

# 2018 及 2019 婚宴午宴自助餐 – 精選優惠

## 2018 & 2019 Wedding Lunch Buffet – Super Offer

凡惠顧100人或以上，即可尊享下列優惠：

Enjoy below privileges with a booking of 100 persons or above:

- 免費酒店泊車位四個  
Four complimentary Hotel valet car parking spaces
- 席前茗茶招待  
Complimentary Chinese tea service
- 婚宴禮堂牌匾  
Wedding banner
- 精緻五層結婚蛋糕模型供新人切餅儀式及拍照  
Five-tier model wedding cake for cake-cutting ceremony and photo shooting
- 奉送三磅結婚蛋糕及雜果賓治 (50杯) 供席前享用  
Complimentary three pounds fresh cream cake and 50 glasses of welcome fruit punch
- 全場席上及接待處鮮花擺設  
Fresh flower arrangement for reception table and dining tables
- 精美嘉賓題名冊  
Embroidered guest signature book at the reception
- 請柬連封套 (每席十二套、不包括印刷)  
Complimentary invitation cards (12 sets per table, excluding printing)
- 液晶體投影機供賓客欣賞婚禮盛況  
Complimentary use of LCD projector and screen for viewing the wedding video
- 自攜洋酒可免開瓶費 (每席一瓶)  
Free corkage for one bottle of self-brought-in spirits or liquor per table
- 婚宴當日惠顧怡東軒或一樓咖啡室可享八折餐饗優惠  
20% Discount at Yee Tung Heen or Café on the 1st for food on wedding day
- 怡東健體中心美體或面部護理項目七五折優惠  
25% Discount on body or facial treatment at The Excelsior Fitness Centre

### 多項贊助商優惠 (受有關贊助商條款及細則限制)：

**A range of sponsor discounts** (subject to sponsors' terms and conditions):

- 蒙娜麗莎婚紗攝影服務組合優惠券  
MONA LISA wedding portrait package coupon
- E&M Collections 場地佈置優惠券  
E&M Collections venue decoration coupon
- A For Balloon 氣球服務優惠券  
A For Balloon cash coupon
- I-PRIMO Tokyo 婚戒優惠券  
I-PRIMO Tokyo wedding band and engagement ring coupon
- 蓆夢思床褥優惠券  
SIMMONS mattress coupon
- 安記海味嫁禮禮籃優惠券八五折  
ON KEE Chinese wedding hamper coupon
- 林志達律師婚姻監禮優惠  
Special offer for Mr Anthony Lam's civil celebrant service

### 升級優惠 Additional Privileges

- ♥ 酒水供應時間由2小時免費延長至3小時  
(由中午12時開始)  
**Beverage package extended from 2 hours to 3 hours** (from 12noon onwards)
- ♥ 每位賓客奉送席前雜果賓治乙杯  
**Complimentary one glass of welcome fruit punch per person**
- ♥ 免收自攜餐酒或烈酒開瓶費  
**Free corkage for all self-brought-in spirits or liquor**



THE EXCELSIOR  
HONG KONG

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價目以港幣計算  
Prices are in Hong Kong dollar  
此優惠只適用於2018年6月1日至2019年3月31日舉行之婚宴午宴自助餐  
This package is applicable to wedding lunch buffet held from 1 June 2018 to 31 March 2019  
此優惠不可與其他推廣優惠、貴賓卡或折扣券同時使用  
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# 菜譜 I

## Menu I

### 頭盤 Appetiser

蘇格蘭煙燻三文魚  
Scottish Smoked Salmon, Horseradish  
Cream, Capers  
巴馬火腿配香瓜  
Parma Ham, Honey Dew Melon  
泰式海鮮沙律  
Thai Seafood Salad with Sweet Chili  
Sauce  
小番茄牛芝士沙律  
Marinated Cherry Tomatoes, Baby  
Bocconcini, Basil, Pine Nuts  
金鎗魚沙律配意大利沙律醬  
Tuna Nicoise Salad, Italian Dressing  
煙鴨胸意粉沙律  
Smoked Duck Breast and  
Orecchiette Salad, Pesto Sauce  
德國煙肉薯仔沙律  
German Potato and Bacon Salad  
with Mustard Dressing

