

Chinese Celebration Package 2020

1 April – 30 September, 2020 (inclusive)

Menu Price – from HK\$7,688 per table of 10-12 persons

Benefits for 2 tables or above:

- Inclusive of free flowing soft drinks, chilled orange juice and local beer for 3 hours
(*Supplement of HK\$600 per table to include house wine for 3 hours*)
- 1 glass of welcome fruit punch for each guest
- 2 pounds of fresh fruit cream cake
- Free corkage (one bottle per table; additional bottles at HK\$350 net per bottle of wine & HK\$600 net per bottle of spirit)
- Mahjong arrangements
- Chinese tea and condiments
- Valet parking spaces (one per 2 tables, subject to availability)
- Use of raffle box for lucky draw (subject to availability)
- Elegant centerpiece for each dining table and reception table

Additional benefits for 6 tables or above:

- Complimentary 4 dozen pre-dinner snacks
- Complimentary one bottle of house red wine per table
- Guest signature book

Additional benefits for 16 tables or above:

- Complimentary 8 dozen pre-dinner snacks
- 4 pounds of fresh fruit cream cake
- Tailor-made banner with English or Chinese wordings
- Use of LCD projector with VCD / DVD player
- Complimentary invitation cards (6 cards per table; excluding printing service)

Remarks:

- Subject to 10% service charge
- Minimum charge is required
- Terms & conditions apply
- Menus may change in accordance with seasonal market conditions

Harbour Grand Kowloon

20 Tak Fung Street, Whampoa Garden, Hunghom, Kowloon, Hong Kong (MTR Whampoa Station, Exit D2)

For reservations, please send your enquiry online or contact us

Tel: (852) 2996 8041 Fax: (852) 2180 4043 Email: catering.hgkln@harbourgrand.com

www.harbourgrand.com/kowloon

Should you wish to be removed from our distribution list, please call (852) 2996 8020 or fax us on (852) 2621 3328



HARBOUR GRAND
KOWLOON

Chinese Celebration Package 2020

(Validity: 1 April – 30 September, 2020)

MENU (A)

鴻運海蜇乳豬件
Barbecued Sliced Suckling Pig with Jelly Fish

福祿鳳片花姿
Sautéed Sliced Squid and Chicken
with Vegetables

千島黃金球
Deep-fried Shrimp Mousse Balls with Thousand
Island Dressing

鮑汁瑤柱翡翠苗
Braised Vegetables with Abalone Sauce

雞蓉燴燕窩
Braised Bird's Nest with Minced Chicken in
Supreme Soup

碧綠北菇鵝掌
Braised Goose Webs with vegetables and black
mushroom

清蒸大青斑
Steamed Fresh Garoupa

當紅脆燒雞
Roasted Crispy Chicken in Garlic Sauce

揚州炒飯
Fried Rice Yeung Chow Style

富貴炆伊麵
Braised E-fu Noodles

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

HK\$7,688 per table of 10-12 persons
(inclusive of free flowing soft drinks,
chilled orange juice & local beer for 3 hours)*

**Subject to 10% service charge*

MENU (B)

鴻運海蜇乳豬件
Barbecued Sliced Suckling Pig with Jelly Fish

醬爆蝦仁帶子
Sautéed Shrimps and Scallops
with Spicy Sauce

花姿釀蟹钳
Deep-fried Crab Claws stuffed with Squid Mousse

竹筴扒鮮菇西蘭花
Braised Broccoli with Bamboo Pith and Straw
Mushrooms

花膠瑤柱燴燕窩
Braised Bird's Nest with Conpoy and Fish
Maw in Supreme Soup

翡翠原隻鮮鮑
Braised Whole Abalone with Vegetables

清蒸沙巴花尾斑
Steamed Fresh Giant Garoupa

鴻運脆燒雞
Roasted Crispy Chicken

瑤柱蛋白炒飯
Fried Rice with Egg White and Shredded Conpoy

薑蔥撈粗麵
Braised Noodles with Abalone Sauce and Spring
Onion

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

HK\$8,988 per table of 10-12 persons
(inclusive of free flowing soft drinks,
chilled orange juice & local beer for 3 hours)*

**Subject to 10% service charge*



HARBOUR GRAND
KOWLOON

Chinese Celebration Package 2020

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MENU (C)

大紅乳豬件
Barbecued Sliced Suckling Pig

翡翠蝦仁桂花蚌
Sautéed Shrimps and Sea Clams with Vegetables

花姿釀蟹拑
Deep-fried Crab Claws stuffed with Squid Mousse

多子蟹肉扒時蔬
Braised Seasonal Vegetables topped
with Crab Meat and Crab Roe Sauce

金湯海皇燴花膠
Braised Fish Maw and Seafood
in Supreme Soup with Pumpkin Puree

翡翠原隻鮮鮑
Braised Whole Abalone and with Vegetables

清蒸沙巴花尾斑
Steamed Fresh Giant Garoupa

一品蒜花雞
Roasted Crispy Chicken in Garlic Sauce

黑松露海皇炒飯
Fried Rice with Seafood and Black Truffle Paste

金華上湯生麵
Egg Noodles with Yunnan Ham
in Supreme Soup

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

HK\$10,288 per table of 10-12 persons
(inclusive of free flowing soft drinks,
chilled orange juice & local beer for 3 hours)*

**Subject to 10% service charge*

Menu (D)

彩虹大蝦沙律
Prawn Salad with Fresh Fruit

翡翠帶子桂花蚌
Sautéed Scallops and Sea Clams with Vegetables

百花釀蟹拑
Deep-fried Crab Claws stuffed with Shrimp Mousse

花膠芙蓉翡翠苗
Braised Green Sprout with
Shredded Fish Maw and Egg White

竹筴蟹肉榆耳

銀絲羹
Braised Crab Meat
and Bamboo Pith
Soup with Brown
Fungus and
Vermicelli

或
or

原鼎燉海中寶
Double-boiled Sea
Whelk and
Assorted Meat in
Supreme Soup

福祿鵝掌原隻鮮鮑
Braised Whole Abalone and Goose Webs with
Vegetables

清蒸老虎斑
Steamed Tiger Garoupa

南乳脆燒雞
Roasted Crispy Chicken with Red Bean Curd Sauce

錦繡荷葉飯
Fried Rice wrapped in Lotus Leaf

高湯水餃麵
Shrimp Dumplings with Noodles in Supreme Soup

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

HK\$11,988 per table of 10-12 persons
(inclusive of free flowing soft drinks, chilled orange
juice & local beer for 3 hours)*

**Subject to 10% service charge*