

### National Day Fireworks Dining Offers 國慶煙花餐飲優惠

Harbour Grand Hong Kong is launching a series of wine & dine options for your enjoyment on the National Day. Dinner diners and room guests will be invited to visit the 42/F Skyline Pavilion, the outdoor viewing deck at the top of Harbour Grand Hong Kong, to enjoy marvellous fireworks display.

為締造完美的國慶夜，港島海逸君綽酒店於 2024 年 10 月 1 日呈獻多款中西美饌優惠，饗客及住客均可獲邀到酒店 42 樓戶外觀景天台閣欣賞璀璨的煙花匯演，締造難忘的回憶。

National Day Fireworks Dining Offers 國慶煙花餐飲		Price 價格		Discount 折扣優惠
Crab Delights · Black Truffle · Duck Foie Gras · Lobster Dinner Buffet at Harbour Grand Café Harbour Grand Café 咖啡廳蟹之極味 · 黑松露 · 鴨肝 · 龍蝦饗宴自助晚餐		Adult 成人	Child 小童	30% 7折
18:30 – 22:00		HK\$898	HK\$628	
6-Course National Day Fireworks Set Dinner at Le 188 <sup>o</sup> Restaurant & Lounge Le 188 <sup>o</sup> 餐廳及酒廊六道菜國慶煙花晚餐		HK\$1,588 per person 每位		25% 75折
18:30 – 22:30				
National Day Fireworks Set Dinner at Kwan Cheuk Heen 君綽軒國慶煙花晚膳套餐		From HK\$538 起 per person 每位		15% 85折
18:30 – 22:30				
National Day 2.5-hour All-You-Can-Eat BBQ Skewer at Lobby Lounge 大堂酒吧 2.5 小時串燒放題		HK\$498 per person 每位		10% 9折
19:00 – 21:30/ 20:00 – 22:30				

For enquiries and reservations, please call us at (852) 2121 2688 or email to [fnb@hghkcatering.com](mailto:fnb@hghkcatering.com).

查詢詳情及預訂，請致電(852) 2121 2688 或電郵至 [fnb@hghkcatering.com](mailto:fnb@hghkcatering.com)。

### Harbour Grand Café 咖啡廳

#### Dessert Lunch & Dinner Buffet

午市及晚市甜品放題

Harbour Grand Café is introducing the Dessert Buffet to bring a little bit more sweetness to your day! At the Lunch Buffet, you can enjoy a wide selection of 15 exquisite desserts, while the Dinner Buffet offers over 20 tempting choices. The 12 flavours of Mövenpick ice-cream are available in both lunch and dinner as well, fulfilling your sweet desire to the hilt! Juice, coffee, and tea are all freely available at buffets.

Harbour Grand Café 咖啡廳推出甜品自助餐，為您的生活加添一點甜！自助午餐提供多達 15 款的精美甜品，自助晚餐更提供超過 20 款。而 12 款口味的 Mövenpick 雪糕則是全日供應，充分滿足您對甜食的慾望！自助餐同時提供免費無限量暢飲果汁、咖啡及茶。

Dining Offer 餐飲選項	Time 時間	Price 價格	Discount 折扣優惠
Dessert Lunch Buffet 午市甜品放題	12:00 - 14:30	成人每位 From HK\$428 起 / Adult 小童每位 From HK\$298 / Child	60%
Dessert Dinner Buffet 晚市甜品放題	18:30 - 22:00	成人每位 From HK\$738 起 / Adult 小童每位 From HK\$518 / Child	70%

[Reserve Here 按此訂購](#)

**Abalone x Brown Crab x Oyster x Crab Leg Seafood Extravaganza Lunch Buffet**  
鮑魚 x 麵包蟹 x 生蠔 x 蟹腳海鮮盛宴自助午餐



Harbour Grand Café proudly presents the Abalone x Brown Crab x Oyster x Crab Leg Seafood Extravaganza Lunch Buffet. The buffet features **Freshly shucked Oysters, Crab Legs, Shrimps, Mussels, Assorted Sashimi and Sushi** and hot dishes like **Wok-fried Brown Crab with Chili Garlic, Wok-fried Brown Crab with Ginger and Spring Onion, Wok-fried Abalone with Chili Garlic, Isoyaki Abalone (on rotation), Roasted Prime Rib, Roasted Peking Duck, Baked Puff Pastry Salmon, Roasted Lamb Leg, Tempura, Laksa Noodles**, and more, tantalizing your taste buds. And do not forget to satisfy your sweet tooth with over 15 delectable desserts and the 12 flavours of Mövenpick ice-cream. Witness the spectacular flambéing of a giant Baked Alaska with Mövenpick Ice Cream every Sunday and on Public Holidays.



