



THE EXCELSIOR
HONG KONG

2019年壽宴及彌月晚宴精選

凡惠顧晚宴自助餐五十人或中式晚宴五席或以上，即享下列優惠：

- ❖ 席前麻雀耍樂及茗茶招待
- ❖ 每席奉送子薑紅雞蛋或蟠桃壽包
- ❖ 每席奉送紅或白餐酒乙瓶
- ❖ 自攜洋酒可免開瓶費（每席乙瓶）
- ❖ 請柬連封套（每席十二套，不包括印刷）
- ❖ 席上鮮花擺設
- ❖ 免費酒店泊車位兩個
- ❖ 「天匠攝影」攝影服務優惠券[#]

查詢預訂，請致電 2837 6965 聯絡宴會部

[#]受贊助商條款及細則限制

此優惠套餐不可與其他推廣優惠或貴賓卡同時使用

Birthday and Full Moon Dinner Package 2019

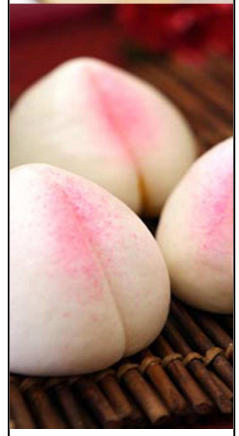
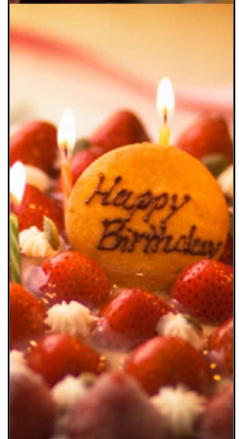
For a minimum booking of 50 persons for Dinner Buffet or five tables of 12 persons each for Chinese Dinner, the following benefits will be included:

- ❖ Complimentary mahjong facilities and Chinese tea service
- ❖ Complimentary pickled ginger and red eggs or birthday buns per table
- ❖ Complimentary one bottle of house red or white wine per table
- ❖ Free corkage for one bottle of self-brought-in spirits per table
- ❖ Complimentary invitation cards (12 sets per table, excluding printing)
- ❖ Flower arrangement for each table
- ❖ Two complimentary hotel valet car parking spaces
- ❖ "Asgard Studio" discount coupon for photo shooting service[#]

For details and reservations,
please call our Catering Department at 2837 6965

[#]Subject to sponsor's terms and conditions

*This package cannot be used in conjunction with any other promotional offers,
VIP cards or other discount vouchers.*





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精選壽宴及彌月中式晚宴菜譜 I
2019 Birthday and Full Moon Chinese Dinner Menu I

鴻運乳豬拼盤
Roasted Suckling Pig Combination

碧綠蝦仁蚌片
Sautéed Shrimps and Clams with Vegetables

翡翠肘子扒花膠
Braised Fish Maw and Yunnan Ham with Vegetables

蓮子百合桂圓螺頭燉雞湯
Double-boiled Chicken Soup with Lotus Seeds, Lily Bulbs, Longan and Sea Whelk

清蒸海青斑
Steamed Green Grouper

一品蒜香燒雞
Roasted Crispy Chicken with Crushed Garlic

鮮蝦荷葉飯
Fried Rice with Shrimps Wrapped in Lotus Leaf

鮑汁炆伊麵
Braised E-fu Noodles in Abalone Sauce

蓮子百合紅豆沙
Sweetened Red Bean Cream Soup with Lotus Seeds and Lily Bulbs

美點雙輝映
Assorted Petits Fours

合時鮮果盤
Seasonal Fruit Platter

每席(十二人) 港幣 7,588 元
(包括三小時無限供應汽水、啤酒及橙汁)
HK\$7,588 per table of 12 persons
(Inclusive of unlimited serving of soft drinks, beers and chilled orange juice
for three hours)

需另收加一服務費
Subject to a 10% service charge

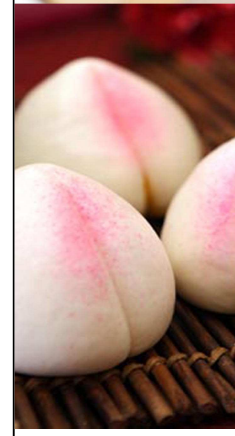
* 此優惠只適用於 2019 年 3 月 31 日或之前舉行之壽宴及彌月中式晚宴
This package is applicable to the Birthday and Full Moon Chinese Dinner Banquet held on or
before 31 March 2019

