

CELEBRATION PACKAGE CHINESE BANQUET

慶典歡聚宴 - 中式套餐

The Harbourview has prepared a variety of Chinese banquet menus for your birthday, anniversary celebrations or family gathering

灣景國際為您準備了多款中式菜譜，讓您的生日盛典、週年紀念或家庭聚會錦上添花。

Lunch Banquet 午宴

From HK\$5,688 + 10% 起

Dinner Banquet 晚宴

From HK\$6,888 + 10% 起

Price is on a per table of 12 guests basis 價目按每席12位用計算

- Free flow of orange juice during the event (a maximum of 3 hours)
席間無限供應橙汁 (最多3小時)
- Free corkage for self-brought wine (1 bottle per table)
自攜洋酒免收開瓶費 (每席1支)
- 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

For a party of 100 guests or above 適用於100位或以上

Complimentary for Chocolate Fountain 額外免費獲贈朱古力噴泉一個



2911 1343

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<https://theharbourview.com.hk>

event@theharbourview.com.hk

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 2 tables is required ; Subject to availability ; 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2席起 ; 按供應情況而定 ; 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

中式歡聚午宴菜譜A

CELEBRATION CHINESE BANQUET LUNCH MENU A

灣景四小品

The Harbourview's Appetizers Platter

(川式黑木耳、蒜拍青瓜、和風炸豆腐、胡麻秋葵)

(Black Fungus with Chili Sauce, Shredded Cucumber with Garlic and Vinegar,
Deep-fried Bean Curd in Japanese Style, Okra with Sesame Dressing)

麵醬京蔥牛柳粒

Stir-fried Beef Cube with Beans Paste Sauce

碧綠黃金蝦球

Stir-fried Shrimp Ball with Salted Egg Yolk and Seasonal Vegetables

蟲草花雪蓮子燉螺頭湯

Double-boiled Cordyceps Flowers Soup with Snow Lotus and Sea Conch

清蒸沙巴龍躉

Steamed Fresh Sabah Grouper

脆皮炸子雞

Deep-fried Crispy Chicken

上湯水餃生麵

Supreme Soup Noodles with Pork Dumpling

鴛鴦炒飯

Fried Rice with Shrimp and Chicken in Cream and Tomato Sauce

蛋白杏仁茶

Sweetened Almond Soup with Egg White

美點雙輝

Chinese Petit Fours

每席 (12位用) HK\$5,688 per table (12 guests)

另設加一服務費 Subject to 10% service charge

中式歡聚午宴菜譜B

CELEBRATION CHINESE BANQUET LUNCH MENU B

灣景四小品

The Harbourview's Appetizers Platter

(鎮江小排骨、桂花素脆鱧、和風炸豆腐、蒜香牛柳粒)

(Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus, Bean Curds in Japanese Style, Wok-fired Beef Bites with Garlic)

黃金炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp

碧綠山珍松露炒蝦球

Sautéed Shrimp Ball with Assorted Mushroom and Seasonal Vegetables

竹筴海皇燕窩羹

Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith

清蒸沙巴龍躉

Steamed Fresh Sabah Grouper

芝麻脆皮雞

Deep-fried Crispy Chicken with Sesame

福建炒飯

Fried Rice in Fujian Style

鮑汁金菇炆伊麵

Braised E-fu Noodle and Enoki Mushroom with Abalone Sauce

蛋白杏仁茶

Sweetened Almond Soup with Egg White

美點雙輝

Chinese Petit Fours

每席 (12位用) HK\$6,988 per table (12 guests)

另設加一服務費 Subject to 10% service charge

中式歡聚晚宴菜譜A

CELEBRATION CHINESE BANQUET DINNER MENU A

灣景四小品

The Harbourview's Appetizers Platter

(鎮江小排骨、桂花素脆鱈、話梅醉鴨舌、蒜香牛柳粒)

(Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus, Drunken Duck Tongue with Dried Salted Plum, Wok-fired Beef Bites with Garlic)

金銀蒜蒸元貝

Steamed Fresh Scallops with Garlic

桃酥明蝦球

Wok-fired Prawns with Mayonnaise and Walnuts

花膠扒翡翠

Braised Sliced Fish Maw with Seasonal Vegetables

竹筴雞蓉燕窩羹

Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith

玉環瑤柱甫

Dried Scallop Hairy Gourd Ring

清蒸沙巴龍躉

Steamed Fresh Sabah Grouper

芝麻鹽焗雞

Baked Chicken with Sesame and Rock Salt

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

鮑汁金菇炆伊麵

Braised E-fu Noodles with Enoki Mushroom with Abalone Sauce

生磨合桃露

Sweetened Walnut Cream

美點雙輝

Chinese Petit Fours

每席 (12位用) HK\$6,888 per table (12 guests)

另設加一服務費 Subject to 10% service charge

中式歡聚晚宴菜譜B

CELEBRATION CHINESE BANQUET DINNER MENU B

鴻運乳豬全體

Roasted Whole Suckling Pig

黑松露百花釀松葉蟹鉗

Deep-fried Snow Crab Claws Coated with Black Truffle

琥珀合桃貴妃蚌翡翠蝦球

Wok-fried Giant Clams and Shrimps with Walnut and Seasonal Vegetables

碧綠帶子花枝

Stir-fried Scallop and Cuttlefish with Seasonal Vegetables

蟲草花老雞燉花膠

Double-boiled Chicken Soup with Fish Maw and Dried Cordyceps Flower

清蒸大海斑

Steamed Grouper in Soy Sauce

蠔皇北菇扣鮑魚

Braised Abalone with Mushrooms in Oyster Sauce

當紅脆皮雞

Deep-fried Crispy Chicken

古法飄香荷葉飯

Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

鴻圖窩麵

E-fu Noodles with Crabmeat and Egg in Soup

燕窩蛋白杏仁茶

Sweetened Almond Soup with Egg White and Bird's Nest

美點雙輝

Chinese Petit Fours

每席 (12位用) HK\$8,388 per table (12 guests)

另設加一服務費 Subject to 10% service charge