Harbour Grand Café 咖啡廳為您呈獻鮑魚 x 麵包蟹 x 生蠔 x 蟹腳海鮮盛宴自助午餐，讓您細嚐來自海洋的鮮味，愛好海鮮的您絕對不容錯過！精選推介有凍海鮮盤的**新鮮即開生蠔、蟹腳、凍蝦、青口、精選刺身壽司**，以及多款滋味熱葷如**避風塘炒麵包蟹、薑蔥炒麵包蟹、椒鹽鮑魚、磯燒鮑魚（輪流供應）、燒有骨牛肉、片皮鴨、焗酥皮三文魚、燒羊脾、天婦羅及即煮喇沙湯麵**將無限量供應。最後，不能錯過多達 15 款的精美甜品以及 12 款口味的 **Mövenpick 雪糕**，還有星期日及公眾假期限定的「巨型 Mövenpick 雪糕火焰雪山」，滿足您對甜點的渴望。

**Buffet offers a complimentary free flow of draught beer, soft drinks, coffee and tea**  
自助餐提供免費無限量暢飲生啤、汽水、咖啡及茶

**Crab Delights · Black Truffle · Duck Foie Gras · Lobster Dinner Buffet**  
蟹之極味 · 黑松露 · 鴨肝 · 龍蝦饗宴自助晚餐



Entering the winter months, Harbour Grand Café is thrilled to announce the introduction of a new buffet dinner that brings together the exquisite flavours of crab, duck foie gras, black truffle and lobster. Our expansive 80-foot buffet station will showcase a wide variety of sumptuous dishes, including **Fried Crab with Salt and Pepper, Sautéed Crab Roe and Sea Cucumber with Seasonal Vegetables, Baked Crab Shell Stuffed with Seafood, Baked Snow Crab Meat with Scallop, Crab Roe and Cheese, Baked Snow Crab with Canadian Lobster, Baked Spaghetti with Crab Roe and Cheese, Braised Seafood Soup with Crab Roe, Snow Crab Meat Salad with Black Truffle**, and more, offering you a truly sensational seasonal culinary experience.



And that's not all – our cold seafood section and sushi bar feature a continuous serving of **Fresh Oysters, Boston Lobsters, Crab Legs, 7-Inch Argentine Prawns, Scallops and Yellowfin Tuna Sashimi**, and more. During the buffet, you can enjoy unlimited free-flowing selected draught beer, soft drinks, coffee and tea. Don't miss out on our Live Yellowfin Tuna Cutting Show every Friday to Sunday and Public Holidays, adding a touch of excitement to your experience.

To conclude this gastronomic extravaganza, indulge in a delightful selection of desserts featuring **12 flavours of Mövenpick Ice Cream, Champagne Strawberry Cheesecake, Chestnut Black Truffle and Chocolate Swiss Roll, Baileys Panna Cotta, Brandy Black Truffle Double Chocolate Mousse Cake, Ginger Coconut Crème Brûlée**, and more. Make sure to catch the Crepes Suzette Show every Monday to Friday at 8 pm and the Flambéing of a Giant Baked Alaska with Mövenpick Ice Cream on Saturdays, Sundays, and Public Holidays at 8 pm, adding an extra layer of enchantment to your dining experience.

今個秋冬，Harbour Grand Café 咖啡廳推出一場與蟹、鴨肝、黑松露和龍蝦完美融合的全新自助晚餐盛宴。在 80 呎長的自助餐桌上展示多款豐盛菜式，精選包括**椒鹽蟹、蟹粉海參扒時蔬、海鮮釀蟹蓋、松葉蟹肉蟹粉芝士焗帶子、松葉蟹肉焗加拿大龍蝦、蟹粉芝士焗意粉、蟹黃海鮮羹、黑松露松葉蟹肉沙律**等，為您帶來一場充滿季節風味的美食體驗。

當然，新鮮即叫即開生蠔、波士頓龍蝦、蟹腳、7 寸長阿根廷蝦、帶子和油甘魚刺身等鮮美海鮮也在凍海鮮區和壽司吧源源不絕地供應。在自助晚餐期間，客人可免費無限暢飲精選生啤、汽水、咖啡及茶。在每個星期五至日及公眾假期，更有廚師於席前完美展示原條黃鱔吞拿魚的解體表演。

美食盛宴的尾聲，一系列令人無法抗拒的甜點為您的美食之旅畫上完美句號。精選甜品包括 **12 種**

**Special Offers for CK Group Staff – October 2024 - Harbour Grand Hong Kong**  
 長江集團員工優惠 - 2024 年 10 月份 - 港島海逸君綽酒店

口味的 **Mövenpick** 雪糕、香檳士多啤梨芝士蛋糕、栗子黑松露朱古力瑞士卷、百利甜酒奶凍、黑松露白蘭地雙層朱古力慕絲蛋糕及薑汁椰子焦糖布甸等。而逢星期一至五晚上八時，我們將為您呈獻「法式橙酒班戟表演」。星期六、日及公眾假期晚上八時更有「巨型 Mövenpick 雪糕火焰雪山表演」，為您營造美好氛圍的用餐體驗。

