

CELEBRATION PACKAGE 2027

Western Buffet

適合週年晚宴、公司聚會、生日派對及各式慶祝活動
Perfect for annual dinners, corporate events, birthday parties
and all celebrations

Lunch Buffet 自助午餐 Dinner Buffet 自助晚餐

From HK\$428+10% 起

From HK\$678+10% 起

- Free flow of orange juice during the event
席間無限供應橙汁
- Free corkage for self-brought wine
自攜洋酒免收開瓶費
- 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
- and more 及更多



Premium Upgrade升級優惠
100 persons or above 100位或以上
Complimentary Chocolate Fountain
額外免費獲贈朱古力噴泉一個



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 event@theharbourview.com.hk

Terms and Conditions 條款及細則

Prices are on a per guest basis and are subject to 10% service charge; A minimum attendance of 50 guests 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. 價目按每位計算及另設加一服務費; 預訂人數由50位起; 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

LUNCH BUFFET MENU A

自助午餐菜譜 A

APPETIZERS 頭盤

Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Chilled Shrimps and New Zealand Mussels 冰鎮鮮蝦及新西蘭青口
Mixed Garden Salad with Assorted Dressings 田園沙律
Caesar Salad 凱撒沙律
Sichuan Spicy Cucumber Salad 四川麻辣青瓜沙律
Potato Salad with Smoked Salmon 煙三文魚薯仔沙律
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律
Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律
Assorted Bread Rolls and Butter 各式麵包及牛油

SOUP 熱湯

Boston Seafood Chowder 波士頓海鮮周打忌廉湯
Chinese Daily Soup 精選中式餐湯

HOT ENTREES 熱盤

Pan-seared Sea Bass with Dill and Anchovies Sauce 香煎海鱸魚配刁草銀魚柳汁
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條
Grilled Pork Neck with Thai Spicy Sauce 泰式豬頸肉
Baked Mashed Potato with Triple Cheese 三芝焗薯蓉
Pan-fried Pork Chops in Sweet and Sour Sauce 京都豬扒
Grilled Beef Rib with Black Pepper Sauce 黑椒牛仔骨
Sautéed Shrimp and Zucchini with XO Sauce XO醬炒蝦仁翠玉瓜
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉
Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

DESSERT 甜品

Bread Pudding 麵包布甸
Blueberry Cheesecake 藍莓芝士蛋糕
Almond Banana Cake 杏仁香蕉蛋糕
Chocolate Puffs 朱古力泡芙
Mango Pudding 香芒布甸
Chocolate Truffle Mousse Cake 特濃朱古力蛋糕
Fruit Jelly 鮮果啫喱
Fresh Fruit Platter 雜錦鮮果拼盤
Assorted Ice Creams 各式雪糕

BEVERAGES 飲品

Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$428** per guest

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

LUNCH BUFFET MENU B

自助午餐菜譜 B

APPETIZERS 頭盤

Salmon, Octopus and Snapper Sashimi 三文魚、八爪魚及鯛魚刺身

Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷

Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks 冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺

Smoked Salmon 煙三文魚

Mixed Garden Salad with Assorted Dressings 田園沙律

Thai Seafood and Glass Noodle Salad 泰式酸辣海鮮粉絲沙律

Potato Salad with Smoked Salmon 煙三文魚薯仔沙律

Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律

Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律

Assorted Bread Rolls and Butter 各式麵包及牛油

SOUP 熱湯

Cream of Tarragon Pumpkin Soup 香草忌廉南瓜湯

Chinese Daily Soup 精選中式餐湯

HOT ENTREES 熱盤

Pan-seared Red Snapper Fillet with Pesto Sauce 香煎紅鯛魚柳配香草醬汁

Braised Oxtail with Port Wine 砵酒燴牛尾

Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨

Dim Sum Platter (Steamed Shrimp Dumpling and Siu Mai) 點心拼盤 (蝦餃及燒賣)

