

CHINESE SPRING DINNER PACKAGE

中式春茗晚宴套餐 2025

The Harbourview has prepared a variety of Chinese Spring menus for you to celebrate Spring Festival.

灣景國際為您準備了多款中式春茗歡聚宴菜譜。

Dinner Banquet 晚宴

From HK\$7,888 + 10% 起

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

- 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)

Offer "16/12"優惠：Book before 16/12/2024 前預訂

10% service charge is waived 免付加一服務費



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



☎ 2911 1343

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

🌐 <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 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\$7,888** 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

蠔皇扣原隻鮑魚伴花菇
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\$8,888** 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

髮菜蠔鼓炆豬脷

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

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鮮果拼盤

Fresh Fruit Platter

每席 (12位用) **HK\$9,888** per table (12 guests)

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