

CELEBRATION PACKAGE 2024 – CHINESE BANQUET 慶典歡聚宴 2024 – 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\$6,088 + 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
- Free parking for 2 vehicles with a maximum of 5 hours each, a supplement of HK\$100 to enjoy 3 extra hours of parking (subject to availability)
免費使用泊車位2個，每個最多5小時，另加優惠價HK\$100再享額外3小時 (視乎供應而定)
- Enjoy a 30% discount when purchasing a coupon for braised pig's knuckles with ginger in sweet dark vinegar and a serving of Longevity Buns or Boiled Eggs in Red with Pickled Ginger will be served to each table for Birthday Banquet or Full Moon/100 Days Banquet respectively on a complimentary basis
壽宴每席敬送祝壽蟠桃；彌月或百日宴每席敬送紅雞蛋及子酸薑，及以優惠價正價七折購買豬腳薑禮券

For reservations or enquiries, please contact our Event Team at :

預訂或查詢，請聯絡灣景國際活動統籌團隊：



2911 1343



The Harbourview, 4 Harbour Road, Wan Chai 灣仔港灣道4號灣景國際



<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
價目按每席計算及另設加一服務費
- A minimum attendance of 2 tables is required
預訂人數由2席起
- Prices, special offer and service items are subject to change without prior notice
價目、優惠及服務項目如有更改，恕不另行通知
- In the event of any disputes, the decision of The Harbourview shall be final
如有任何爭議，灣景國際將保留最終決定權

The
Harbourview

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 Prawns with Salted Egg Yolk and Seasonal Vegetables

蟲草花雪蓮子燉螺頭湯

Double-boiled Dried Cordyceps Flower 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 Noodle 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 Petits Fours

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

Prices are subject to a 10% service charge 價目另設加一服務費

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、桂花素脆鱈、和風豆腐、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 Vegetable

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 Petits Fours

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

Prices are subject to a 10% service charge 價目另設加一服務費

中式歡聚晚宴菜譜A

Celebration Chinese Banquet Dinner Menu A

灣景四小品

The Harbourview Appetizers Platter

鎮江小排骨、桂花素脆鱈、話梅醉鴨舌、蒜片牛柳粒

Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus, Drunken Duck Tongue with dried salted plum, Wok-fried Beef Bites with Garlic

金銀蒜蒸元貝

Steamed Fresh Scallops with Garlic

桃酥明蝦球

Wok-fried Shrimps with Mayonnaise and Walnuts

花膠扒翡翠

Braised Sliced Fish Maw with Seasonal Vegetable

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 in 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 Noodle with Enoki Mushroom with Abalone Sauce

生磨合桃露

Sweetened Walnut Cream

美點雙輝

Chinese Petits Fours

每席 (12位用) HK\$6,088 per table (12 guests)

Prices are subject to a 10% service charge 價目另設加一服務費

中式歡聚晚宴菜譜B

Celebration Chinese Banquet Dinner Menu B

大蝦鮮果沙律
Shrimps and Fresh Fruit Salad

黑松露翡翠帶子珊瑚蚌
Sautéed Scallops and Coral Clams with Seasonal Vegetables and Black Truffle

香脆鴨肝百花石榴球
Deep-fried Shrimp Balls with Duck Foie Gras

瑤柱扒雙蔬
Braised Twin Seasonal Vegetables with Dried Conpoy

海馬靈芝燉竹絲雞
Double-boiled Silkie Chicken Soup with Sea Horse and Lingzhi

碧綠蠔皇扣原隻鮑魚
Braised Abalone with Seasonal Vegetable in Oyster Sauce

清蒸沙巴龍躉
Steamed Fresh Sabah Grouper

當紅炸子雞
Deep-fried Crispy Chicken

金腿櫻花蝦炒飯
Fried Rice with Dried Shrimp and Diced Yunnan Ham

鮑汁金菇炆伊麵
Braised E-fu Noodle with Enoki Mushroom with Abalone Sauce

燕窩蛋白燉鮮奶
Double-boiled Milk Custard with Bird's Nest

鮮果美點
Fresh Fruit Platter and Chinese Petits Fours

每席 (12位用) HK\$7,088 per table (12 guests)

Prices are subject to a 10% service charge 價目另設加一服務費

中式歡聚晚宴菜譜C

Celebration Chinese Banquet Dinner Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

黑松露百花釀松葉蟹鉗
Deep-fried Stuffed Snow Crab Claws coated with Black Truffle

琥珀合桃貴妃蚌翡翠蝦球
Wok-fried Giant Clams and Shrimp with Walnut and Seasonal Vegetables

碧綠帶子花枝
Stir-fried Scallop and Cuttlefish with Seasonal Vegetable

蟲草花老雞燉花膠
Double-boiled Chicken Soup with Fish Maw and Dried Cordyceps Flower

清蒸大海班
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 Petits Fours

每席 (12位用) HK\$8,088 per table (12 guests)

Prices are subject to a 10% service charge 價目另設加一服務費