

2026 Christmas and New Year's Eve Lunch Package

Celebrate your company's success in 2026 with your team and friends in Harbour Grand Hong Kong. Our choices of elegant venues and delectable menus is the perfect choice to celebrate this joyful occasion

Christmas Buffet Lunch Menu from **HK\$718*** per person

***Inclusive of unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours**

Enjoy a **10% off waiver on the menu price by confirming booking on or before 31 October 2026**

Inclusive of following privileges:

At a minimum of 50 persons

- Complimentary 1 glass of welcome fruit punch for each guest
- Free corkage for 2 bottles of self-brought wine or hard liquor per table
- 3 complimentary parking spaces
- Elegant floral arrangement on dining tables
- Complimentary usage of built-in LCD projector with screen

Additional privileges at a minimum of 100 persons

- 1 buffet lunch voucher for 2 persons at Harbour Grand Café for lucky draw
- Upgrade to house wines serving during lunch time
- Up to 6 complimentary parking spaces

Beverage options

- Extension of beverage package at HK\$60 per person per hour

Terms & Conditions:

- The above package is valid only for bookings to be held from 1 December to 31 December 2026
- All prices are subject to 10% service charge
- Minimum guaranteed **50** persons is required
- Menus and prices are subject to change without prior notice
- The above privileges are not applicable to other previous confirmed bookings
- The above package cannot be used in conjunction with other promotional offers
- In case of dispute, Harbour Grand Hong Kong reserves the right of final decision

For details and reservations, please contact our Catering Office at (852) 2121 2656 or email catering@hghkcatering.com
Please visit www.harbourgrand.com/hongkong to know more
MTR Fortress Hill Station Exit A, 23 Oil Street, North Point, Hong Kong

2026 年聖誕及跨年午宴套餐

港島海逸君綽酒店推出 2026 年聖誕及跨年套餐，讓您與摯愛親朋、工作同僚或伙伴於這個普天同慶的日子，盡享各式的餐饗禮遇，歡度一場難忘又豐盛的聖誕派對及節日。

聖誕自助午餐由每位港幣 718*元起

*已包括席間 2 小時無限量供應橙汁、汽水及本地啤酒

於 2026 年 10 月 31 日或之前預訂更可享
“菜單免收加一服務費”優惠

精選優惠：

五十人以上之宴會可享以下額外優惠

- 每位貴賓免費享用雜果賓治乙杯
- 自攜洋酒及烈酒免收開瓶費 (每席兩瓶)
- 免費提供 3 個泊車位
- 每席奉送鮮花擺設
- 免費提供 LCD 投影機及影音設備

一百人以上之宴會可享以下額外優惠

- Harbour Grand Café 咖啡廳雙人自助午餐幸運抽獎券乙張
- 升級精選紅白餐酒於午宴期間享用
- 免費提供最多 6 個泊車位

飲品選項

- 延長飲品套餐只需每位每小時港幣 60 元

條款及細則

- 以上優惠只適用於 2026 年 12 月 1 日至 2026 年 12 月 31 日舉行之宴會
- 所有價格均需另收加一服務費
- 以上優惠只適用於五十人以上之預訂
- 如菜譜或價格有任何調整，恕不另行通知
- 優惠不適用於其他之前已確定之午宴酒席
- 以上優惠不可與其他折扣優惠一併使用
- 如有任何爭議，港島海逸君綽酒店保留最終決定權

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Christmas Buffet Lunch- Menu A

Gourmet Appetizers and Salads

Seafood on ice: Snow crab leg, prawns, mussels, sea whelk serve with lemon wedge, cocktail sauce
特色凍海鮮盤：雪花蟹腳、凍蝦、青口及翡翠螺配檸檬角和雞尾酒醬

Assorted sashimi (Salmon, Hamachi, Tuna, Scallop, Herring)
雜錦刺身 (三文魚, 油甘魚, 吞拿魚, 帶子, 希靈魚)

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Japanese pickle cucumber salad with sesame oil and seeds 日式麻香醃青瓜

Greek salad with tuna fish 希臘吞拿魚沙律

Mortadella sausage and cheddar cheese salad 意大利摩泰台拉香腸配車打芝士沙律

Grapefruit avocado and beetroot salad 西柚牛油果紅菜頭沙律

Healthy buddha bowl 佛陀碗沙律

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)
(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Celeriac root cream soup with crab meat and parsley oil 蟹肉芹菜頭忌廉湯配歐芹油
Assorted rolls and butter 麵包籃