### 海鮮 Chilled Seafood

鮮蝦、翡翠螺、鱈場蟹腳、藍青口  
Shrimp, Jade Whelk, Snow Crab Leg,  
Blue Mussel  
紅酒乾蔥汁、雞尾酒醬、檸檬角  
Red Wine Shallot Dressing, Cocktail  
Sauce, Lemon Wedge

### 湯 Soup

龍蝦忌廉湯  
Lobster Bisque  
精選麵包  
Selection of Rolls and Bread

### 沙律 Garden Salad DIY

羅馬生菜  
Australian Romaine Lettuce  
雜錦生菜  
Mesclun Leaves  
意式黑醋汁、千島汁、凱撒沙律汁  
Balsamic Vinaigrette, Thousand  
Island, Caesar Dressing  
巴馬臣芝士、煙肉碎、麵包粒、橄欖、  
風乾番茄、紅洋蔥碎、粟米粒  
Parmigiano Reggiano, Bacon,  
Crouton, Kalamata Olive, Sundried  
Tomato, Red Onion, Sweet Corn

### 刺身及壽司 Sushi and Sashimi

刺身 Sashimi  
挪威三文魚、金鎗魚、鯛魚  
Norwegian Salmon, Tuna, Snapper

### 壽司 Sushi

北寄貝、希靈魚、甜蝦、鰻魚、針魚、  
腐皮、玉子  
Surf Clam, Herring, Sweet Shrimp, Eel,  
Japanese Halfbeak, Bean Curd, Egg

### 壽司卷 Sushi Roll

加州卷、青瓜卷、太卷  
California Roll, Cucumber Sushi Roll,  
Futo Roll

豉油、酸薑、日式芥末

Soy Sauce, Pickled Ginger, Wasabi

### 烤肉 Carvery

烤原條肉眼配辣根忌廉及芥末子汁  
Roasted New Zealand Rib Eye,  
Horseradish Cream, Pommery Jus

### 熱盤 Chafing Dish

中式燒味拼盤 (油雞、叉燒、鹵水牛腩)  
Chinese BBQ Platter (Soy Chicken, BBQ  
Pork, Spiced Beef Shin)  
燒羊腿配燒汁  
Rosemary Herbal Crust New Zealand  
Lamb Legs, Ratatouille, Own Jus  
醬燒豬仔骨  
Roasted Baby Pork Ribs with BBQ  
Sauce  
清蒸深海石斑  
Steamed Garoupa with Ginger and  
Spring Onion in Soy Sauce  
翡翠杞子百合炒蝦仁  
Sautéed Prawns with Seasonal  
Vegetables, Wolfberry and Lily Bulb  
檸檬蒜香烤雞  
Roasted Chicken with Garlic and  
Lemon  
芝士焗西蘭花及椰菜花  
Baked Broccoli and Cauliflower with  
Gruyère Cheese  
煙肉洋蔥炒薯仔  
Roasted Potatoes with Bacon and  
Onion

### 揚州炒絲苗

Fried Rice in Yeung Chow Style  
番茄海鮮長通粉  
Tomato Seafood Penne

### 甜點 Dessert

70%朱古力撻  
70% Chocolate Tart  
牛油麵包布甸  
Bread and Butter Pudding  
雲尼拿焦糖燉蛋  
Vanilla Crème Brûlée  
芒果椰香慕絲餅  
Mango Coconut Mousse Cake  
維也納朱古力蛋糕  
Chocolate Sacher Cake  
焦糖朱古力慕絲  
Salted Caramel Chocolate Mousse  
藍莓芝士餅  
Blueberry Cheesecake  
紅桑子蛋糕  
Raspberry Cream Cake  
栗子雲尼拿忌廉餅  
Chestnut Vanilla Cream Cake  
芒果布甸  
Mango Pudding  
紅豆沙  
Sweetened Red Bean Soup  
合時鮮果盤  
Seasonal Fresh Fruit Platter

### 咖啡或茶

Coffee or Tea

每位\$ 680 per person

包括兩小時無限供應汽水、本地啤酒及冰凍橙汁  
Inclusive of two hours serving of soft drinks, local beers and chilled orange juice

