

婚宴自助午餐 / 晚餐套餐

Wedding Lunch Buffet / Dinner Buffet Package

尊享優惠 Privileges:

- 婚宴當晚免費入住行政豪華客房1晚並獲贈香檳1枝 (375毫升) 及迎賓果碟
Complimentary one night accommodation in Executive Deluxe Room with a bottle of champagne (375ml) and a welcome fruit plate on the wedding day
- 婚宴翌日免費享用灣景廳雙人自助早餐或於客房內享用美式早餐
Complimentary breakfast buffet for 2 patrons at Harbour Restaurant or American breakfast in the guestroom on the next day
- 預訂人數滿100位或以上，可享免費豪華平治轎車連司機接送服務3小時 (不包括隧道、收費道路及泊車費用)
Complimentary chauffeur-driven Benz limousine service for 3 hours for a guaranteed booking of 100 guests and above (tunnel, tollway and parking fees are not included)
- 免費使用宴會場地 (自助午餐：上午9時至下午3時；自助晚餐：下午4時至午夜12時)
Free use of The Function Room (from 9:00am-3:00pm for lunch buffet; from 4:00pm-12:00 midnight for dinner buffet)
- 免費婚禮佈景板 (寫上新人姓名) Complimentary wedding backdrop with the Bride and Groom's names
- 開席前無限供應雜果賓治及2款餐前小食 Free flow of welcome fruit punch and 2 selections of refreshment for the pre-event reception
- 席間無限供應橙汁 (最多3小時) Free flow of orange juice during the event (a maximum of 3 hours)
- 自攜洋酒免收開瓶費 Free corkage for self-brought wines
- 免費使用5層結婚蛋糕模型供拍照及切餅儀式 Complimentary use of 5-tier mock wedding cake for photo shooting and cake cutting ceremony
- 獲贈指定汽泡酒1支供祝酒儀式使用 One complimentary bottle of selected sparkling wine for toasting ceremony
- 獲贈3磅鮮果忌廉蛋糕1個 One complimentary fresh fruit cream cake (3 lbs)
- 免費使用迎賓桌及免費席上擺設 Free use of reception desk and complimentary centerpieces on all dining tables
- 自助午餐：免費使用泊車位2個，每個最多6小時；自助晚餐：免費使用泊車位3個，由下午4時起至婚宴結束，其中1輛可享免費通宵泊車 (視乎供應而定)
Free parking for 2 vehicles for a maximum of 6 hours each for lunch buffet; free parking for 3 vehicles from 4:00pm till the end of the event and free overnight parking for one of the vehicles for dinner buffet (subject to availability)
- 免費使用油畫架 Complimentary use of wedding photo display stand
- 獲贈精美嘉賓題名冊1本 One complimentary guest signature book
- 免費使用影音設備 (視乎供應而定) Complimentary use of audio-visual equipment (subject to availability)
- 免費使用新娘房間及保險箱 Complimentary use of bridal room and electronic safe
- 婚禮當日惠顧灣景國際餐飲服務，可享八折優惠
20% discount on food and beverage consumption at The Harbourview's outlets on the wedding day
- 獲贈灣景廳雙人自助晚餐禮券1張供慶祝結婚1週年使用
A complimentary dinner buffet coupon for 2 patrons at Harbour Restaurant for the first wedding anniversary
- 預訂中式滿月/百日宴套餐滿3席 (36位) 或以上，可享九折優惠
10% discount on Chinese Baby's Full Moon/100 Days Celebration Banquet for a booking of 3 tables (36 guests) and above
- 免費享用囍帖印刷服務 (最多100套)
Complimentary printing of wedding invitation cards (a maximum of 100 sets)

婚禮服務尊享優惠 Wedding Service Special Offers:

- 獲贈「奇華餅家有限公司」中式嫁喜禮餅八折優惠券1張
A 20% discount coupon for Chinese wedding pastries offered by "Kee Wah Bakery Limited"
- 獲贈「毅力醫護健康集團」婚前檢查優惠券1張
A discount coupon for pre-marital health check plan(s) offered by "Kinetics Medical and Health Group Co. Ltd."
- 惠顧「壹誓證婚服務」指定婚禮套餐可享八折優惠
20% discount on selected civil celebrant service package(s) offered by "An Oath Celebrant Service"
- 惠顧「Redblue Creation」婚紗攝影、婚禮攝影及攝錄服務可享用優惠套餐
Special package(s) for pre-wedding photography and wedding video & photo shooting on the wedding day offered by "Redblue Creation"
- 惠顧「Suki Make-up」新娘化妝可享九折優惠
10% discount on confirmation of bridal makeup on the wedding day offered by "Suki Make-up"
- 惠顧「Tiara Diamond & Gems」所有鑽飾及對戒可享八折優惠
20% discount on jewellery and wedding rings offered by "Tiara Diamond & Gems"
- 惠顧「希臘女神」豪華婚紗晚裝外租套餐可獲贈港幣\$1,000現金券
A HK\$1,000 cash coupon for wedding and evening gown rental package offered by "Beauty Hera"
- 惠顧「MC Louie」婚宴司儀服務可獲贈港幣\$2,000現金券
A HK\$2,000 cash coupon for MC service offered by "MC Louie"
- 惠顧「羅勤芳中華禮儀專業大妗有限公司」可獲贈大妗服務港幣\$1,000現金券及裙褂租借服務八折
A HK\$1,000 cash coupon on Chinese chaperone service and 20% discount on Chinese wedding gown rental service offered by "Lo Kan Fong Chinese Wedding Company"
- 惠顧「洲海味」過大禮服務可獲贈港幣\$200現金券
A HK\$200 cash coupon for Chinese betrothal service offered by "Chau Premium Company"
- 惠顧「千金」嫁喜金飾租借服務可享用優惠套餐
Special package(s) for gold ornament rental service offered by "Kallisti Gold"

尊享餐飲優惠 Special Beverage Offers:

- 每位另加港幣\$40，可享席間無限供應汽水及啤酒
Additional HK\$40 per guest for free flow of soft drinks and beer during the event
- 每位另加港幣\$50，可享席間無限供應特選紅、白餐酒
Additional HK\$50 per guest for free flow of house red and white wine during the event

條款及細則 Terms and Conditions:

- 價目另設加一服務費 Prices are subject to a 10% service charge
- 預訂人數由80位起 A minimum attendance of 80 guests is required
- 價目、優惠及服務項目如有更改，恕不另行通知 Prices, special offers and service items are subject to change without prior notice
- 適用於2022年12月31日或之前舉辦之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022
- 按供應情況而定 Subject to availability
- 酒精飲料之所有優惠、銷售及供應以灣景國際最後確認為準 All offers of, and the sale and supply of alcoholic beverages are subject to final confirmation of The Harbourview
- 如有任何爭議，灣景國際將保留最終決定權 In the event of any disputes, the decision of The Harbourview shall be final

婚宴自助午餐菜譜A Wedding Lunch Buffet Menu A

頭盤 Appetizers

- 三文魚及鯛魚刺身
Salmon and Snapper Sashimi
- 雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls
- 冰鎮鮮蝦及新西蘭青口
Chilled Shrimps and New Zealand Mussels
- 煙三文魚
Smoked Salmon
- 雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter
- 香草醬雜菌長通粉沙律
Penne Pasta Salad with Mushroom and Pesto Sauce
- 三文魚薯仔沙律
Potato Salad with Salmon
- 田園沙律
Mixed Garden Salad with Assorted Dressings
- 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale
in Honey Mustard Dressing
- 蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach
- 各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

- 波士頓海鮮周打忌廉湯
Boston Seafood Chowder
- 中式老火湯
Chinese-style Soup

烤肉專區 Carving

- 香草燒美國西冷牛扒
Roasted U.S. Sirloin of Beef with Herbs

熱盤 Hot Entrees

- 香煎紅鯛魚柳配刁草銀魚柳汁
Pan-seared Red Snapper Fillet with Dill and Anchovy Sauce
- 紅酒燴牛肋條
Braised Beef Spare Ribs with Red Wine
- 香烤雞扒配野菌忌廉汁
Roasted Chicken Steak with Mushroom Cream Sauce
- 三芝焗薯蓉
Baked Mashed Potato with Triple Cheese
- 蜜桃咕嚕肉
Sweet and Sour Pork with Peaches
- 醬爆花枝蝦仁
Stir-fried Squid and Shrimps with XO Sauce
- 雲耳炒時蔬
Wok-fried Seasonal Vegetables with Black Fungus
- 蠔皇乾燒伊麵
Braised E-fu Noodles in Oyster Sauce
- 菠蘿雞粒炒飯
Fried Rice with Diced Chicken and Pineapple