Wok-fried Green Mussels with Black Bean Sauce 豉椒炒青口

Deep-fried Chicken Slices with Almond Flakes in Lemon Sauce 西檸杏片炸雞柳

Braised Crabmeat and Broccoli 蟹肉扒西蘭花

Seafood Linguine with Creamy Sea Urchin Sauce 海膽醬海鮮炒扁意粉

Fried Rice with Diced Chicken and Kimchi in Korean Style 韓式泡菜雞粒炒飯

DESSERT 甜品

Bread Pudding 麵包布甸

Mango Panna Cotta 意式香芒奶凍

Blueberry Cheesecake 藍莓芝士蛋糕

Serradura Pudding 木糠布甸

Strawberry Mousse Cake 草莓慕絲蛋糕

Chocolate Puffs 朱古力泡芙

Fresh Fruit Cream Cake 鮮果忌廉蛋糕

Fresh Fruit Platter 雜錦鮮果拼盤

Häagen-Dazs™ Ice Cream Häagen-Dazs™雪糕

BEVERAGES 飲品

Coffee and Tea 咖啡及茶

Orange Juice 橙汁

每位 **HK\$468** per guest

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

DINNER BUFFET MENU A

自助晚餐菜譜 A

APPETIZERS 頭盤

Salmon, Octopus, Herring and Snapper Sashimi 三文魚、八爪魚、希靈魚及鯛魚刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Chilled Shrimps and New Zealand Mussels 冰鎮鮮蝦及新西蘭青口
Smoked Salmon 煙三文魚
Mixed Garden Salad with Assorted Dressings 田園沙律
Caesar Salad 凱撒沙律
Kale Salad with Mixed Berry and Pomelo 羽衣甘藍雜莓金柚沙律
Tuna Fish Salad with Bellpepper 吞拿魚三色椒沙律
Potato Salad with Smoked Salmon 煙三文魚薯仔沙律
Seafood Salad with Green Papaya and Mango in Thai Style 泰式青木瓜芒果海鮮沙律
Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律
Assorted Bread Rolls and Butter 各式麵包及牛油

SOUP 熱湯

Minestrone Soup 意大利雜菜湯
Chinese Daily Soup 精選中式餐湯

HOT ENTREES 熱盤

Pan-seared Sea Bass Fillet with Lemon Tangerine Sauce 香煎海鱸魚柳配檸檬柑橘汁
Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨
Roasted Chicken Steak with Lemongrass 烤香茅雞扒
Seafood Gnocchi Rosso 海鮮意式薯丸
Pan-fried Pork Chops in Sweet and Sour Sauce 京都豬扒
Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms 竹筴北菇扒時蔬
Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉
Spanish Paella 西班牙海鮮炒飯

DESSERT 甜品

Bread Pudding 麵包布甸
\Blueberry Cheesecake 藍莓芝士蛋糕
Chocolate Puffs 朱古力泡芙
Black Forest Cake 黑森林蛋糕
Lychee Strawberry Mousse Cake 荔枝草莓慕絲蛋糕
Mixed Doughnuts 雜錦甜甜圈
Crème Brûlée 法式焦糖燉蛋
Fresh Fruit Platter 雜錦鮮果拼盤
Häagen-Dazs™ Ice Cream Häagen-Dazs™ 雪糕

BEVERAGES 飲品

Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$678** per guest

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

DINNER BUFFET MENU B

自助晚餐菜譜 B

APPETIZERS 頭盤

- Salmon, Snapper, Herring and Hokkaido Scallop Sashimi 三文魚、鯛魚、希靈魚及北海道帶子刺身
Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷
Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Cluster 冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳
Smoked Salmon 煙三文魚
Assorted Cold Cut and Salami Platter 雜錦凍肉及沙樂美腸拼盤
Mixed Garden Salad with Assorted Dressings 田園沙律
Potato Salad with Smoked Salmon 煙三文魚薯仔沙律
Slow-cooked Chicken Breast with Pumpkin and Kale in Honey Mustard Dressing 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律
Assorted Bread Rolls and Butter 各式麵包及牛油

SOUP 熱湯

- Cream of Porcini Mushroom Soup 牛肝菌忌廉湯
Chinese Daily Soup 精選中式餐湯

HOT ENTREES 熱盤

- Grilled Green Wrasse Fillet with Creamy Dill Sauce 扒鯖衣柳伴香草牛油忌廉汁
Braised OxTail with Port Wine 砵酒燴牛尾
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨
Roasted Spring Chicken with Herb Sauce 香烤春雞配香草汁
Roasted Potato with Black Truffle and Bacon 煙肉松露烤新薯
Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁
Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms 竹筴北菇扒時蔬
Seafood Penne with Lobster Sauce 龍蝦汁海鮮長通粉
Fried Rice with Wagyu and Duck Foie-gras 和牛鴨肝炒飯

DESSERT 甜品

- Bread Pudding 麵包布甸
Blueberry Cheesecake 藍莓芝士蛋糕
Crème Caramel 焦糖布甸
Black Forest Cake 黑森林蛋糕
Mango Pudding 香芒布甸
Raspberry Mousse Cake 紅桑子慕絲蛋糕
Mixed Doughnuts 雜錦甜甜圈
Fresh Fruit Platter 雜錦鮮果拼盤
Häagen-Dazs™ Ice Cream Häagen-Dazs™雪糕

BEVERAGES 飲品

- Coffee and Tea 咖啡及茶
Orange Juice 橙汁

每位 **HK\$768** per guest

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