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Amenities, menus and prices are subject to change without prior notice

The Excelsior, Hong Kong, 281 Gloucester Road, Causeway Bay, Hong Kong. Telephone (852) 2894 8888
E-mail – General enquiry: exhkg-info@mohg.com E-mail – Room reservations: exhkg-reservations@mohg.com
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THE EXCELSIOR
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精選壽宴及彌月中式晚宴菜譜 II
2019 Birthday and Full Moon Chinese Dinner Menu II

鴻運乳豬全體
Roasted Whole Suckling Pig

XO 醬碧綠帶子花枝
Sautéed Scallops and Cuttlefishes with Vegetables in XO Sauce

鮑汁花膠筒燴金錢
Braised Fish Maw and Japanese Mushrooms in Abalone Sauce

竹笙海皇燕窩羹
Braised Assorted Seafood Soup with Bamboo Piths

清蒸花尾躉
Steamed Mottled Garoupa

怡東一品燒雞
Roasted Crispy Chicken

福建炒絲苗
Fried Rice in Fukien Style

金絲燴伊麵
Braised E-fu Noodles with Yunnan Ham

生磨合桃露
Sweetened Walnut Cream Soup

美點雙輝映
Assorted Petits Fours

合時鮮果盤
Seasonal Fruit Platter

每席(十二人) 港幣 8,588 元
(包括三小時無限供應汽水、啤酒及橙汁)
HK\$8,588 plus 10% service charge per table of 12 persons
(Inclusive of unlimited pouring of soft drinks, beer and chilled orange juice
for three hours)

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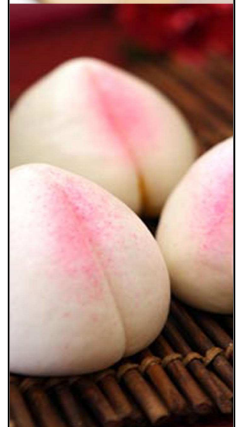
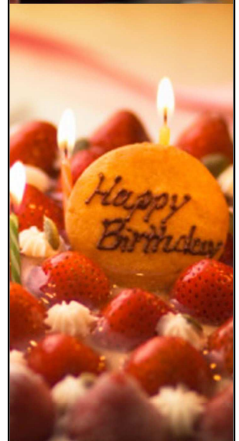
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精選壽宴及彌月晚宴自助餐菜譜 I
2019 Birthday and Full Moon Dinner Buffet Menu I

Appelizer 頭盤

Smoked Scottish Salmon with Condiments

煙燻蘇格蘭三文魚

Cured Meat Platter

凍肉拼盤

Seafood and Aloe Salad

海鮮蘆薈沙律

Pastrami, Beet Root and Portobello Salad

煙牛肉紅菜頭大啡菇沙律

Spicy Tuna and Pomelo Salad

辣味吞拿魚柚子沙律

German Potato and Bacon Salad

德國煙肉薯仔沙律

Tomato and Mozzarella Salad, Pesto Dressing (V)

意式番茄芝士沙律 (V)

Thai Style Papaya Shrimp Salad

泰式青木瓜大蝦沙律

Garden Green 沙律

Australian Romaine Lettuce & Mesclun Leaves

羅馬生菜及雜錦生菜

Balsamic Vinaigrette, Thousand Island, Caesar Dressing

意式黑醋汁、千島汁、凱撒沙律汁

Reggiano Flakes, Crisp Bacon, Crouton

芝士片、煙肉、蒜蓉麵包粒

Olive, Sundried Tomato, Red Onion

橄欖、風乾番茄、紅洋蔥

Chilled Seafood on Ice 海鮮凍盤

Shrimp, Jade Conch, New Zealand Mussel

鮮蝦、翡翠螺、紐西蘭青口

Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedge

紅酒乾蔥汁、雞尾酒醬、檸檬角





THE EXCELSIOR
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Selection of Sashimi 刺身

Norwegian Salmon, Tuna, Snapper
挪威三文魚、金槍魚、鯛魚

Selection of Sushi 壽司

Egg, Squid, Crab Meat, Eel, Bean Curd
玉子、魷魚、蟹柳、鰻魚、腐皮
Soy Sauce, Pickled Ginger, Wasabi
豉油、酸薑、日式芥末