**Purchase via hotel eShop to enjoy a buffet discount. Enter code **hghkck65L** to receive a 35% discount on the lunch buffet. Enter code **hghkck65q4** to receive a 35% discount on the dinner buffet.**

於酒店網上商店訂購自助餐可享折扣優惠。輸入優惠碼 **hghkck65L** 可享自助午餐六五折優惠。輸入優惠碼 **hghkck65q4** 可享自助晚餐六五折優惠。

[Reserve Here](#) [按此訂購](#)

	成人 Adult	小童 Child
<b>Abalone x Brown Crab x Oyster x Crab Leg Seafood Extravaganza Lunch Buffet</b> 鮑魚 x 麵包蟹 x 生蠔 x 蟹腳海鮮盛宴自助午餐:  <b>Monday – Thursday 星期一至四</b> 12:00 – 14:30  <b>Friday 星期五</b> 12:00 – 14:30  <b>Saturday – Sunday &amp; Public Holiday</b> 星期六至日及公眾假期 12:00 – 14:30	From HK\$428 起   From HK\$458 起   From HK\$498 起	From HK\$298 起   From HK\$318 起   From HK\$348 起
<b>Crab Delights · Black Truffle · Duck Foie Gras · Lobster Dinner Buffet</b> 蟹之極味 · 黑松露 · 鴨肝 · 龍蝦饗宴自助晚餐:  <b>Monday – Thursday 星期一至四</b> 18:30 – 22:00  <b>Friday – Sunday &amp; Public Holiday</b> 星期五至日及公眾假期 18:30 – 22:00	From HK\$738 起   From HK\$798 起	From HK\$518 起   From HK\$558 起

Themed dishes are on a rotation basis 主題菜式輪流供應

**25% discount on a la carte menu (food only) 七五折享用主餐牌美食 (只限食品)**

**Cake of the Month - Rum Chestnut Cream Cake 每月精選蛋糕 - 秣酒栗子忌廉蛋糕**



As October sets in, immerse yourself in the flavours of Autumn with Harbour Grand Café's new French classic dessert – Rum Chestnut Cream Cake. A moist sponge cake layered with smooth and delicate chestnut puree, with a touch of rum, creating a symphony of flavours that satisfy your taste buds. Topped with a rich filling of whipped cream, adorned with chestnut accents, promising a journey of indulgence like no other. Rum Chestnut Cream Cake is only available in October, priced at just HK\$398/lb.

踏入十月，屬於栗子的當造季節，Harbour Grand Café 咖啡廳全新推出法式經典甜品—秣酒栗子忌廉蛋糕。鬆軟的海綿蛋糕包裹著細膩柔滑的栗子蓉，另加入秣酒提味，突顯出栗子的濃厚香味。蛋糕外層以鮮忌廉覆蓋，再以栗子蓉及栗子作點綴，讓您的感官沉醉在一場多重層次的旅程。10 月限定的秣酒栗子忌廉蛋糕只售每磅港幣 398 元，為今個秋天展開序幕。

**Cake of the Month - Dark Chocolate Red Velvet Pumpkin Cake 每月精選蛋糕 - 黑朱古力紅絲絨南瓜蛋糕**



Trick or Treat! Enjoy our delicious Dark Chocolate Red Velvet Pumpkin Cake and bask in the magic of the season. Celebrate Halloween with a pumpkin-shaped cake that is filled with red velvet cake, 74% dark chocolate mousse as well as fresh pumpkin, giving each bit and explosion of rich chocolate flavor. Dark Chocolate Red Velvet Pumpkin Cake is available from 20–31 October only, priced at HK\$398/lb.

Special Offers for CK Group Staff – October 2024 - Harbour Grand Hong Kong  
長江集團員工優惠 - 2024 年 10 月份 - 港島海逸君綽酒店

不給糖就搗蛋！10 月，除了感受濃濃秋意，也是屬於萬聖節的月份。獨特的南瓜造型外表下，濃度 74% 的朱古力慕絲、新鮮南瓜肉及紅絲絨蛋糕作為夾心，每一口都能品嚐到多重層次的朱古力風味。黑朱古力紅絲絨南瓜蛋糕僅於 10 月 20 日至 31 日期間發售，每磅為港幣 398 元。

For enquiries and reservations, please call us at (852) 2121 2689 or email to [hgc@hghkcatering.com](mailto:hgc@hghkcatering.com).  
查詢詳情及預訂，請致電(852) 2121 2689 或電郵至 [hgc@hghkcatering.com](mailto:hgc@hghkcatering.com)。