甜品 Desserts

- 麵包布甸 Bread Pudding
- 香芒布甸 Mango Pudding
- 紅桑子慕絲蛋糕 Raspberry Mousse Cake
- 蘋果金寶芝士蛋糕 Apple Crumble Cheesecake
- 焦糖布甸 Crème Caramel
- 黑森林蛋糕 Black Forest Cake
- 宇治抹茶木糠布甸 Uji Matcha Serradura Pudding
- 雜錦鮮果拼盤 Fresh Fruit Platter
- MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

- 咖啡及茶 Coffee and Tea
- 橙汁 Orange Juice

每位 **HK\$528** per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices

婚宴自助午餐菜譜B Wedding Lunch Buffet Menu B

頭盤 Appetizers

- 三文魚及鯛魚刺身
Salmon and Snapper Sashimi
- 雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls
- 冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳
Chilled Shrimps, New Zealand Mussels and Canadian Snow Crab Legs
- 煙三文魚
Smoked Salmon
- 雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter
- 巴馬火腿伴蜜瓜
Parma Ham with Melon
- 香烤鮮蝦配中東米沙律
Roasted Shrimp with Couscous Salad
- 三文魚薯仔沙律
Potato Salad with Salmon
- 田園沙律
Mixed Garden Salad with Assorted Dressings
- 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing
- 蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach
- 各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

- 牛肝菌忌廉湯
Cream of Porcini Mushroom Soup
- 中式老火湯
Chinese-style Soup

烤肉專區 Carving

- 燒美國肉眼扒配燒汁
Roasted U.S. Beef Ribeye with Gravy

熱盤 Hot Entrees

- 香煎紅鯛魚柳配刁草銀魚柳汁
Pan-seared Red Snapper Fillet with Dill and Anchovy Sauce
- 砵酒燴牛尾
Braised Oxtail with Port Wine
- 美式醬燒豬肋骨
Roasted Barbeque Baby Pork Spare Ribs in American Style
- 香烤春雞配芥末籽汁
Roasted Spring Chicken with Pommery Mustard Sauce
- 三芝焗薯蓉
Baked Mashed Potato with Triple Cheese
- 京都豬扒
Pan-fried Pork Chops in Sweet and Sour Sauce
- 醬爆花枝蝦仁
Stir-fried Squid and Shrimps with XO Sauce
- 雲耳炒時蔬
Wok-fried Seasonal Vegetables with Black Fungus
- 蝦籽雙菇炆伊麵
Braised E-fu Noodles with Mushrooms and Shrimp Roes
- 欖菜四季豆肉鬆炒飯
Fried Rice with Olive Vegetable, Sautéed Spring Beans and Minced Pork

甜品 Desserts

- 麵包布甸 Bread Pudding
- 紅桑子慕絲蛋糕 Raspberry Mousse Cake
- 蘋果金寶芝士蛋糕 Apple Crumble Cheesecake
- 焦糖布甸 Crème Caramel
- 意大利芝士蛋糕 Tiramisu
- 杏仁香蕉蛋糕 Almond Banana Cake
- 黑森林蛋糕 Black Forest Cake
- 宇治抹茶木糠布甸 Uji Matcha Serradura Pudding
- 雜錦鮮果拼盤 Fresh Fruit Platter
- MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

- 咖啡及茶 Coffee and Tea
- 橙汁 Orange Juice

每位 HK\$628 per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日之前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices

婚宴自助午餐菜譜C

Wedding Lunch Buffet Menu C

頭盤 Appetizers

- 三文魚、八爪魚、吞拿魚及鯛魚刺身
Salmon, Octopus, Tuna and Snapper Sashimi
- 雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls
- 冰鎮鮮蝦、東風螺、新西蘭青口及加拿大雪花蟹腳
Chilled Shrimps, Babylon Shells, New Zealand Mussels
and Canadian Snow Crab Legs
- 煙三文魚
Smoked Salmon
- 雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter
- 巴馬火腿伴蜜瓜
Parma Ham with Melon
- 香烤鮮蝦配中東米沙律
Roasted Shrimp with Couscous Salad
- 三文魚薯仔沙律
Potato Salad with Salmon
- 田園沙律
Mixed Garden Salad with Assorted Dressings
- 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale
in Honey Mustard Dressing
- 蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach
- 各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

- 煙肉鮮蠔周打忌廉湯
Oyster and Bacon Chowder
- 中式老火湯
Chinese-style Soup

烤肉專區 Carving

- 燒美國肉眼扒配燒汁
Roasted U.S. Beef Ribeye with Gravy
- 蜜糖芥末燒金門火腿
Honey Mustard-roasted Gammon Ham

熱盤 Hot Entrees

- 香煎海鱸魚柳配香草醬汁
Pan-seared Sea Bass Fillet with Pesto Sauce
- 砵酒燴牛尾
Braised Oxtail with Port Wine
- 美式醬燒豬肋骨
Roasted Barbeque Baby Pork Spare Ribs in American Style
- 泰式紅咖喱海鮮
Thai Red Curry with Seafood
- 三芝焗薯蓉
Baked Mashed Potato with Triple Cheese
- 西蘭花炒花枝蝦仁
Wok-fried Broccoli with Shrimps and Cuttlefish
- 西檸杏片炸雞柳
Deep-fried Chicken Slices with Almond Flakes in Lemon Sauce
- 竹筴北菇扒時蔬
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms
- 蝦籽雙菇炆伊麵
Braised E-fu Noodles with Mushrooms and Shrimp Roes
- 瑤柱蛋白脆米炒飯
Fried Crispy Rice with Egg White and Dried Conpoy

甜品 Desserts

- 麵包布甸 Bread Pudding
- 香芒布甸 Mango Pudding
- 蘋果金寶芝士蛋糕 Apple Crumble Cheesecake
- 焦糖布甸 Crème Caramel
- 意大利芝士蛋糕 Tiramisu
- 杏仁香蕉蛋糕 Almond Banana Cake
- 黑森林蛋糕 Black Forest Cake
- 宇治抹茶木糠布甸 Uji Matcha Serradura Pudding
- 雜錦鮮果拼盤 Fresh Fruit Platter
- MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

- 咖啡及茶 Coffee and Tea
- 橙汁 Orange Juice

每位 HK\$728 per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日之前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices

婚宴自助晚餐菜譜A Wedding Dinner Buffet Menu A

頭盤 Appetizers

三文魚、八爪魚、北海道帶子及鯛魚刺身
Salmon, Octopus, Hokkaido Scallop and Snapper Sashimi

雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls

冰鎮鮮蝦、新西蘭青口及加拿大雪花蟹腳
Chilled Shrimps, New Zealand Mussels and
Canadian Snow Crab Legs

雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter

巴馬火腿伴蜜瓜
Parma Ham with Melon

煙三文魚
Smoked Salmon

香烤鮮蝦配中東米沙律
Roasted Shrimp with Couscous Salad

三文魚薯仔沙律
Potato Salad with Salmon

田園沙律
Mixed Garden Salad with Assorted Dressings

慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale
in Honey Mustard Dressing

蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach

烤雞菠蘿蕃茄沙律配韓式芝麻醬
Roasted Chicken Salad with Pineapple, Tomato and
Sesame Dressing in Korean Style

