

Baby Full Moon Package 彌月喜宴套餐 2017

Special price from HK\$8,588.00 per table
每席 HK\$8,588.00 起

- Chinese banquet in a function room
設席於貴賓廳房
 - Unlimited serving of soft drinks and house beer during dinner
席間無限量供應汽水及特選啤酒
 - Complimentary fresh fruit platter per guaranteed table
每席贈送鮮果拼盤一個
 - Use of mahjong and singing entertainment facilities (subject to availability)
免費享用麻雀及歌唱娛樂設備 (視乎供應情況而定)
 - One car parking space for organiser
主家免費享用泊車位一個
 - Invitation cards (exclude printing)
奉送精美邀請卡(不包括印刷)
 - Red eggs and ginger pickles for every table
每席免費享用紅雞蛋及酸薑
 - Chinese tea and condiments
免費中式茗茶招待
 - Corkage waived for self-brought red/white wine (one bottle per guaranteed table)
自備洋酒免收開瓶費 (每席以一瓶為限)
 - A red packet for the new born baby 新生嬰兒可獲贈「利是」一封
 - Food & Beverage cash coupon at HK\$100.00 (minimum 2 tables guaranteed)
HK\$100.00 餐飲現金券 (最少兩席)
 - Food & Beverage cash coupon at HK\$200.00 (minimum 3 tables guaranteed)
HK\$200.00 餐飲現金券 (最少三席)
 - Food & Beverage cash coupon at HK\$300.00 (minimum 5 tables guaranteed)
HK\$300.00 餐飲現金券 (最少五席)
 - Complimentary one bottle of red wine with personalised photo label per guaranteed table (minimum 5 tables guaranteed)
每席奉送印有客人自選嬰兒相片之紅酒乙瓶(最少五席)
- Or 或**
- One gift bag of homemade cookies for each guest (minimum guarantee 5 tables)
每位晚宴客人可獲精美曲奇乙包 (最少五席)

For enquiries, please contact Catering Department at 2452 8341 / 2452 8673 or fax 2377-3700
如有查詢，請致電 2452-8341 / 2452-8673 或傳真至 2377 3700，與宴會部聯絡

為支持可持續發展及海洋生物保育，信和酒店 所有食肆及宴會場合已全面停止供應魚翅食品
To support the sustainability and conservation of marine bio-diversity,
Sino Hotels has stopped serving shark's fin and related products in all of its outlets and banquet services.

價格如有更改恕不另行通知
Prices are subject to change without Prior Notice

Menu 菜單 (1)

紅雞蛋、酸薑
Red Eggs and Ginger Pickles

廣東燒味大拼盆
Assorted Barbecued Meat Combination

碧綠帶子珊瑚蚌
Sautéed Scallops and Coral Clams with Honey Beans

根基長養 (生根髮菜燴上素)
Braised Beancurd, Wheat Gluten and Sea Moss

和風沙律菜伴芝心蝦丸
Deep-fried Shrimp Balls with Cheese and Mixed Gourmet Lettuces with Japanese Dressing

石斛蟲草花燉螺頭
Double-boiled Dendrobium, Cordyceps Flower with Sea Whelk

鮮海參燴鮑甫
Braised Abalone with Sea Cucumber

清蒸大虎斑
Steamed Fresh Tiger Garoupa

人參杞子雞
Steamed Chicken with Fresh Ginseng and Medlar

金腿海皇炒飯
Fried Rice with Assorted Seafood and Minced Yunnan Ham

上湯意式蝴蝶粉鮮蝦雲吞
Shrimp Wonton with Farfalle in Supreme Soup

蛋白富貴長春露
Doubled-boiled Egg White, Lotus Seeds, Red Dates and Longan with Crystal Sugar

鮮果拼盤
Assorted Fresh Fruit Platter

每席 HK\$8,588.00 (適用於 10 至 12 位，另設加一服務費)
HK\$8,588.00 per table (for 10 to 12 persons, subject to 10% service charge)

為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品
To support the sustainability and conservation of marine bio-diversity,
Sino Hotels has stopped serving shark's fin and related products in all of its outlets and banquet services.

價格如有更改恕不另行通知
Prices are subject to change without Prior Notice

Menu 菜單 (2)

紅雞蛋、酸薑
Red Eggs and Ginger Pickles

錦繡乳豬全體
Roasted Whole Suckling Pig

琥珀花姿珊瑚蚌
Sautéed Sliced Cuttle Fish and Coral Clams with Walnuts

多子玉環瑤柱甫
Braised Whole Conpoy stuffed in Marrow Vegetables and Garlic

藍莓沙律明蝦球
Sautéed Prawns with Blue Berry in Mayonnaise Sauce

肘子片菜膽燉竹絲雞
Double-boiled Silk Fowl with Yunnan Ham and Cabbage

碧綠鮮海參扣五頭湯鮑
Braised Whole Abalone with Sea Cucumber and Seasonal Vegetables

清蒸大星斑
Steamed Fresh Spotted Garoupa

芝麻鹽焗雞
Baked Chicken with Rock Salt and Sesames

福建炒飯
Fried Rice with Shrimps and Pork in Fujian Style

鮑汁金菇炆伊麵
Braised E-Fu Noodles with Enoki Mushrooms in Abalone Sauce

薏米腰果奶露
Sweetened Cream of Cashew Nuts with Barley

鮮果拼盤
Assorted Fresh Fruit Platter

每席 HK\$10,288.00 (適用於 10 至 12 位，另設加一服務費)
HK\$10,288.00 per table (for 10 to 12 persons, subject to 10% service charge)

為支持可持續發展及海洋生物保育，信和酒店 所有食肆及宴會場合已全面停止供應魚翅食品
To support the sustainability and conservation of marine bio-diversity,
Sino Hotels has stopped serving shark's fin and related products in all of its outlets and banquet services.

價格如有更改恕不另行通知
Prices are subject to change without Prior Notice