[Reserve Here 按此訂購](#)

25% discount on cake 七五折享用蛋糕

## Kwan Cheuk Heen 君綽軒

### All-You-Can-Eat Dim Sum 點心放題

Indulge in a brilliant dim sum feast at the award-winning restaurant, Kwan Cheuk Heen. Our All-You-Can-Eat Dim Sum offers a wide selection of over 45 delectable dim sum, barbecue favourites, and Cantonese gourmet dishes for you to choose from. Join us daily from 12:00 pm to 2:30 pm and from 6:30 pm to 10:30 pm. As an added treat, every patron will receive a complimentary Baked Whole Abalone Puff, Braised Fish Maw Steak, and the soup of the day! Our All-You-Can-Eat Dim Sum is priced at HK\$328 per adult and HK\$278 per child.

獲獎中菜廳君綽軒點心放題提供超過 45 款精緻點心及特色美食，為您帶來一場豪華點心盛宴。每位惠顧點心放題之賓客更可免費獲贈君綽軒皇鮑魚酥、花膠扒以及豐料養生靚湯乙客！君綽軒點心放題於每天中午 12 時至下午 2 時 30 分及晚上 6 時 30 分至 10 時 30 分供應，成人每位港幣 328 元，小童每位港幣 278 元。

### Golden Autumn Hairy Crab Set Menu 金秋大閘蟹盛宴

Experience the autumn delights of hairy crab at Kwan Cheuk Heen! From 2 October to 30 November 2024, savour the richness of **5-tael Steamed Jiangsu Hairy Crab (1 piece)**, **Baked Sea Conch stuffed with Fresh Crab Meat**, **Braised Shark's Fin Soup with Hairy Crab Roe**, **Pan-fried Scallops stuffed with Shrimp Paste and Hairy Crab Roe**, **Braised 6-head Abalone with Goose Web**, and **Wok-fried Glass Vermicelli with Crab Meat and Shrimp Roe**, and complete your indulgence with warm **Black Sesame Dumplings in Sweetened Ginger Soup**. From just HK\$888 per person, immerse yourself in the distinct flavours of the hairy crab. Elevate your dining experience with a 5-Year Chen Nian Jia Fan or Yue Zhou Hua Diao for an extra price! Reserve via hotel eShop now and enjoy an exclusive 15% discount on the hairy crab feast!

秋日限定品嚐肥美鮮甜的時令大閘蟹！於 2024 年 10 月 2 日至 11 月 30 日期間，中菜廳君綽軒將為您帶來一場令人垂涎欲滴的大閘蟹盛宴套餐。菜單精選包括一隻清蒸五兩江蘇大閘蟹、鮮折蟹肉焗釀響螺、紅燒蟹粉翅、蟹粉煎釀百花玉帶、蠔皇 6 頭鮑魚扣鵝掌及蟹肉蝦籽炒粉絲，每道菜餚都散發著濃濃的甘香，讓您沉醉於大閘蟹的蟹黃與蟹肉的鮮味之中。最後我們更貼心為您準備一客的薑茶芝麻湯丸，為您暖胃驅寒。君綽軒大閘蟹盛宴每位港幣 888 元起，另可加購五年陳的紹興加飯酒或越洲花雕，為您的用餐體驗增添層次。現在起於酒店網上商店訂購君綽軒大閘蟹盛宴可享 85 折優惠！

For enquiries and reservations, please call us at (852) 2121 2691 or email to [kch@hghkcatering.com](mailto:kch@hghkcatering.com).  
查詢詳情及預訂，請致電 (852) 2121 2691 或電郵至 [kch@hghkcatering.com](mailto:kch@hghkcatering.com)。

[Reserve Here 按此訂購](#)

25% discount on dinner set menu 七五折享用晚市套餐

25% discount on a la carte menu (food only) 七五折享用主餐牌美食 (只限食品)

君綽軒  
Kwan Cheuk Heen



## Le 188° Restaurant & Lounge 餐廳及酒廊

Le 188°  
restaurant & lounge

Honored with 'No.1 Voted Best-ever Breathtaking View Award' by Weekend Weekly Dining Award 2024 榮獲《新假期》周刊必吃食店大獎 2024 的「必吃世一靚景打卡食店票王」殊榮。

### Taste of France 法國嗜味之旅

Embark on a French culinary journey at Le 188° Restaurant & Lounge! Savour the "Taste of France" and revel in the stunning backdrop of Victoria Harbour. Our chef Marco Furlan has meticulously crafted the symphony of French gastronomy. Menu highlights include **Roasted Beef Bone Marrow with Snail, Pan-fried Chilean Cod and Red Onion Emulsion in Porcini, French Rabbit Leg Confit, U.S. SRF Wagyu Beef, French Onion Soup with Cheese Toast**, and more.

