

# 2020

## CELEBRATION PACKAGE

### 喜慶宴會



#### EXCLUSIVE PERKS

- A non-alcoholic welcome drink for each guest
- Free corkage for one bottle of wine or hard liquor per table, additional bottle charge at HK\$350 net each
- Standard backdrop with English letterings
- Six sets of invitation cards with envelopes per table
- Mahjong set-up with Chinese tea serving
- Fresh floral arrangement for dining tables
- A complimentary parking voucher (6 hours each) for every three tables
- Complimentary pickle ginger and red eggs for full moon dinner

#### 喜宴精選

- 無酒精飲品供席前享用
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶), 額外每瓶淨價港幣\$350
- 英文字樣牌匾
- 請柬連封套 (每席六套)
- 免費麻將耍樂及茗茶招待
- 全場席上鮮花擺設
- 免費六小時泊車禮券 (每三席一張)
- 彌月酒席奉送酸薑及紅雞蛋



INTERCONTINENTAL.

GRAND STANFORD HONG KONG

海景嘉福酒店

70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong  
香港九龍尖沙咀東部麼地道70號

## MENU A

大紅乳豬拼盤  
Roasted Suckling Pig Platter

翡翠蝦球炒帶子  
Sautéed Scallop and Prawns  
with Vegetables

金甲芝心花姿丸  
Deep-fried Cheese Cuttlefish Ball  
Coated with Almond Flakes

瑤柱金菇扒時蔬  
Braised Seasonal Vegetables  
with Enoki Mushroom and Conpoy

蟲草花竹筴燉雞湯  
Double-boiled Chicken Soup  
with Cordyceps Sinensis  
and Bamboo Piths

碧綠鮮鮑片  
Braised Sliced Abalone with Vegetables

清蒸大青斑  
Steamed Garoupa

當紅炸子雞  
Roasted Crispy Chicken

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

蝦籽乾燒伊麵  
Braised E-Fu Noodles with Shrimp Roe

紅豆沙湯圓  
Sweetened Red Bean Cream  
with Glutinous Rice Dumplings

合時鮮果盤  
Fresh Fruit Platter

每席港幣 **HK\$9,088** per table  
(12 persons 供十二位用)

## MENU B

大紅乳豬全體  
Roasted Whole Suckling Pig

XO醬爆象拔蚌花枝片  
Wok-fried Geoduck Clams  
with Sliced Squid in XO Sauce

百花炸蟹鉗  
Deep-fried Crab Claw

蟹肉竹筴扒時蔬  
Braised Seasonal Vegetables  
with Crab Meat and Bamboo Pith

鮑參魚肚燴瑤柱  
Braised Shredded Abalone, Sea Cucumber,  
Conpoy and Fish Maw Soup

碧綠鮮鮑片  
Braised Sliced Abalone with Vegetables

清蒸大青斑  
Steamed Garoupa

當紅炸子雞  
Roasted Crispy Chicken

青蔥煙鴨胸帶子炒飯  
Fried Rice with Smoked Duck Breast,  
Scallop and Green Onion

上湯煎粉果  
Pan-fried Shrimp Dumplings  
in Supreme Soup

杏仁雪耳燉萬壽果  
Double-boiled Papaya  
with Snow Fungus and Almond

合時鮮果盤  
Fresh Fruit Platter

每席港幣 **HK\$10,088** per table  
(12 persons 供十二位用)

## MENU C

大紅乳豬全體  
Roasted Whole Suckling Pig

碧綠蚌片蝦球  
Sautéed Prawns and Sliced Clams  
with Vegetables

格蘭焗釀蟹蓋  
Baked Crab Shell with Minced Pork

碧綠玉環瑤柱甫  
Braised Marrow Ring  
Stuffed with Conpoy

石斛花膠紅棗雞湯  
Double-boiled Chicken Soup  
with Fish Maw, Red Date and  
Dendrobium Nobile

碧綠原隻十二頭湯鮑配鵝掌  
Braised Whole Abalone  
with Goose Web and Vegetables

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

南乳脆皮雞  
Roasted Crispy Chicken  
with Red Fermented Bean Curd Sauce

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

上湯蝦仁燴伊麵  
Braised E-Fu Noodles with Shrimp  
in Supreme Soup

紅棗雪耳燉湘蓮  
Double-boiled Red Dates  
with Snow Fungus and Dried Lily Bulbs

合時鮮果盤  
Fresh Fruit Platter

每席港幣 **HK\$11,088** per table  
(12 persons 供十二位用)

\* Inclusive of three-hour free flow of soft drinks, chilled orange juice and local beer during dinner  
席間免費供應本地啤酒、各式汽水及冰凍橙汁

All prices are subject to 10% service charge 所有價目均須另加一服務費

For bookings or further information, please contact  
our catering team at +852 2731 2868 or [catering@icgrandstanford.com](mailto:catering@icgrandstanford.com)  
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