Soup 湯

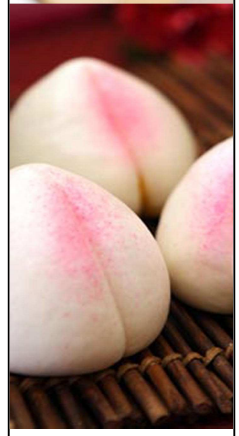
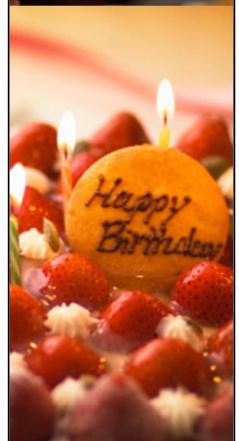
Baby Shrimps and Tomato Cream Soup
明蝦番茄忌廉湯
Selection of Rolls & Bread
雜錦麵包

Carving 烤肉

Roasted Australian Angus Beef Sirloin, Black Pepper Sauce
燒澳洲安格斯西冷配黑椒汁

Hot Chaffing 熱盤

Roasted New Zealand Lamb Legs with Honey Herb Crust
燒紐西蘭羊腩配蜜糖香草脆
Roasted Pork Knuckle, Pommery Sauce
德國鹹豬手配芥末子汁
Indian Chicken Tikka Masala
印度咖哩雞
Pan-fried Seabass, Champagne Cream Sauce
香煎鱸魚配香檳忌廉汁
Braised E-Fu Noodles with Straw Mushrooms
乾燒伊麵
Thai Style Seafood Fried Rice with Shrimp Head Oil
泰式蝦頭油海鮮炒飯
Sautéed Potatoes with Bacon
煙肉炒薯仔
Wok-fried Seasonal Vegetables
清炒時蔬





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Dessert 甜品

Cassis Cream with Pistachio Sponge

黑加侖子忌廉配開心果蛋糕

Coconut & Passion Fruit Mousse

椰子熱情果慕絲

White Peach Mousse with Raspberry Jelly

白桃慕絲配紅桑子啫喱

Blueberry Cheese Cake

藍莓芝士蛋糕

Red Bean Sweet Soup

紅豆沙

Vanilla Panna Cotta

香草奶凍

Mini Portuguese Egg Tart

迷你葡撻

Seasonal Fresh Fruit Platter

新鮮生果碟

Coffee or Tea

咖啡或茶

每位 港幣 600 元

(包括三小時無限供應汽水、啤酒及橙汁)

HK\$600 per person

(Inclusive of unlimited serving of soft drinks, beers and chilled orange juice for three hours)

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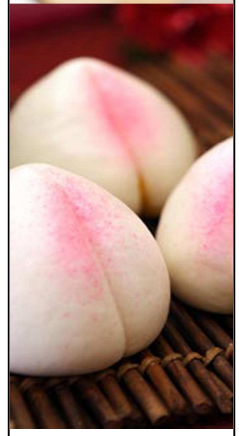
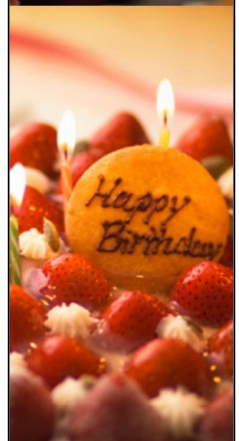
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精選壽宴及彌月晚宴自助餐菜譜 II 2019 Birthday and Full Moon Dinner Buffet Menu II

Appetizer 頭盤

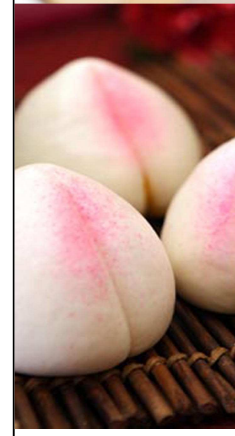
- Smoked Scottish Salmon with Condiments
煙燻蘇格蘭三文魚
- Cured Meat Platter
凍肉拼盤
- Parma Ham with Cantaloup Melon
意大利風乾巴馬火腿配哈密瓜
- Vegetable Antipasti
意式前菜
- Thai Style Minced Pork and Green Bean Salad
泰式辣肉碎青豆沙律
- Smoked Duck Breast Salad, Hoisan Dressing
煙鴨胸沙律配海鮮醬
- Mediterranean Prawn Salad
地中海大蝦沙律
- Potato and Leek Salad, Wasabi Dressing
大蒜薯仔沙律配日式芥末醬
- Wild Mushroom and Apple Salad
野菌青蘋果沙律