於 Le 188° 餐廳及酒廊踏上一段法國美食之旅！在維多利亞港的映襯下，探索一系列法國美食的精髓。由意籍主廚 Marco Furlan 精心設計多款法國料理，精選包括**香烤牛骨髓伴田螺、香煎智利鱸魚配牛肝菌和紅洋蔥汁、法式油封兔腿肉、美國 SRF 和牛及法式洋蔥湯配芝士多士**等，讓您沉醉於法國的美食世界中。

### 5-Course Set Lunch/ Dinner 五道菜午市/晚市套餐

Escape the hustle and bustle of everyday life and head to Le 188° Restaurant & Lounge for a European gourmet treat. Le 188° Restaurant & Lounge offers a 188-degree panoramic view stretching out over the Victoria Harbour. Relax at any corner of the restaurant and enjoy the 5-course set lunch/dinner prepared by our chef, priced from HK\$568/HK\$818 per person.

逃離日常生活的喧囂，前往坐擁 188 度維港景致的 Le 188° 餐廳及酒廊享用歐陸美饌。於 Le 188° 餐廳及酒廊放鬆身心，享用由大廚為您精心準備的五道菜午/晚餐，價格每位由港幣 568 / 818 元起。

### 7-Course Tasting Menu 七道菜推介套餐

Immerse yourself in the relaxing vibes at Le 188° Restaurant & Lounge while savouring our 7-course tasting menu. The thoughtful flavour combinations and extraordinary plating skills will dazzle your eye and thrill your palate! 7-course tasting menu priced from HK\$888 per person.

沉醉於 Le 188° 餐廳及酒廊的浪漫氛圍中，品嚐我們的七道菜推介套餐，精緻的擺盤及別出心裁的食材搭配讓您體驗視覺及味覺的非凡享受！七道菜推介套餐價格每位由港幣 888 元起。

### Caviar · Bird's Nest · Black Truffle · Duck Foie Gras · Deluxe Tea Set

魚子醬 · 燕窩 · 黑松露 · 鴨肝 · 奢華下午茶套餐

Le 188° Restaurant & Lounge presents a deluxe afternoon tea set featuring Caviar, Bird's Nest, Black Truffle, and Duck Foie Gras, crafting an opulent tea feast to embrace the arrival of Autumn. Indulge in a selection of sweet and savoury treats including **Sweet Potato Buns and Truffle, Black Truffle Paris Brest, Pan-Fried Foie Gras, Flute Brioche and Mostarda, Bird's Nest French Raspberry Macaron, Caviar on Vegetable Tart, Chocolate Black Truffle Pudding**, and more. Immerse in the breathing vista of Victoria Harbour with a complimentary glass of selected sparkling wine, creating unforgettable moments to share with your loved ones.

The afternoon tea set for two persons is priced at HK\$628 on weekdays and HK\$688 on weekends/public holidays, respectively.

秋日來臨，Le 188° 餐廳及酒廊特別呈獻奢華下午茶套餐，採用醇香的魚子醬、矜貴的燕窩、黑松露及鴨肝，為您打造一場奢華且精緻的下午茶盛宴。精選下午茶鹹甜美點包括**甜薯麵包配松露、黑松露榛子泡芙、香煎鴨肝、牛油麵包配芥末蜜餞醬、法式燕窩紅桑子馬卡龍、蔬菜撻配精選魚子醬、朱古力黑松露布甸**及更多。每位賓客更可享一杯精選汽泡酒，與好友一同沉醉於維港壯麗景色之中。

於星期一至五以港幣 628 元起或於星期六、日及公眾假期以港幣 688 元起品嚐 Le 188° 餐廳及酒廊兩位用下午茶套餐。

For enquiries and reservations, please call us at (852) 2121 2693 or email to [le188@ghkcatering.com](mailto:le188@ghkcatering.com). 查詢詳情及預訂，請致電(852) 2121 2693 或電郵至 [le188@ghkcatering.com](mailto:le188@ghkcatering.com)。

### [Reserve Here](#) 按此訂購

**35% discount on afternoon tea set 六五折享用下午茶套餐**

**35% discount on set lunch and set dinner menu 六五折享用午市套餐及晚市套餐**

**35% discount on tasting menu 六五折享用推介套餐**

**25% discount on a la carte menu (food only) 七五折享用主餐牌美食 (只限食品)**



## Nagomi Japanese Restaurant 「和」日本料理

### Omakase 廚師精選

Nagomi Japanese Restaurant tantalizes your taste buds with expertly prepared omakase sets that feature all kinds of Japanese cuisines including appetizer, soup, sashimi/ sushi, grilled item, deep-fried item and dessert, providing a feast for the eyes as well as the palate with its unique Zen Garden setting. Omakase lunch set starts from HK\$680, dinner set starts from HK\$980.