各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

牛肝菌忌廉湯
Cream of Porcini Mushroom Soup

中式老火湯
Chinese-style Soup

烤肉專區 Carving

香草燒美國西冷牛扒
Roasted U.S. Sirloin of Beef with Herbs

熱盤 Hot Entrees

香煎海鱸魚柳配香草醬汁
Pan-seared Sea Bass Fillet with Pesto Sauce

紅酒燴牛肋條
Braised Beef Spare Ribs with Red Wine

香橙醬燒豬肋骨
Roasted Barbeque Baby Pork Spare Ribs
with Orange Marmalade

香烤春雞配芥末籽汁
Roasted Spring Chicken with Pommery Mustard Sauce

煙肉芝士焗薯蓉
Baked Mashed Potato with Cheese and Bacon

西檸杏片炸雞柳
Deep-fried Chicken Slices with Almond Flakes in Lemon Sauce

香辣茄汁炒虎蝦
Wok-fried Tiger Prawns with Spicy Tomato Sauce

竹筴北菇扒時蔬
Braised Seasonal Vegetables with Bamboo Piths and Mushrooms

蝦籽雙菇炆伊麵
Braised E-fu Noodles with Mushrooms and Shrimp Roes

海皇蟹籽炒飯
Fried Rice with Assorted Seafood and Crab Roes

甜品 Desserts

麵包布甸 Bread Pudding

意式香芒奶凍 Mango Panna Cotta

檸檬馬令撻 Lemon Meringue Tarts

藍莓芝士蛋糕 Blueberry Cheesecake

焦糖布甸 Crème Caramel

意大利芝士蛋糕 Tiramisu

杏仁香蕉蛋糕 Almond Banana Cake

雜錦甜甜圈 Mixed Doughnuts

雜錦鮮果拼盤 Fresh Fruit Platter

MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

咖啡及茶 Coffee and Tea

橙汁 Orange Juice

每位 HK\$728 per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日之前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices

婚宴自助晚餐菜譜B Wedding Dinner Buffet Menu B

頭盤 Appetizers

- 三文魚、八爪魚、油甘魚及鯛魚刺身
Salmon, Octopus, Hamachi and Snapper Sashimi
- 雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls
- 冰鎮鮮蝦、新西蘭青口、東風螺及加拿大雪花蟹腳
Chilled Shrimps, New Zealand Mussels, Babylon Shells
and Canadian Snow Crab Legs
- 雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter
- 巴馬火腿伴蜜瓜
Parma Ham with Melon
- 煙三文魚
Smoked Salmon
- 香烤鮮蝦配中東米沙律
Roasted Shrimp with Couscous Salad
- 三文魚薯仔沙律
Potato Salad with Salmon
- 田園沙律
Mixed Garden Salad with Assorted Dressings
- 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale
in Honey Mustard Dressing
- 蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach
- 金柚蟹肉鍋巴
Rice Cracker topped with Crabmeat and Pomelo
- 各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

- 龍蝦濃湯
Lobster Bisque
- 中式老火湯
Chinese-style Soup

烤肉專區 Carving

- 燒美國肉眼扒配燒汁
Roasted U.S. Beef Ribeye with Gravy
- 蜜糖芥末燒金門火腿
Honey Mustard-roasted Gammon Ham

熱盤 Hot Entrees

- 香煎比目魚柳配香辣菠蘿莎莎
Pan-seared Halibut Fillet with Spicy Pineapple Salsa
- 砵酒燴牛面頰肉
Braised Beef Cheek with Port Wine
- 香橙醬燒豬肋骨
Roasted Barbeque Baby Pork Spare Ribs
with Orange Marmalade
- 清蒸沙巴大龍躉
Steamed Fresh Sabah Grouper
- 煙肉芝士焗薯蓉
Baked Mashed Potato with Cheese and Bacon
- 鴻運脆皮燒雞
Roasted Crispy Chicken
- 香辣茄汁炒虎蝦
Wok-fried Tiger Prawns with Spicy Tomato Sauce
- 花膠北菇扒時蔬
Braised Seasonal Vegetables with Fish Maw and Mushrooms
- 豉油皇龍鬚炒麵
Fried Noodles with Squid in Soy Sauce
- 海皇蟹籽炒飯
Fried Rice with Assorted Seafood and Crab Roes

甜品 Desserts

- 麵包布甸 Bread Pudding
- 迷你葡撻 Mini Portuguese Egg Tarts
- 宇治抹茶木糠布甸 Uji Matcha Serradura Pudding
- 藍莓芝士蛋糕 Blueberry Cheesecake
- 焦糖布甸 Crème Caramel
- 意大利芝士蛋糕 Tiramisu
- 杏仁香蕉蛋糕 Almond Banana Cake
- 紅桑子慕絲蛋糕 Raspberry Mousse Cake
- 意式香芒奶凍 Mango Panna Cotta
- 雜錦甜甜圈 Mixed Doughnuts
- 雜錦鮮果拼盤 Fresh Fruit Platter
- MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