Garden Green 沙律

- Australian Romaine Lettuce & Mesclun Leaves
羅馬生菜及雜錦生菜
- Balsamic Vinaigrette, Thousand Island, Caesar Dressing
意式黑醋汁、千島汁、凱撒沙律汁
- Reggiano Flake, Crisp Bacon, Crouton
芝士片、煙肉、蒜蓉麵包粒
- Olive, Sundried Tomato, Red Onion
橄欖、風乾番茄、紅洋蔥

Chilled Seafood on Ice 海鮮凍盤

- Snow Crab, Shrimp, Jade Conch, Crayfish, New Zealand Mussel
鱈長蟹、鮮蝦、翡翠螺、龍蝦仔、紐西蘭青口
- Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedge
紅酒乾蔥汁、雞尾酒醬、檸檬角





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Selection Sashimi 刺身

Norwegian Salmon, Tuna, Octopus, Yellowtail
挪威三文魚、吞拿魚、八爪魚、油甘魚

Selection of Sushi 壽司

Egg, Squid, Crab Meat, Eel, Bean Curd
玉子、魷魚、蟹柳、鰻魚、腐皮

Soy Sauce, Pickled Ginger, Wasabi
豉油、酸薑、日式芥末

Soup 湯

Lobster Bisque
龍蝦湯

Selection of Rolls & Bread
雜錦麵包

Carvery 烤肉

Roasted Australian Angus Beef Rib Eye, Whisky Black Pepper Sauce
燒澳洲安格斯肉眼配威士忌黑椒汁

Hot Chaffing 熱盤

Roasted New Zealand Lamb Racks, Rosemary Jus
燒紐西蘭羊架配迷迭香汁

Pan-seared Coral Trout, Truffle Cream
香煎東星斑柳配黑松露忌廉汁

Braised Oxtail with Red Wine
紅酒燴牛尾

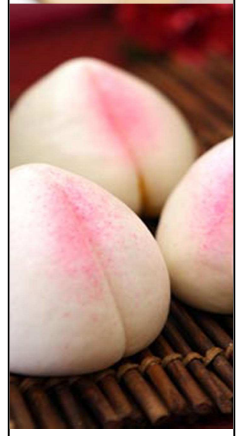
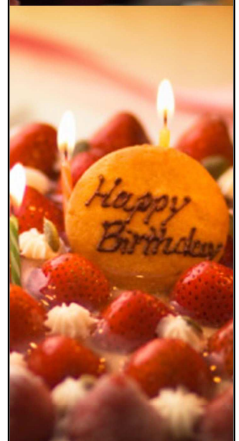
Thai Green Chicken Curry
泰式青咖哩雞

Fried Rice in Fujian Style
福建炒飯

Baked Seafood Fussili
焗白汁海鮮螺絲粉

Sautéed Potatoes with Bacon
煙肉炒薯仔

Wok-fried Seasonal Vegetables
清炒時蔬





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Dessert 甜品

Praline Mousse with Dark Chocolate Cream

榛子朱古力忌廉慕絲

Blueberry Panna Cotta with Lemon Jelly

藍莓奶凍配檸檬啫喱

Tiramisu

意大利芝士蛋糕

Chestnut Cream Cake

栗子忌廉蛋糕

Red Bean Sweet Soup

紅豆沙

Bread & Butter Pudding

牛油麵包布甸

Mini Portuguese Egg Tart

迷你葡撻

Seasonal Fresh Fruit Platter

新鮮生果碟

Selection of Ice-cream

(3 Flavors)

精選雪糕

(3 款)

Coffee or Tea

咖啡或茶

每位 港幣 700 元

(包括三小時無限供應汽水、啤酒及橙汁)

HK\$700 per person

(Inclusive of unlimited serving of soft drinks, beers and chilled orange juice for three hours)

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