

# 2023 Wedding Lunch Buffet Menu 2023 婚宴自助午餐菜譜

## Soup 湯

Beer and Cheese Cream Soup 啤酒芝士忌廉湯 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
Smoked Salmon 煙三文魚
Assorted Cold Cut 雜錦凍肉
Parma Ham with Melon 巴馬火腿配蜜瓜
Tomato with Mozzarella Cheese 蕃茄水牛芝士
Shredded Sea Conch and Crab Roe Soba Noodle 海螺絲蟹籽冷麵

#### Salad 沙律

Fruit Salad with Crab Meat 鮮果蟹肉沙律
Shredded Chicken with Jelly Fish Salad 雞絲海蜇沙律
Strawberry, Avocado, Couscous Salad with Lime Vinaigrette 士多啤梨牛油果小米沙律配青檸油醋汁
Cervelat Sausage with Cheese Salad 雪化蘭陽芝士沙律
Romaine, Lollo Rosso, Butter Lettuce 羅馬生菜、紅葉菜、牛油菜
Cherry Tomato 車厘茄
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 Swordfish 劍魚 Tuna 吞拿魚 Assorted Sushi 各式壽司

### Carving 烤肉

Roasted Beef 燒牛肉

#### Hot Selection 熱盤

Grilled Iberico Pork Rack with Black Truffle Sauce 鹽麴西班牙黑毛豬扒伴松露汁 Stewed Beef with Pesto Tomato Sauce 香草蕃茄燴牛肉 Roasted Lamb Rack with Thyme Sauce 燒羊架配百里香汁 Deep-fried Crispy Chicken 招牌脆皮雞 Pan-fried Sea Bass with Champagne Butter Sauce 香煎海鱸魚伴香檳牛油汁 Braised Shrimp with Salted Egg Yolk Sauce 蛋黃脆皮蝦 Deep-fried Crab Claw with Shrimp Pasta 黃金百花炸蟹鉗 Sautéed Cuttlefish with Celery in XO Chilli Sauce XO醬炒芹香花枝片



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### Hot Selection (Con't) 熱盤 (續)

Gnocchi Rosso 意式薯丸
Seafood Paella 西班牙炒飯
Penne with Mushroom Sauce 蘑菇汁長通粉

#### Dessert 甜品

Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 特濃朱古力蛋糕
Raspberry Lychee Cake 紅桑子荔枝蛋糕
Passion Fruit Mousse Cake 熱情果慕絲蛋糕
Tiramisu 意大利芝士餅
Chilled Pomelo Pudding 柚子凍糕
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
Häagen-Dazs / Movenpick Ice-cream 雪糕

星期一至四 Monday to Thursday **每位港幣 \$538 per person**  星期五至日及公眾假期
Friday - Sunday and Public Holidays
每位港幣 \$568 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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