- 咖啡及茶 Coffee and Tea
- 橙汁 Orange Juice

每位 HK\$828 per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日之前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices

婚宴自助晚餐菜譜C Wedding Dinner Buffet Menu C

頭盤 Appetizers

三文魚、北海道帶子、八爪魚、油甘魚及鯛魚刺身
Salmon, Hokkaido Scallop, Octopus, Hamachi and Snapper Sashimi

雜錦壽司及壽司卷
Assorted Sushi and Sushi Rolls

冰鎮鮮蝦、新西蘭青口、東風螺、新西蘭生蠔及加拿大雪花蟹腳
Chilled Shrimps, New Zealand Mussels, Babylon Shells, New Zealand Oysters and Canadian Snow Crab Legs

雜錦凍肉及沙樂美腸拼盤
Assorted Cold Cut and Salami Platter

巴馬火腿伴蜜瓜
Parma Ham with Melon

煙三文魚
Smoked Salmon

香烤鮮蝦配中東米沙律
Roasted Shrimp with Couscous Salad

三文魚薯仔沙律
Potato Salad with Salmon

田園沙律
Mixed Garden Salad with Assorted Dressings

慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁
Slow-cook Chicken Breast Salad with Pumpkin and Kale in Honey Mustard Dressing

蘋果蜜桃煙鴨胸沙律
Smoked Duck Breast Salad with Apple and Peach

金柚蟹肉鍋巴
Rice Cracker topped with Crabmeat and Pomelo

各式麵包及牛油
Assorted Bread Rolls and Butter

熱湯 Soups

龍蝦濃湯 Lobster Bisque

中式老火湯 Chinese-style Soup

烤肉專區 Carving

燒美國肉眼扒配燒汁
Roasted U.S. Beef Ribeye with Gravy

蜜糖芥末燒金門火腿
Honey Mustard-roasted Gammon Ham

熱盤 Hot Entrees

香煎比目魚柳配香辣菠蘿莎莎
Pan-seared Halibut Fillet with Spicy Pineapple Salsa

黑椒牛仔骨
Wok-fried Beef Short Ribs with Black Pepper

香橙醬燒豬肋骨
Roasted Barbeque Baby Pork Spare Ribs with Orange Marmalade

西班牙燴羊肉
Braised Lambs in Spanish Style

煙肉芝士焗薯蓉
Baked Mashed Potato with Cheese and Bacon

鴻運脆皮燒雞
Roasted Crispy Chicken

香辣茄汁炒虎蝦
Wok-fried Tiger Prawns with Spicy Tomato Sauce

花膠北菇扒時蔬
Braised Seasonal Vegetables with Fish Maw and Mushrooms

清蒸沙巴大龍躉
Steamed Fresh Sabah Grouper

豉油皇龍鬚炒麵
Fried Noodles with Squid in Soy Sauce

海皇蟹籽炒飯
Fried Rice with Assorted Seafood and Crab Roes

甜品 Desserts

麵包布甸 Bread Pudding

迷你葡撻 Mini Portuguese Egg Tarts

宇治抹茶木糠布甸 Uji Matcha Serradura Pudding

藍莓芝士蛋糕 Blueberry Cheesecake

焦糖布甸 Crème Caramel

意大利芝士蛋糕 Tiramisu

杏仁香蕉蛋糕 Almond Banana Cake

紅桑子慕絲蛋糕 Raspberry Mousse Cake

意式香芒奶凍 Mango Panna Cotta

雜錦甜甜圈 Mixed Doughnuts

雜錦鮮果拼盤 Fresh Fruit Platter

MÖVENPICK 雪糕 MÖVENPICK Ice Cream

飲品 Beverages

咖啡及茶 Coffee and Tea

橙汁 Orange Juice

每位 HK\$928 per guest

價目另設加一服務費 Price is subject to a 10% service charge

適用於2022年12月31日之前之婚宴 Applicable to wedding buffets to be held on or before 31 December 2022

由於市場價格浮動，灣景國際保留更改菜譜項目及價格之權利

In the event of unpredictable market price fluctuations, The Harbourview reserves the right to adjust the menu items and prices