

GATEWAY HOTEL
HONG KONG
香港港威酒店

2026 Graduation Lunch Menu 謝師午宴菜譜

Soup 湯

Tomato Cream Soup with Croutons and Basil Oil
番茄忌廉湯

Main Course 主菜

Cajun-style Sliced Roast Beef
with Roasted Potatoes, Herbs, and Basil Cherry Tomatoes
香辣燒牛肉伴香草燒薯及羅勒車厘茄

or 或

Thyme-roasted Chicken Breast
with Maple Syrup Glazed Sweet Potato and Grilled Bell Peppers
香草燒雞胸伴楓糖焗甜薯及扒燈籠椒

Dessert 甜品

Crème Caramel Pudding with Mixed Berries
焦糖布甸伴雜莓

Freshly Brewed Coffee or Tea
即磨咖啡或茶

Remarks 備註:

- Please select one soup option for all guests 請選一款湯品予所有賓客享用
- Each guest can select one main course 每位賓客可選擇一款主菜
- All courses must be selected and the quantities must be confirmed at least 10 working days before the event date
菜式選擇及主菜數量須於活動前十個工作天確認

2026 Graduation Dinner Menu 謝師晚宴菜譜

Appetiser 前菜

Caprese Salad with Crab Meat and Aged Balsamic Reduction
蟹肉芝士番茄沙律伴意大利黑醋

Soup 湯

Wild Mushroom Soup with Black Truffle Cream
野菌忌廉湯伴黑松露忌廉

Main Course 主菜

Beef Cheek Bourguignon with Bacon, Cocktail Onions, and Garlic Mashed Potatoes
法式紅酒燴牛面肉伴煙肉、珍珠洋蔥及蒜香薯蓉

or 或

Thyme-roasted Chicken Breast
with Maple Syrup Glazed Sweet Potato and Grilled Bell Peppers
香草燒雞胸伴楓糖焗甜薯及扒燈籠椒

Dessert 甜品

Black Forest Cake with Mixed Berries Compote
黑森林蛋糕伴燴雜莓

Freshly Brewed Coffee or Tea
即磨咖啡或茶

Remarks 備註:

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