

**CHINESE** SPRING DINNER PACKAGE 中式春茗晚宴套餐



The Harbourview has prepared a variety of Chinese Spring menus for you to celebrate Spring Festival. Prices from HK\$8,288 + 10% per table of 12 guests.

灣景國際為您準備了多款中式春茗歡聚宴菜譜。 每席 (12位) 港幣\$8,288 + 10%起。

- Free flow of orange juice/apple juice/fruit punch during the event (a maximum of 3 hours) 席間無限供應橙汁/蘋果汁/雜果賓治(最多3小時)
- Free corkage for self-brought wine (1 bottle of 750ml per table) 自攜洋酒免收開瓶費 (每席1支750ml)
- Complimentary centerpieces on all dining tables 免費席上擺設
- Complimentary use of audio-visual equipment and wireless microphones 免費使用影音設備及無線咪
- Free parking for 2 vehicles with a maximum of 5 hours each (subject to availability) 免費使用泊車位2個,每個最多5小時(視乎供應而定)



## **Premium Upgrade** 升級優惠

For a party of 6 tables or above 適用於6席或以上

 One complimentary bottle of selected red OR white wine per table 每席奉送紅酒或白酒1支

For a party of 8 tables or above 適用於8席或以上

- One voucher of buffet for 2 persons at Harbour Restaurant 灣景廳雙人自助餐禮券1張
- Free flow of soft drinks during the event (a maximum of 3 hours) 席間無限供應汽水 (最多3小時)







For reservations or enquiries, please contact our Event Team at 預訂或查詢,請聯絡灣景國際宴會統籌團隊



#### **6** 2911 1343

2/F, The Harbourview, 4 Harbour Road, Wanchai 灣仔港灣道4號灣景國際2樓

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Terms and Conditions 條款及細則:

• Prices are on a per table basis and are subject to 10% service charge • A minimum attendance of 3 tables is required • Prices, special offer and service items are subject to change without prior notice • In the event of any disputes, the decision of The Harbourview shall be final

• 價目按每席計算及另設加一服務費 • 預訂人數由3席起 • 價目、優惠及服務 項目如有更改, 恕不另行通知 • 如有任何爭議, 灣景國際將保留最終決定權



## 中式春茗晚宴菜譜A CHINESE SPRING DINNER MENU A

三文魚撈起 或 海蜇燒味拼盤

Prosperity Toss with Fresh Salmon or Assorted Barbecued Meat and Jellyfish Platter

### 金沙脆蝦球

Golden Shrimp Balls with Salted Egg Yolks

## 髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

#### 富貴花枝珊瑚蚌

Sautéed Coral Clams and Cuttlefish with Seasonal Vegetables

## 海皇魚肚羹

Seafood with Fish Maw Soup

## 蠔皇花膠冬菇扣玉掌

Braised Goose Webs with Fish Maw and Mushrooms in Oyster Sauce

#### 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

## 風沙脆皮雞

Roasted Crispy Chicken with Garlic

#### 籠仔蒸臘味糯米飯

Steamed Glutinous Rice with Preserved Meat in Bamboo Basket

## 金腿上湯伊麵

E-fu Noodles with Seasonal Vegetables and Yunnan Ham in Bouillon

#### 蛋白杏仁茶湯丸

Sweetened Almond Soup with Egg White and Glutinous Dumplings

## 鮮果拼盤

Fresh Fruit Platter

每席 (12位用) HK\$8,288 per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge

## 中式春茗晚宴菜譜B CHINESE SPRING DINNER MENU B

三文魚撈起 或 鴻運燒味拼盤 Prosperity Toss with Fresh Salmon or Assorted Barbecued Meat Platter

#### 鵝肝炸蟹鉗

Deep-fried Crab Claw Stuffed with Foie-gras

#### 髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

#### 發財玉環瑤柱甫

Dried Scallops in Hairy Gourd Rings with Black Moss

### 姬松茸燉竹絲雞

Double-boiled Soup with Silky Fowl and Blaze Mushroom

#### 蠔皇扣原隻鮑魚花菇

Braised Whole Abalone with Chinese Mushroom in Oyster Sauce

## 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

## 富貴脆皮芝麻雞

Roasted Crispy Chicken with Sesame

## 櫻花蝦雲腿炒飯

Fried Rice with Dried Shrimp and Diced Yunnan Ham

#### 鴻圖窩麵

E-fu Noodles with Crabmeat and Egg White in Soup

## 棗皇桃膠燉萬壽果

Double-boiled Papaya with Peach Gum and Red Dates

## 鮮果拼盤

Fresh Fruit Platter

每席 (12位用) HK\$9,288 per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge

# 中式春茗晚宴菜譜C CHINESE SPRING DINNER MENU C

#### 鮑魚海蜇撈起

Prosperity Toss with Abalone Slices and Jellyfish

或 OR

#### 髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

#### 鴻運乳豬全體

Roasted Whole Suckling Pig

### 錦繡日本元貝蝦球

Sautéed Japanese Scallops and Shrimps with Bell Peppers

#### 黑松露百花釀蟹鉗

Deep-fried Crab Claws coated with Shrimp Mousse and Black Truffle

#### 花膠竹笙燴燕窩

raised Bird's Nest with Fish Maw and Bamboo Piths

## 蠔皇天白菇扣原隻鮑魚

Braised Whole Abalone with Mushrooms in Oyster Sauce

## 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

## 當紅炸子雞

Deep-fried Crispy Chicken

#### 古法飄香荷葉飯

Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

## 蠔皇瑤柱炆伊麵

Braised E-fu Noodles with Shredded Conpoy in Oyster Sauce

## 棗皇桃膠燉萬壽果

Double-boiled Papaya with Peach Gum and Red Dates

## 鮮果拼盤

Fresh Fruit Platter

每席 (12位用) HK\$10,388 per table (12 guests)

價目另設加一服務費 Price is subject to a 10% service charge