「和」日本料理廚師團隊以最新鮮上乘的食材，為您送上精緻的壽司、刺身及天婦羅等多種日式料理，讓您盡情享受視覺和味覺的東瀛風味。廚師精選午市套餐由港幣 680 元起，晚市套餐由港幣 980 元起。

### All-You-Can-Eat 日式放題

Pamper yourself in an unlimited order on over 30 kinds of Japanese gourmet together with two main courses - **Beef Steak with Garlic and Duck Liver**, and **Sashimi Platter (Toro, Akami, Sea Urchin from Japan, Ark Shell & Hamachi)** during our 4-hour All-You-Can-Eat at Nagomi Japanese Restaurant. Every patron will receive a complimentary **Braised Abalone with Sake** (for dine-in only). All-You-Can-Eat starts from HK\$888 per adult and HK\$628 per child.

以拖羅、赤身、日本海膽、赤貝及平政組成的刺身拼盤和香蒜牛扒配鴨肝作為主菜，接著享受超過 30 款日式料理任點任食。每位食客還可獲贈清酒煮鮑魚乙客 (只供堂食)。「和」日本料理四小時日式放題成人每位只需港幣 888 元，小童每位只需港幣 628 元。

### Seasonal Japanese Delicacies - Pacific Saury Set Menu 時令秋刀魚套餐

Savour the Essence of Autumn with our Seasonal Pacific Saury Set Menu at Nagomi Japanese Restaurant. Pacific Saury, known as one of the flavours of Autumn, offers a tender texture with rich oils and nutritional value. Delight in a culinary journey starting with Hokkaido **Fresh Hyogo Oysters**, leading to a symphony of flavours featuring **Pacific Saury Sashimi, Grilled Abalone, Wagyu Beef with Garlic, King Prawn, Pumpkin and Sweet Potato Tempura, Pacific Saury Sushi, and Miso Soup with King Clam**, concluding with a perfect touch of a **Mochi Ice Cream**. As a special treat, the set menu includes a complimentary bottle of selected sake, allowing you to delve into the tastes of Japan's Autumn. Pacific Saury Set Menu will be available in October and November, priced at HK\$988 per person. Reserve your seat via hotel eShop to enjoy 15% discount.

盡情享用秋日美食！「和」日本料理推出時令秋刀魚套餐，為饗客呈獻一場獨特的秋天盛宴。秋刀魚被視為「秋日味覺」之代表，油脂豐厚、肉質肥美鮮嫩，且富含營養，為您的味蕾帶來驚喜。主廚嚴選兵庫縣的生蠔為菜單揭開序幕，再讓您逐一品味來自北海道的鮮美秋刀魚刺身、燒鮑魚及香蒜和牛粒、活花竹蝦、南瓜及蕃薯天婦羅、秋刀魚壽司及大蜆味噌湯，最後以雪糕糯米糍為過這個秋日盛宴畫上完美句號。套餐亦附贈一瓶清酒，一同探索日本秋季的滋味。時令秋刀魚套餐將於 10 月至 11 月供應，每位港幣 988 元起。於酒店網上商店訂購可享 85 折優惠。

### Sea Urchin Promotion 海膽祭

Experience the exquisite flavours of Japan as you indulge in the delicate and rich taste of fresh sea urchins from Nagomi Japanese Restaurant's **7-Course Sea Urchin Promotion Set Menu**. From traditional sea urchin sashimi to creamy sea urchin rice bowl, each bite will transport your taste buds to the shores of Japan, allowing you to fully immerse yourself in the bountiful flavours of the ocean. 7-Course Sea Urchin Promotion Set Menu is priced at HK\$990 per person. Don't forget to try our **Sea Urchin Bento** at HK\$490 per box during lunch hours for a delightful and satisfying meal. Pre-order the 7-Course Sea Urchin Promotion Set Menu and Sea Urchin Bento through hotel eShop to receive 10% discount.

