

謝師晚宴套餐 2026 **Graduation Dinner Package 2026** 2026年5月1日至8月31日 1 May - 31 August 2026



自助晚餐菜譜由每位港幣 628 元起 Buffet dinner menu from HK\$628 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





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 人或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

席前提供8打小食

8 dozens of pre-dinner snacks serving 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 2025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 2025:

免收加一服務費

Enjoy a 10% service charge waiver

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,可享八磅鮮忌廉蛋糕

Complimentary 5 lbs fresh cream cake for a minimum of 80 persons or 8 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 (只適用於宴會廳之宴會)

Tailor-made gobo lighting design to be projected on our Grand Ballroom waterfall (For Grand Ballroom Booking only)

條款及細則:

In case of dispute, Harbour Grand Hong Kong reserves the right of the final decision



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<謝師晚宴菜譜 2026 - Graduation Buffet Dinner Menu 2026>

前菜及沙律 Appetizers & Salads

凍蝦,翡翠螺及青口 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 蕃茄意大利芝士沙律 Tomato and mozzarella salad 煙雞菠蘿沙律 Smoked chicken and pineapple 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

> 德國薯仔沙律 German potato salad 凍雜菜碟 Grilled vegetables platter 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



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 燒鴨胸伴香橙汁 Grilled duck breast with orange sauce 紅花焗鱸魚配番茄汁 Baked sea bass saffron fillet with saffron and tomato sauce 海鮮炒飯 Fried rice with seafood

蘑菇汁長通粉 Penne pasta with mushroom sauce 洋蔥炒薯 Sautéed potatoes with onion 清炒時蔬 Wok-fried seasonal vegetables

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 栗子香草蛋糕 Chestnut & vanilla log cake 香橙朱古力蛋糕 Orange chocolate dome 咖啡泡芙 Coffee Buffs

合時鮮果盤 Fresh fruit platter 士多啤梨忌廉蛋糕 Strawberry cream cake 6款 Mövenpick 雪糕 Mövenpick Ice-cream station (with 6 flavors)

> 咖啡或茶 Coffee or tea

每位港幣 628 元(星期一至星期四) HK\$628 per person (Monday – Thursday)

每位港幣 728 元(星期五至星期日及公衆假期) HK\$728 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