價目以港幣及每位計算，已包括加一服務費  
Prices are in Hong Kong dollar for one person and include a 10% service charge  
此優惠只適用於2018年6月1日至2019年3月31日舉行之婚宴午宴自助餐

This package is applicable to wedding lunch buffet held from 1 July 2018 to 31 March 2019

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## 菜單 II Menu II

### 頭盤 Appetiser

挪威煙燻三文魚  
Norwegian Smoked Salmon,  
Horseradish Cream, Capers  
巴馬火腿配香瓜  
Parma Ham, Honey Dew Melon  
醉香雞  
Chicken with Chinese Wine  
意式烤菜拼盤  
Vegetable Antipasto  
慢煮三文魚配蟹子沙律  
Slow Cooked Salmon, Crab Roe  
Salad  
芒果蟹肉沙律  
Mango and Crab Meat Salad  
泰式木瓜燒牛肉沙律配甜辣椒汁  
Thai Style Roasted Beef and Green  
Papaya Salad with Sweet Chili  
Dressing  
德國煙肉薯仔沙律  
German Potato and Bacon Salad  
with Mustard Dressing  
鮮菠蘿燒雞沙律  
Roasted Chicken Salad with  
Fresh Pineapple

### 海鮮 Chilled Seafood

鮮蝦、翡翠螺、小龍蝦、  
鱈場蟹腳、藍青口  
Shrimp, Jade Whelk, Crayfish,  
Snow Crab Leg, Blue Mussel  
紅酒乾蔥汁、雞尾酒醬、檸檬角  
Red Wine Shallot Dressing, Cocktail  
Sauce, Lemon Wedge

### 湯 Soup

龍蝦忌廉湯  
Lobster Bisque  
精選麵包  
Selection of Rolls and Bread

### 沙律 Garden Salad DIY

羅馬生菜  
Australian Romaine Lettuce  
雜錦生菜  
Mesclun Leaves  
意式黑醋汁、千島汁、凱撒沙律汁  
Balsamic Vinaigrette, Thousand  
Island, Caesar Dressing

巴馬臣芝士、煙肉碎、麵包粒、橄欖、  
風乾番茄、紅洋蔥碎、粟米粒  
Parmigiano Reggiano, Bacon,  
Crouton, Kalamata Olive, Sundried  
Tomato, Red Onion, Sweet Corn

### 刺身及壽司 Sushi and Sashimi

刺身 Sashimi  
挪威三文魚、八爪魚、甜蝦、金鎗魚、  
油甘魚  
Norwegian Salmon, Octopus, Sweet  
Shrimp, Tuna, Yellowtail

### 壽司 Sushi

北寄貝、希靈魚、甜蝦、鰻魚、針魚、  
腐皮、玉子  
Surf Clam, Herring, Sweet Shrimp, Eel,  
Japanese Halfbeak, Bean Curd, Egg

### 壽司卷 Sushi Roll

加州卷、青瓜卷、太卷  
California Roll, Cucumber Sushi Roll,  
Futo Roll

豉油、酸薑、日式芥末

Soy Sauce, Pickled Ginger, Wasabi

### 烤肉 Carvery

烤原條肉眼配黑胡椒汁及芥末  
Oven-roasted Angus Beef Rib Eye Roll,  
Black Peppercorn in Own Jus,  
Mustard

### 熱盤 Chafing Dish

中式燒味拼盤 (油雞、燒鴨、海蜆)  
Chinese BBQ Platter (Soy Chicken,  
Roasted Duck, Jellyfish)  
燒羊骨架配孜然粉  
Roasted Lamb Racks with Cumin,  
Ratatouille, Spicy Berries Jus  
清蒸深海石斑  
Steamed Garoupa with Ginger and  
Spring Onion in Soy Sauce  
雪裡紅彩椒炒蝦仁  
Sautéed Prawns with Assorted Bell  
Peppers and Preserved Vegetables  
醬燒豬仔骨  
Roasted Baby Pork Ribs with BBQ  
Sauce

