

**謝師晚宴套餐 2025**  
**Graduation Dinner Package 2025**

2025年5月1日至8月31日

1 May – 31 August 2025



**自助晚餐菜譜由每位港幣 598 元起**  
**Buffet dinner menu from HK\$598 per person**

**包括席間兩小時無限供應汽水及橙汁**  
**Inclusive of 2 hours serving of soft drinks and chilled orange juice**

**尊享以下優惠:**

**Inclusive of the following privileges:**

- 每位奉送餐前雜果賓治乙杯  
A glass of welcome fruit punch to be served upon guest arrival
- 免費使用場內影音設備、LCD 投影機、視像播放器材設備及麥克風  
Complimentary use of in-house PA system, LCD projector, DVD player and microphones
- 智能燈光系統  
Intelligent built-in lighting system
- 全場華麗桌布及椅套供選擇  
Stylish table cloths and seat covers for selection
- 於每席及接待處提供鮮花擺設  
Fresh flower centerpiece at reception table and dining tables
- 免費使用抽獎箱或滾筒式抽獎箱  
Free use of lucky draw box or raffle drum
- 於活動當日提供最多三個免費泊車位  
Complimentary 3 car parking spaces for the event

**120 人以上尊享以下額外優惠:**

**With a minimum of 120 persons, you will enjoy the following additional privileges:**

- Harbour Grand Café 咖啡廳自助晚餐餐飲券 (兩位用) 作抽獎之用  
Harbour Grand Café buffet dinner coupon for 2 persons for lucky draw
- 拍照用背景佈置  
Complimentary banner for photo taking
- 於活動當日提供額外兩個免費泊車位  
2 additional parking spaces for the event

**凡於 2024 年 12 月 31 日前預訂可享以下早鳥優惠:**

**Early-Bird Privileges for bookings confirmed on or before 31 December 2024:**

- 凡預訂滿每 50 人, 可享 1 位免費  
Complimentary 1 guest for every 50 paying guests
- 凡預訂滿 80 人或以上, 可享五磅鮮忌廉蛋糕或凡預訂滿 120 人或以上, 可享十磅鮮忌廉蛋糕  
Complimentary 5 lbs fresh cream cake for a minimum of 80 persons or 10 lbs for a minimum of 120 persons
- 度身定制圖案燈設計投射在宴會廳瀑布位置  
Tailor-made gobo lighting design to be projected on our Grand Ballroom waterfall

**條款及細則:**

**Terms & Conditions:**

- 以上優惠只適用於 2025 年 5 月 1 日至 8 月 31 日  
The above packages are valid from 1 May 2025 to 31 August 2025
- 以上優惠只適用 80 位賓客或以上  
A minimum of 80 persons is required
- 所有價目須另加一服務費 (只限餐飲消費)  
All prices are subject to 10% service charge (for Food & Beverage consumption only)
- 賓客須消費滿指定之最低餐飲消費金額方可享以上之優惠  
The above privileges will be offered if the minimum food and beverage charge is consumed
- 量身定制圖案燈只適用於預訂一樓宴會廳之宴會  
Tailor-made gobo lighting is only applicable to bookings at the Grand Ballroom
- 所有套餐均視乎酒店場地的情況而定並需要提前預訂  
All packages are subject to availability and advance reservation is required
- 所有價格如有更改, 恕不另行通知  
All prices are subject to change without prior notice
- 以上套餐不能與其他促銷優惠同時使用  
The above packages cannot be used in conjunction with other promotional offers
- 如有任何爭議, 港島海逸君綽酒店保留最終決定權  
In case of dispute, Harbour Grand Hong Kong reserves the right of the final decision

謝師晚宴菜譜 2025  
Graduation Buffet Dinner Menu 2025

**前菜及沙律 Appetizers & Salads**

- 蟹腳, 凍蝦, 翡翠螺及青口 Crab legs, prawns, jade whelks and mussels on ice  
雜錦刺身 Assorted sashimi  
壽司拼盤及加州卷 Assorted sushi and California rolls  
煙肉露笋意粉沙律 Bacon asparagus pasta salad  
香橙蝦沙律 Citrus prawn salad  
泰式豬頸肉沙律 Thai pork neck salad  
煙魚拼盤 Smoked fish platter  
巴馬火腿配蜜瓜 Parma ham with melon  
黑松露番茄, 羅勒攪油 Tomato, basil with truffle oil  
煙肉薯仔沙律 Bacon and potato salad  
田園沙律 Mesclun salad  
(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)  
(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)  
沙律醬汁 Choices of salad dressing

**湯 Soup**

- 蕃茄蟹肉忌廉湯 Cream of tomato soup with crab meat  
麵包籃 Assorted rolls and butter

**切肉 Carving**

- 烤牛肉 Roasted prime rib

**熱盤 Hot Dishes**

- 泰式烤豬頸肉 Roasted pork neck with Thai sauce  
日式燒汁烤雞 Roasted chicken with teriyaki sauce  
炸蝦配甜酸汁 Deep-fried shrimp with sweet and sour sauce  
烤香腸拼盤 Assorted grilled sausages platter  
紅花焗鱸魚配番茄汁 Baked sea bass saffron fillet with saffron and tomato sauce  
玉蘭櫻花蝦炒香苗 Fried rice with sergestid shrimp and kale  
海鮮汁長通粉 Penne pasta with seafood sauce  
洋蔥炒薯 Sautéed potatoes with onion  
意式炒雜菜 Sautéed bell pepper and zucchini

**甜品 Dessert**

- 意大利芝士蛋糕 Tiramisu  
芒果熱情果慕絲 Mango & passion fruit mousse  
美式芝士蛋糕 American cheese cake  
黑白朱古力慕絲 Dark & white chocolate mousse  
綠茶焦糖燉蛋 Green tea caramel brûlée  
咖啡泡芙 Coffee Buffs  
合時鮮果盤 Fresh fruit platter  
朱古力噴泉 Chocolate fountain  
6款 Mövenpick 雪糕 Mövenpick Ice-cream station (with 6 flavors)

每位港幣 598 元 (星期一至星期四)

HK\$598 per person (Monday – Thursday)

每位港幣 698 元 (星期五至星期日及公眾假期)

HK\$698 per person (Friday – Sunday & PH)

包括席間兩小時無限供應汽水及橙汁  
Inclusive of 2-hours free flow of soft drinks and chilled orange juice

另加一服務費 Subject to 10% service charge

菜譜或價格如有任何調整, 恕不另行通知 Menus and prices are subject to change without prior notice