



## Annual Dinner Package

1 January – 30 April 2019

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\$8,988 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 one glass of welcome fruit punch for each guest
- ❖ Complimentary one bottle of house wine per table
- ❖ Free corkage for one bottle of self-brought wine or hard liquor per table
- ❖ Three complimentary parking spaces
- ❖ Complimentary mahjong 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 six 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 eight complimentary parking spaces
- ❖ Complimentary refreshment during pre-dinner period (for 50 persons)

#### Beverage options:

- ❖ Extension of beverage package at HK\$400 per table per hour
- ❖ House red and white wine included with a supplement charge of HK\$500 per table

#### Terms & Conditions:

The above package is valid from 1 January till 30 April 2019  
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 2649  
or email [catering@hghkcatering.com](mailto:catering@hghkcatering.com)  
Please visit [www.harbourgrand.com/hongkong](http://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

五福喜臨門 (乳豬大拼盤)  
Roasted suckling pig platter

戶戶笑顏開 (黃金窩貼蝦)  
Deep-fried prawns on toast

黃金遍滿地 (川汁翡翠花姿玉帶)  
Sautéed cuttlefish, scallop and vegetables with chilli sauce

好市大利來 (蒜子大利扣金蠔)  
Braised dried oysters with pig's tongue and garlic

四季喜如春 (海底椰象拔蚌燉雞)  
Double-boiled chicken soup with geoduck and sea coconut

心想事成 (翡翠原隻鮮鮑)  
Braised whole abalone with vegetables

年年慶有餘 (清蒸沙巴龍躉)  
Steamed giant garoupa

金鳳喜迎春 (君綽脆皮燒雞)  
Deep-fried crispy chicken

歲歲迎豐收 (鮑汁火鴨粒炒香苗)  
Fried rice with duck meat in abalone sauce

歡笑常滿面 (蝦籽雜菌燴伊麵)  
Braised e-fu noodles with mushroom and shrimp roe

新春慶團圓 (椰香紫米露湯丸)  
Sweetened coconut cream with red glutinous rice and sesame dumplings

雙星齊報喜 (美點雙輝)  
Chinese petits fours

**HK\$8,988 for a table of 12 persons (Monday – Thursday)**  
港幣 8,988 元正 (十二位用) (適用於星期一至四)

OR 或

**HK\$9,288 for a table of 12 persons (Friday – Sunday & Public Holidays)**  
港幣 9,288 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 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 till 30 April 2019  
以上菜譜價錢供應期至二零一九年四月三十日止



## 如意吉祥宴 Annual Dinner Menu II

金豬賀新禧 (鴻運乳豬全體)

Roasted whole suckling pig

財源滾滾來 (蜂巢荔茸帶子)

Deep-fried scallop coated with mashed taro

金玉滿華堂 (松露 XO 蝦仁海螺片)

Sautéed shrimps and sliced sea whelk with truffle XO sauce

萬事皆如意 (蟹肉扒雙寶蔬)

Braised crab meat with straw mushroom and vegetables

祝君長得勝 (雞茸燴燕窩)

Braised bird's nest soup with minced chicken

理想事事成 (原隻鮮鮑扣鵝掌)

Braised whole abalone and goose webs

年年慶有餘 (清蒸老虎斑)

Steamed tiger groupa

喜雀慶回春 (桂花蒜香燒雞)

Deep-fried chicken flavoured with crushed garlic and osmanthus fragrans

福滿樂乾坤 (錦繡海皇燴香苗)

Fried rice with assorted seafood

腰纏千萬貫 (上湯煎粉果)

Deep-fried shrimp dumplings served with supreme soup

金銀載滿屋 (富貴長春露湯丸)

Sweetened soup with dried longan, lily bulbs, lotus seed, red dates and glutinous dumplings

雙星齊報喜 (美點雙輝)

Chinese petits fours

**HK\$9,688 for a table of 12 persons (Monday – Thursday)**

港幣 9,688 元正 (十二位用) (適用於星期一至四)

OR 或

**HK\$9,988 for a table of 12 persons (Friday – Sunday & Public Holidays)**

港幣 9,988 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 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 till 30 April 2019

以上菜譜價錢供應期至二零一九年四月三十日止



## 大展鴻圖宴 Annual Dinner Menu III

福祿喜臨門 (花開富貴撈起)

New Year "Lo Hei" Platter

黃金千萬兩 (百花釀蟹拑)

Deep-fried crab claws coated with minced shrimp

心想事成 (碧綠海中寶)

Sautéed scallops, prawns and sea clams with vegetables

金股好市來 (蒜子金蠔瑤柱甫)

Braised whole conpoy with dried oysters and garlic

鴻圖大展翅 (蟹皇蟹肉燴燕窩)

Braised bird's nest soup with crab roe and crab meat

金銀皆滿堂 (蠔皇原隻六頭鮮鮑扣花菇)

Braised whole abalone (6-head) and mushroom with vegetables

年年慶有餘 (清蒸大星斑)

Steamed spotted groupa

金雞來報喜 (君綽脆皮燒雞)

Deep-fried crispy chicken

五穀慶豐收 (臘味糯米飯)

Fried glutinous rice with preserved meat

歲歲迎豐年 (上湯松露鮮蝦雲吞)

Shrimp dumplings with truffle paste in soup

花開迎富貴 (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

**HK\$11,688 for a table of 12 persons (Monday – Thursday)**

港幣 11,688 元正 (十二位用) (適用於星期一至四)

OR 或

**HK\$11,988 for a table of 12 persons (Friday – Sunday & Public Holidays)**

港幣 11,988 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 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 till 30 April 2019

以上菜譜價錢供應期至二零一九年四月三十日止