Hot Dish

Grilled beef steak in green pepper sauce 燒牛扒配青胡椒汁

Baked oyster in mornay sauce 法式莫內芝士焗生蠔

Deep fried shrimp with sweet and sour sauce 香脆炸蝦配甜酸汁

Sliced sea whelk with abalone sauce and vegetables 碧綠鮑汁海螺片

Thai minced chicken, rice crackers, sweet chilli dip 泰式香辣免治雞肉配米餅及甜辣醬

Baked purple eggplant, Provencal herbs crust 法式香草焗紫茄子

Baked potato with cheese, onion and bacon 芝士洋蔥煙肉焗薯仔

Fried rice with shrimps and kale 玉蘭鮮蝦炒香苗

Chinese Barbecued Corner

Honey barbecued pork 蜜汁叉燒

Soya chicken 玫瑰豉油雞

Roasted Carving Station

Roasted prime beef rib with bone 燒有骨牛肋排
&

Roasted turkey breast 烤火雞胸

Dessert

Mont Blanc 法式栗子撻

Christmas cookies 聖誕曲奇

Baked croissant pudding, brandy sauce 牛角麵包布甸

Christmas chocolate log cake 聖誕朱古力樹頭蛋糕

American cheese cake 美式芝士蛋糕

Baked apple tart with vanilla sauce 焗蘋果撻配雲呢拿汁

Green Tea crème brulee, black sugar cane 綠茶焦糖燉蛋

Coffee walnut cream cake 咖啡合桃蛋糕

Raspberry & strawberry mousses cake 紅桑子及士多啤梨慕絲蛋糕

Seasonal fruit platter 季節鮮果盤

Coffee or tea 咖啡或茶

HK\$718 per person

港幣 718 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 2 hours

包括席間 2 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply

另加一服務費

Menus and prices subject to changes without prior notice.

如菜譜或價格上有任何調整，恕不另行通知

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Christmas Buffet Lunch- Menu B

Gourmet Appetizers and Salads

Seafood on ice: Snow crab leg, prawns, mussels, white clam serve with lemon wedge, cocktail sauce

特色凍海鮮盤：雪花蟹腳、凍蝦、青口及白蜆配檸檬角和雞尾酒醬

Assorted sashimi (Salmon, Hamachi, Tuna, Scallop, Amaebi)

雜錦刺身（三文魚，油甘魚，吞拿魚，帶子，甜蝦）

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Italian dry meat platter-Parma ham, salami, mortadella sausage, pickle

意大利風乾肉拼盤（巴馬火腿、沙樂美腸、摩泰台拉香腸、酸瓜）

Thai style beef salad 泰式牛肉沙律

Home made foie gras. Brioche toast, fresh figs 法式自製鵝肝配牛油吐司及鮮無花果

Japanese potato salad with chopped egg 日式薯仔碎蛋沙律

Seasonal fresh fruit salad with prawns & crab roe 鮮雜果大蝦蟹籽沙律

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

（生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士）

Choices of salad dressing 沙律醬汁

Soup

French onion soup with Gruyère cheese bread 法式洋蔥湯配格魯耶爾芝士包

Assorted rolls and butter 麵包籃

Hot Dish

Bacon wrapped chicken breast with casper gravy 雞胸煙肉卷配水瓜柳燒汁

Baked oyster "Rockefeller 菠菜芝士焗生蠔

Thai green vegetable curry, steamed jasmine rice 泰式雜菜咖哩

Pan-fried sea bass with black truffle cream sauce 香煎鱸魚配黑松露忌廉汁

Braised ox tail with root vegetables in red wine sauce 紅酒燴牛尾

Sautéed mixed mushroom with teriyaki sauce 日式燒汁炒雜菌

Mac and cheese 焗芝士通心粉

Crispy egg noodle with shredded pork and bean sprout 脆香肉絲炒麵

Chinese Barbecued Corner

Barbecued duck 脆皮燒鴨

White marinade chicken 貴妃雞

Roasted Carving Station

Roasted prime beef rib with bone 燒有骨牛肋排

&

Roasted stuffed turkey 烤火雞

Dessert

Festive log cake 聖誕樹頭蛋糕

Christmas cookies 聖誕曲奇

Pistachio panna cotta 開心果奶凍

Chocolate brownie 朱古力布朗尼蛋糕

Baked Walnut pie 牛角核桃派

Strawberry custard cake 士多啤梨吉士蛋糕

Chestnut and vanilla cake 栗子香草蛋糕

Ginger & butter bread pudding 薑味牛油麵包布甸

Tiramisu 意式芝士蛋糕

Seasonal fruit platter 季節鮮果盤

Coffee or tea 咖啡或茶

HK\$818 per person

港幣 818 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 2 hours

包括席間 2 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
另加一服務費

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