

Annual Dinner Package

1 January – 30 April 2024



Celebrate your company achievement with exquisite delights at Harbour Grand Hong Kong. Our elegant venues and delectable cuisines provide you the perfect choice to kick off another prosperous new year.

Chinese dinner menus from HK\$11,388 per table with unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours.

Inclusive of following privileges:

For a minimum of 8 tables:

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

Additional privileges for a minimum of 16 tables:

- One buffet lunch voucher for 2 persons at Harbour Grand Café for lucky draw
- * Up to 6 complimentary parking spaces
- * Designated foam board banner as stage decoration

Additional privileges for a minimum of 25 tables:

- Upgrade of beverage package from 3 hours to 4 hours
- * One buffet dinner voucher for 2 persons at Harbour Grand Café for lucky draw
- * Up to 8 complimentary parking spaces
- Complimentary refreshment during pre-dinner period (for 50 persons)

Beverage options:

- Extension of beverage package at HK\$500 per table per hour
- House red and white wine included with a supplement charge of HK\$600 per table

Terms & Conditions:
The above package is valid from 1 January till 30 April 2024
All prices are subject to 10% service charge
The above package cannot be used in conjunction with other promotional offers
In case of dispute, Harbour Grand Hong Kong reserves the right on the 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





花開富貴宴 Annual Dinner Menu I



戶戶笑哈哈(窩貼大明蝦) Deep-fried shrimp on toast

玉帶襯羅裳(珊瑚蚌炒帶子) Sautéed scallops and sea clam

發財好事來(發財蒜子扣金蠔) Braised dried oysters with sea moss and garlic

天官喜賜福(紅燒蟹肉翅) Braised shark's fin soup with crab meat 或 OR

祝君常得勝(雞絲燕窩羹) Braised bird's nest soup with chicken julienne

包羅皆萬有(翡翠原隻 8 頭鮮鮑扣花菇) Braised whole abalone (8-head) with black mushroom and vegetables

> 年年慶有餘(清蒸沙巴花尾斑) Steamed giant garoupa

金鳳慶回春(當紅脆皮雞) Deep-fried crispy chicken

嘻哈常歡笑(鮑汁章魚雞粒香苗) Fried rice with diced chicken and octopus in oyster sauce

歡欣常滿面(蝦子蟹肉炆伊麵) Braised E-fu noodles shrimp roe and crab meat

鴻運樂團圓(陳皮紅豆沙湯丸) Sweetened red bean cream with dried citrus peel and glutinous rice dumplings

> 雙星齊報喜(美點雙輝) Chinese petits fours

港幣 11,388 元正 (十二位用) (適用於星期一至日及公眾假期) HK\$11,388 for a table of 12 persons (Monday – Sunday & Public Holidays)

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours 包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

10% service charge apply 另收加一服務費

Menus and prices are subject to changes without prior notice 如菜譜或價格上有任何調整, 恕不另行通知

Prices valid from 1 January 2024 to 30 April 2024 以上菜譜價錢供應期由二零二四年一月一日至二零二四年四月三十日止





如意吉祥宴 Annual Dinner Menu II



金豬賀新禧(鴻運乳豬全體) Roasted whole suckling pig

名門金光耀(蟹子百花蝦丸) Deep-fried crab meat with shrimp paste

滿堂笑哈哈 (XO 醬翡翠帶子珊瑚蚌) Sautéed scallops, sea clam and seasonal vegetable with XO sauce

> 富貴牡丹開(金菇扒翡翠苗) Braised enoki mushrooms with vegetables

天官喜賜福(紅燒蟹肉翅) Braised shark's fin soup with crab meat 或 OR

祝君常得勝(海皇燕窩羹) Braised bird's nest soup with seafood

長年包好運(蠔皇原隻 8 頭鮮鮑扣花菇) Braised whole abalone (8-head) and black mushroom in oyster sauce

> 年年有盈餘(清蒸老虎斑) Steamed tiger garoupa

喜雀慶回春(桂花蒜香燒雞) Crispy chicken flavoured with crushed garlic and osmanthus

> 福星常照耀(干貝鮮蝦炒香苗) Fried rice with fresh shrimps and conpoy

满貫勝利來(上湯鮮蝦水餃) Shrimp dumplings in superior soup

新春樂團圓 (紅棗桂圓茶湯丸) Sweetened longan soup with red dates and glutinous rice dumplings

> 雙星齊報喜(美點雙輝) Chinese petits fours

港幣 12,388 元正 (十二位用) (適用於星期一至日及公眾假期) HK\$12,388 for a table of 12 persons (Monday – Sunday & Public Holidays)

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours 包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

10% service charge apply 另收加一服務費

Menus and prices are subject to changes without prior notice 如菜譜或價格上有任何調整, 恕不另行通知

Prices valid from 1 January 2024 to 30 April 2024 以上菜譜價錢供應期由二零二四年一月一日至二零二四年四月三十日止





大展鴻圖宴 Annual Dinner Menu III



珠光添寶氣(鴻運乳豬全體) Roasted whole suckling pig

黃金千萬両(百花釀蟹柑) Deep-fried crab claws coated with minced shrimp

滿屋黃金粒(碧綠帶子明蝦球) Sautéed prawns with scallop and vegetables

金股好市來(玉環柱甫拌金蠔) Braised conpoys in marrow with Dried oysters

大鵬喜展翅(紅燒干貝雞絲翅) Braised shark's fin soup with chicken julienne and conpoy OR 或

鴻圖展非凡(瑤柱燕窩羹) Braised bird's nest soup with conpoy

金錠皆滿掌(蠔皇原隻 6 頭鮮鮑扣鵝掌) Braised whole abalone (6-head) with goose webs in oyster sauce

> 年年慶有餘(清蒸大星斑) Steamed spotted garoupa

金雞來報喜(南乳脆皮燒雞) Deep-fried chicken with preserved red bean curd sauce

> 五穀慶豐收(生炒臘味糯米飯) Fried glutinous rice with preserved sausage

金屋常滿載(高湯煎粉果) Deep-fried shrimp dumplings served with supreme soup

合家甜蜜蜜(冰花蘆薈燉雪耳) Double-boiled sweetened aloe and snow fungus soup

> 雙星齊報喜(美點雙輝) Chinese petits fours

港幣 13,388 元正(十二位用)(適用於星期一至日及公眾假期) HK\$13,388 for a table of 12 persons (Monday – Sunday & Public Holidays)

Includes unlimited serving of chilled soft drinks, orange juice and house beer for 3 hours 包括席間 3 小時無限量供應汽水、橙汁及本地啤酒

10% service charge apply 另收加一服務費

Menus and prices are subject to changes without prior notice 如菜譜或價格上有任何調整, 恕不另行通知

Prices valid from 1 January 2024 to 30 April 2024 以上菜譜價錢供應期由二零二四年一月一日至二零二四年四月三十日止

