday and Public Holidays
每位港幣 \$718 per person

Subject to 10% service charge 另收加一服務費

A minimum of 60-person is required 出席人數最少60位起

Inclusive of unlimited serving of soft drinks, chilled orange juice, house beer of Freshly Brewed Coffee and Black Tea for 3 hours

包括無限量供應汽水、橙汁、精選啤酒、鮮磨咖啡及紅茶3小時

Beverage Upgrade: A supplement at HK\$40 per person for unlimited serving of house red / white wine for 3 hour 餐酒升級:3小時精選紅/白餐酒無限量供應,每位另加港幣\$40元

Seasonal ingredients on the menu may be subjected to changes, depending on the availability, Harbour plaza North Point 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,北角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 good 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。

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

Please contract our Catering Team for more Premium Offer 請聯絡宴會部了解更多尊尚優惠詳情

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