

CHINESE SPRING DINNER PACKAGE

中式春茗晚宴套餐 2027

Celebrate the Spring Festival with an auspicious feast. The Harbourview presents a selection of Chinese Spring menus, perfect for corporate spring dinners and family gatherings alike.

灣景國際呈獻多款中式春茗宴會菜譜,無論企業春茗抑或家族聚會,誠邀您與摯友共聚,同賀新歲。

每席HK\$8,288 + 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 banquet facilities and festive decorations
免費使用宴會設備及節日擺設
- and more 及更多

升級優惠

Premium Upgrade

6 tables
or above
惠顧6席或
以上

One complimentary bottle of selected red or
white wine per table

每席奉送精選紅酒或白酒1支

8 tables or
above
惠顧8席或
以上

- Free flow of soft drinks (max. 3 hours)
席間無限供應汽水 (最多3小時)

- Buffet voucher for 2 persons at Harbour Restaurant
灣景廳雙人自助餐禮券1張



9173 8258 / 6117 8198



2911 1343 / 2911 1369 |



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. 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; 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。

Chinese Spring Dinner Menu A

中式春茗晚宴菜譜 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

Crispy Golden Shrimp Balls with Salted Egg Yolk

髮菜蠔豉炆豬脷

Braised Pig's Tongue with Black Moss and Dried Oysters

富貴花枝珊瑚蚌

Braised Fish Maw with Mushroom and Seasonal Vegetable

海皇魚肚羹

Braised Seafood Soup with Fish Maw

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 Yunnan Ham in Supreme Broth

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\$8,888 per table (12 guests)

Chinese Spring Dinner Menu B

中式春茗晚宴菜譜 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

Braised Dried Scallops with Black Moss in Hairy Gourd Rings

姬松茸燉竹絲雞

Double-boiled Soup with Silky Fowl and Blaze Mushroom

蠔皇扣原隻鮑魚花菇

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

Crispy Sesame Chicken

櫻花蝦雲腿炒飯

Fried Rice with Sakura Shrimps and Diced Yunnan Ham

鴻圖窩麵

Noodles in Soup with Crabmeat and Egg White

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\$9,288 per table (12 guests)

Chinese Spring Dinner Menu C

中式春茗晚宴菜譜 C

鮑魚海蜆撈起

Prosperity Toss with Abalone and Jellyfish

或 OR

髮菜蠔豉炆豬脷

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 Shrimp Balls 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

Braised Bird's Nest with Fish Maw and Bamboo Pith

蠔皇天白菇扣原隻鮑魚

Braised Whole Abalone with White 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

**Traditional Fried Rice with Diced Shrimp and Duck Meat
Wrapped in Lotus Leaf**

蠔皇瑤柱炆伊麵

Braised E-fu Noodles with Shredded Dried Scallops in Oyster Sauce

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\$10,388 per table (12 guests)