

CELEBRATION PACKAGE 2024 WESTERN BUFFET

慶典歡聚宴 2024 – 西式自助餐

The Harbourview has prepared a variety of Western buffet menus for your birthday, anniversary celebration or family gathering.

灣景國際為您準備了多款西式自助餐菜譜，讓您的生日慶典、週年紀念或家庭聚會錦上添花。

Lunch Buffet 自助午餐

From HK\$388 + 10% 起

Dinner Buffet 自助晚餐

From HK\$608 + 10% 起

Price is on a per guest basis 價目按每位用計算

- 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)
- 30% off of original price for purchasing coupon of braised pig's knuckles with ginger in sweet dark vinegar by The Harbourview for Full Moon/100 Days Banquet
彌月或百日宴可以正價七折優惠購買自家製豬腳薑禮券

Premium Upgrade 升級優惠

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

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

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 guest basis and are subject to 10% service charge
價目按每位計算及另設加一服務費
- A minimum attendance of 50 guests is required
預訂人數由50位起
- 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

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 Salmon 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

- Chinese-style Soup 中式老火湯
Boston Seafood Chowder 波士頓海鮮周打忌廉湯

HOT ENTREES 熱盤

- Pan-seared Sea Bass with Dill and Anchovies Sauce 香煎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 藍莓芝士餅
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\$388** per guest

Price is subject to a 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 and New Zealand Mussels 冰鎮鮮蝦及新西蘭青口
Caesar Salad 凱撒沙律
Sichuan Spicy Cucumber Salad 四川麻辣青瓜沙律
Potato Salad with Salmon 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

- Chinese-style Soup 中式老火湯
Cream of Tarragon Pumpkin Soup 香草忌廉南瓜湯

HOT ENTREES 熱盤

- Pan-seared Sea Bass with Dill and Anchovies Sauce 香煎紅鯛魚柳配香草醬汁
Braised Ox-tail with Port Wine 砵酒燴牛尾
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨
Steam Shrimp Dumpling and Siu Mai 點心雙拼(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
Linguine and Seafood 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 藍莓芝士餅
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\$438** per guest

Price is subject to a 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, 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
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 Bell Pepper 吞拿魚三色椒沙律
Potato Salad with Salmon 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
Served with Salad Dressing and Condiments 各式沙律醬及配料

SOUP 熱湯

- Minestrone 意大利雜菜湯
Chinese-style Soup 中式老火湯

CARVING 烤肉專區

- Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁

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 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\$608** per guest

Price is subject to a 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 Legs 冰鎮鮮蝦、新西蘭藍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

Kale and Mixed Berry and Pomelo Salad

Slow-cooked Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing 三文魚薯仔沙律

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-style Soup 中式老火湯

CARVING 烤肉專區

Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁

HOT ENTREES 熱盤

Grilled Green Wrasse Fillet with Creamy Dill Sauce 烤鯖魚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 Mushroom 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\$688** per guest

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