「和」日本料理七道菜海膽祭套餐讓您品味新鮮日本海膽的細緻奢華與豐富口感。從傳統的海膽刺身到濃郁的海膽丼飯，每一口都能把您的味蕾帶到日本的海岸，享受來自大海的美味恩賜。七道菜海膽祭套餐每位港幣 990 元。午市另提供海膽便當，讓您全天候盡享海膽鮮甜的滋味，海膽便當每盒售價港幣 490 元。於酒店網上商店訂購七道菜海膽祭套餐及海膽便當可享 9 折優惠。

For enquiries and reservations, please call us at (852) 2121 2685 or email to [nagomi@ghkcatering.com](mailto:nagomi@ghkcatering.com). 查詢詳情及預訂，請致電 (852) 2121 2685 或電郵至 [nagomi@ghkcatering.com](mailto:nagomi@ghkcatering.com)。

### Reserve Here 按此訂購

**25% discount on a la carte menu and set menu (food only) 七五折享用主餐牌美食及套餐 (只限食品)**  
**20% discount on selected Japanese Sake 八折享用精選日本清酒**

LOBBY  
LOUNGE

**Lobby Lounge 大堂酒吧**

**2-Hour All-You-Can-Eat BBQ Skewer 兩小時串燒放題**

Indulge in an unlimited barbecue feast of over 40 delectable skewers paired with free-flowing selected beers, soft drinks, juices, coffee and tea at the Lobby Lounge. The feast also includes access to the salad bar, daily soup, Chinese and Western pastries, assorted fruits, and desserts. As a special treat, every guest can even enjoy a portion of Mövenpick ice cream for free. 2-hour All-You-Can-Eat BBQ Skewer is available daily from 3:00 pm to 12:00 am, priced from HK\$328 per person.

於大堂酒吧盡情享受超過 40 款串燒任點任食連精選啤酒、汽水、果汁、咖啡及茶無限暢飲。放題另提供自助沙律吧、是日餐湯、中式及西式糕點、精選水果及甜品，絕對讓您捧腹而回。作為特別禮遇，每位客人還可免費享用 Mövenpick 雪糕乙客。兩小時串燒放題於每天下午三時至凌晨十二時供應，每位只需港幣 328 元起。

**2-Hour All-You-Can-Drink 兩小時暢飲套餐**

Planning on a nice catch-up with your friends, or just looking for a post-work treat? Delight in trusty house pours, wines and beers during the 2-Hour All-You-Can-Drink running daily from 3:00 pm to 12:00 am at Lobby Lounge - from HK\$228 per person.

計劃相約好友聚膝談天說地，或在下班後與同事小酌一番？大堂酒吧於每天下午三時至凌晨十二時提供兩小時暢飲套餐，多款精選烈酒、葡萄酒及啤酒讓您無限暢飲，每位港幣 228 元起。

**Soufflé Pancakes 梳乎厘班戟**

Soufflé pancakes are now available at our Lobby Lounge! Indulge in the ultimate fluffy treat with three custom flavours of Mövenpick ice cream for just HK\$188!

口感香甜且富空氣感的梳乎厘班戟現已登陸大堂酒吧！只需港幣 188 元，您便可品嚐到新鮮即叫即做，鬆軟綿滑的梳乎厘班戟，搭配三款自選口味的 Mövenpick 雪糕。

For enquiries and reservations, please call us at (852) 2121 2683 or email to [ll@hghkcatering.com](mailto:ll@hghkcatering.com).  
查詢詳情及預訂，請致電 (852) 2121 2683 或電郵至 [ll@hghkcatering.com](mailto:ll@hghkcatering.com)。

**[Reserve Here](#) 按此訂購**

**20% discount on a la carte menu (food only) 八折享用主餐牌美食 (只限食品)**

**Wedding Open Month 婚宴開放月**

Join us for a month filled with wedding inspiration, exclusive offers and personalized consultations in October. We offering you and your partner a chance to experience our unique and enchanting wedding venue. Our professional catering team are here to cater your every needs. For reservation and details, please contact our Catering team.

Harbour Grand Hong Kong provides one of the city's largest pillar-less ballrooms and 2 mega Swarovski Chandeliers can make your wedding to be more elegant. Our signature sweeping white marble staircase leading couples to their dream wedding. Sunny, warm, hustle and bustle season is perfect for outdoor weddings. Hotel's rooftop Skyline Pavilion is a perfect place for outdoor wedding ceremony under the sky.

港島海逸君綽酒店將於2024年10月1日至31日舉行婚宴開放月，誠邀您與您的伴侶蒞臨參觀並挑選最合您心意的婚禮場地。我們專業的婚禮策劃團隊將會為您們提供個人化的建議，滿足您的需求。歡迎聯絡宴會部預約及了解詳情。

宴會廳採用無柱式設計，配上兩組龐大的施華洛世奇水晶吊燈，令您盛大的婚宴更顯高貴典雅，白色大理石樓梯更為新人建造夢寐以求的婚禮。酒店頂層海天閣，藍天白雲，陽光明媚，很適合舉行戶外婚禮。

**Special Wedding Package 「愛恆久」婚宴套餐**

Save more with deposit for your 2025 wedding! Our **Special Wedding Package** is priced at **HK\$9,999 (net) per table**, available from now to 21 September 2025 (Monday to Thursday, except Public Holiday). Priced at **HK\$9,999 + 10% per table**, available from now to 22 September to 31 December 2025 (Monday to Thursday, except Public Holiday).