### 咕嚕雞球

Sweet and Sour Chicken  
日式麵豉焗海鱸魚配小棠菜  
Baked Miso Seabass with  
Green Brassica  
印度咖哩牛尾  
Indian Style Oxtail Curry  
印度飯、印度烤餅及香料  
Indian Basmati Rice, Naan Bread  
and Condiments  
芝士焗西蘭花及椰菜花  
Baked Broccoli and Cauliflower with  
Gruyère Cheese  
煙肉洋蔥炒薯仔  
Roasted Potatoes with Bacon and  
Onion  
福建炒絲苗  
Fried Rice in Fujian Style  
星洲炒米  
Fried Vermicelli in Singapore Style

### 甜點 Dessert

栗子紅桑子撻  
Chestnut Raspberry Tart  
焗蘋果布甸  
Apple Crumble Pudding  
雲尼拿焦糖燉蛋  
Vanilla Crème Brûlée  
意大利芝士餅  
Tiramisu  
藍莓奶凍  
Blueberry Panna Cotta  
熱情果芝士餅  
熱情果芝士餅  
Passion Fruit Cheesecake  
香濃朱古力蛋糕  
Chocolate Truffle Cake  
草莓慕絲餅  
Strawberry Mousse Cake  
朱古力布甸  
Chocolate Pudding  
歌劇院蛋糕  
Opera Cake  
紅豆沙  
Sweetened Red Bean Soup  
合時鮮果盤  
Seasonal Fresh Fruit Platter  
朱古力噴泉配鮮果及棉花糖  
Chocolate Fountain Served with  
Fresh Fruits and Marshmallow

### 咖啡或茶

Coffee or Tea

每位 \$780 per person

包括兩小時無限供應汽水、本地啤酒及冰凍橙汁  
Inclusive of two-hour serving of soft drinks, local beers and chilled orange juice

價目以港幣及每位計算，已包括加一服務費  
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額外精選  
Additional Selections

北京片皮鴨 (最少預訂兩隻) Peking Duck (a minimum order of two pieces) 配薄餅、青瓜、大蔥及梅子醬 Served with Pancake, Cucumber, Scallion and Plum Sauce	每隻 \$800 per piece
鴻運乳豬 (三公斤, 最少預訂兩隻) Roasted Whole Suckling Pig (3kg, a minimum order of two pieces)	每隻 \$1,388 per piece
凡惠顧50人或以上, 即可以優惠價享用下列美食: Add below delicacies at a special price with a booking of 50 persons or above:	
新鮮生蠔 Fresh Oyster Station	每位 \$108 per person
亞洲麵類 Asian Noodles Station 自選雞湯雲吞或雞蛋麵配蔬菜、冬菇、雞肉、蝦、牛肉、魚蛋及芽菜 Choice of Wonton and Egg Noodles with Chicken Stock Served with Vegetables, Mushrooms, Shredded Chicken, Shrimps, Beef, Fish Balls and Bean Sprouts	每位 \$98 per person
意大利粉 Italian Pasta Station 自選意粉、長通粉或寬條麵配番茄、肉醬或忌廉汁 及洋蔥、香蒜、辣椒、煙肉、火腿、蝦、青口、香菇、青椒、香蒜醬 Choice of Spaghetti, Penne, Fettuccini with Tomato, Meat or Cream Sauce Served with Onion, Garlic, Chilli, Bacon, Ham, Shrimps, Mussels, Mushrooms, Bell Peppers, Pesto	每位 \$98 per person
夾餅 Waffle Station 自選雜莓、菠蘿、草莓、忌廉、烘堅果、朱古力碎、朱古力醬、雲尼拿醬或楓樹糖漿 Choice of Mixed Berries, Pineapple, Strawberries, Whipped Cream, Toasted Nuts, Chocolate Chips, Chocolate Sauce, Vanilla Sauce or Maple Syrup	每位 \$60 per person
凱撒沙律 Caesar Salad 羅馬生菜伴凱撒汁配脆煙肉、芝士片、蝦、雞、鯷魚、煙三文魚、蒜蓉麵包粒 Romaine Lettuce Tossed in Caesar Dressing Served with Crispy Bacon, Shaved Parmesan, Shrimps, Cajun Chicken, Anchovies, Smoked Salmon and Crouton	每位 \$98 per person
Mövenpick 雪糕 Mövenpick Ice-cream	每位 \$88 per person

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