**Special Offers for CK Group Staff – October 2024 - Harbour Grand Hong Kong**  
**長江集團員工優惠 - 2024 年 10 月份 - 港島海逸君綽酒店**

酒店全新推出「愛 恆久」婚宴套餐，每席港幣 9,999 元 (已包括加一服務費)，適用於即日起至 2025 年 9 月 21 日(適用於星期一至四，公眾假期除外)。每席港幣 9,999 元 (需收加一服務費)，適用於 2025 年 9 月 21 日至 12 月 31 日(適用於星期一至四，公眾假期除外)。現在預付 2024 年之婚宴酒席按金可節省更多！2025 婚宴套餐現已接受預訂！

Please contact Catering team at (852) 2121 2656 or email to [catering@hghkcatering.com](mailto:catering@hghkcatering.com) for more details.

歡迎致電 (852) 2121 2656 或電郵至 [catering@hghkcatering.com](mailto:catering@hghkcatering.com) 與宴會部聯絡了解更多優惠詳情。

- \* The above privileges will be offered with the minimum food and beverage charge is consumed
- \* 賓客須消費滿指定之最低餐飲消費金額方可享用以上之優惠
- \* Harbour Grand Hong Kong Catering Limited reserves all rights to alter the above item prices due to unforeseeable market price fluctuations and availability
- \* 如有任何市場價格之浮動，港島海逸君綽酒店保留更改以上酒席價格及各項目之權利
- \* The above packages are not applicable to all confirmed wedding bookings
- \* 以上優惠不適用於已確定之婚宴

**Great Value Monthly Serviced Suite Package 特惠月租組合**

Grand Deluxe Harbour View Room 貴麗豪華海景客房 From 由 HK\$21,000 起  
Executive Harbour View Suite 行政海景套房 From 由 HK\$38,860 起

- ✓ Free in-room internet 免費享用房內無線上網服務

Booking is valid until 31 October 2024 and staying period from now until 31 December 2024.  
預訂有效期至 2024 年 10 月 31 日，入住期為現在起至 2024 年 12 月 31 日。

**eShop 網上商店**

Gift voucher is a perfect way to say "Thank you", "You are the Best", "Well Done" etc. Please contact us at (852) 2121 2688 for more details. Stay closed for hotel hot deals with The BEST Price Guarantee thru below link <http://eshop.harbourgrand.com/hongkong/>

現金禮券現正發售！為摯愛親友送上港島海逸君綽酒店的祝福~ 請致電 (852) 2121 2688 向酒店職員查詢有關詳情。  
請即瀏覽 <http://eshop.harbourgrand.com/hongkong/zh> 盡享酒店最優惠價格保證！

**Terms and Conditions 條款及細則：**

- Valid staff I.D. or medical card is required to enjoy all the benefits mentioned 需出示有效之員工證明或醫療卡以享所有優惠
- Dining venue is subject to change based on the availability 用餐地點之安排須視乎餐廳情況而定
- Unless specified, all F&B offers are valid till 31 October 2024 除特別註明外，上述餐飲優惠有效期至 2024 年 10 月 31 日
- Child price is applicable to children aged 4-11 only 小童價格只適用於四至十一歲之小童
- Blackout dates apply 優惠不適用於指定日子
- Subject to availability 優惠須視乎供應情況而定
- Photos are for reference only 圖片只供參考
- Special promotion menus cannot be used in conjunction with other promotions or discounts 特別推廣菜譜不可與其他優惠或折扣一併使用
- All prices are subject to 10% service charge 須另收加一服務費
- Prices are subject to change without prior notice 價格如有任何更改，恕不另行通知
- Staff offer cannot be used in conjunction with other promotions or discounts 員工優惠不可與其他優惠或折扣一併使用
- Other terms and conditions apply 需受其他有關條款及細則約束
- In case of dispute, Harbour Grand Hong Kong reserves all rights of the final decision 如有任何爭議，港島海逸君綽酒店保留最終之決定權

For details and reservations 查詢及預訂：

F&B Department 餐飲部	Tel 電話：(852) 3908 6888	Email 電郵：fnb@hghkcatering.com
Catering Department 宴會部	Tel 電話：(852) 2121 2656	Email 電郵：catering@hghkcatering.com
Reservations 訂房部	Tel 電話：(852) 2121 2616	Email 電郵：rsvn.hghk@harbourgrand.com
Serviced Suites 服務式住宿	Tel 電話：(852) 2121 2667	Email 電郵：servicedsuites.hghk@harbourgrand.com

Harbour Grand Hong Kong  
23 Oil Street, North Point, Hong Kong (MTR Fortress Hill Station, Exit A)  
香港北角油街二十三號 (港鐵炮台山站 A 出口)