



BABY'S 100-DAY CELEBRATION PACKAGES

Celebrate your baby's 100-day milestone in style with Marco Polo Hongkong Hotel's exclusive celebration package. Create unforgettable memories for your little one's special day!

Book a Chinese banquet for a minimum of three tables or a Western buffet for a minimum of 50 guests to enjoy the following privileges:

- Unlimited serving of soft drinks, house beer and orange juice (two hours for lunch/three hours for dinner)
- Complimentary 3lb homemade fresh cream cake or red eggs and pickled ginger

Book before 31 December 2026 with a minimum spending of HK\$60,000 to enjoy complimentary use of the photo booth for two hours with props and printing service.

For reservations or enquiries, please contact our catering team at +852 2113 3218 or email bqt.hkh@marcopolohotels.com.

Terms and Conditions:

- Minimum charge on food and beverage consumption is required for designated venues
- Offer is valid for new event bookings
- Package cannot be used in conjunction with other promotional offers
- Benefits cannot be redeemed for cash and can only be used during the event
- Marco Polo Hotels – Hong Kong reserves the right to make the final decision on any matters or disputes





百日宴慶典套餐

馬哥孛羅香港酒店與您歡賀寶寶百日盛典，同享珍貴重要時刻，共證美好回憶！

預訂中式宴會三席或以上，或西式自助餐宴會滿五十位或以上，尊享：

- 無限量供應汽水、啤酒及橙汁（午宴兩小時/晚宴三小時）
- 免費三磅自製鮮忌廉蛋糕或紅雞蛋及子薑

於2026年12月31日前預訂指定套餐，並達港幣60,000或以上，更可享免費兩小時攝影攤位連拍照道具及相片打印服務。

預訂或查詢，請致電+852 2113 3218 或電郵 bqt.hkh@marcopolohotels.com 聯繫酒店宴會部。

條款及細則：

- 場地設有餐飲最低消費
- 適用於新宴會預訂
- 優惠不能與其他推廣同時使用
- 所有禮遇不可兌換現金，僅限推廣期間使用
- 如有任何爭議，馬哥孛羅酒店—香港將保留最終決定權



LUNCH BUFFET MENU I 自助午餐菜譜 I

APPETISERS AND SALADS

冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Poached Prawns and Green-lipped Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Shaved Black Forest Ham with Melon and Maple Syrup
風乾火腿伴蜜瓜

Thai Salad with Roasted Duck Breast and Green Mango
泰式燒鴨胸青芒果沙律

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Pastrami Plate with Gherkins
凍鹹牛肉拼酸瓜

Smoked Ham Salad and Mixed Fruits with Honey Yoghurt Dressing
煙火腿水果沙律

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

SOUP

湯類

Cep Mushroom Cream Soup
野菌忌廉湯

CARVED MEAT

銀爐燒烤

Roasted Sirloin with Gravy
燒西冷

HOT ITEMS

熱盤類

Thai-style Grilled Pork Neck with Lemongrass
泰式燒豬頸肉

Duck Confit with Braised Red Cabbage and Prune Sauce
油浸鴨肉配燴紅椰菜和梅汁

Roasted Chicken Breast with Creamed Spinach and Tomato Jam
燒雞胸配忌廉菠菜

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
燒牛柳配燴洋蔥和黑椒汁

Steamed Sole Fillets with Saffron and Dill Sauce on Leeks
香草紅花蒸龍脷柳

Stir-fried Seasonal Vegetables
清炒時蔬

Fried Rice with Seafood and Pineapple
菠蘿海鮮炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

DESSERTS

甜品類

Fresh Fruit Cake
鮮果蛋糕

Tiramisu
意大利芝士餅

Crème Brûlée
法式焦糖燉蛋

Apple Tart with Cinnamon and Almonds
杏仁肉桂蘋果撻

Sachertorte
朱古力蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Ice Cream (two flavours)
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$540 per person

LUNCH BUFFET MENU II 自助午餐菜譜 II

APPETISERS AND SALADS

冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe in Cone with Truffle Honey
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft-shell Crab with Mango, Vegetables, and Chilli Sauce
芒果軟殼蟹拌香辣汁

Crab Legs, Poached Prawns, and Mussels on Ice with Cocktail Sauce
凍蟹腳、蝦及青口拼盤

Brussels Sprouts Salad with Pancetta and Cranberries
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子生果沙律

Roast Beef Salad with Pepper and Onions
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentils and Orange Dressing
煙鴨胸蘭度豆沙律

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

SOUP

湯類

Crab Bisque with Brandy Cream
蟹肉忌廉濃湯

CARVED MEAT

銀爐燒烤

Roasted Ribeye with Gravy
燒肉眼

HOT ITEMS

熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Duck Confit with Braised Red Cabbage and Prune Sauce
油浸鴨肉配燴紅椰菜和梅汁

Roasted Chicken with Pancetta and Mushroom Sauce
燒雞伴煙肉野菌汁

Grilled Beef Fillets with Onion Marmalade and Pepper Sauce
燒牛柳配燴洋蔥和黑椒汁

Roasted Lamb Loin with Roasted Pumpkin and Rosemary Cranberry Sauce
燒羊肉配南瓜和迷迭香金巴利燒汁

Pan-fried Snapper Fillets with Cabbage, Bean Sprouts, and Teriyaki Sauce
日式煎立魚配椰菜和芽菜

Gratinated Mussels with Spinach, Bacon, and Hollandaise Sauce
菠菜煙肉焗青口

Singapore-style Fried Rice Vermicelli
星洲炒米

Stir-fried Seasonal Vegetables
清炒時蔬

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

DESSERTS

甜品類

Fresh Fruit Cake
鮮果蛋糕

Tiramisu
意大利芝士餅

Crème Brûlée
法式焦糖燉蛋

Apple Tart with Cinnamon and Almonds
杏仁肉桂蘋果撻

Mango Pudding
芒果布丁

Sachertorte
朱古力蛋糕

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies
曲奇餅

Ice Cream (two flavours)
雪糕 (兩款口味)

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$620 per person

*Price is subject to a 10% service charge 另設加一服務費
*Minimum of 50 persons is required 需最少50位賓客

DINNER BUFFET MENU I 自助晚餐菜譜 I

APPETISERS AND SALADS

冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe with Truffle Honey
意大利火腿伴蜜瓜

Poached Prawns and Mussels on Ice with Cocktail Sauce
凍蝦及青口拼盤

Feta Cheese and Cucumber Salad with Olives
希臘芝士青瓜沙律

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Shrimp and Scallop Salad with Mixed Fruit and Yoghurt Dressing
鮮蝦帶子生果沙律

Pastrami Plate with Gherkins
凍鹹牛肉拼酸瓜

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

SOUP

湯類

Mushroom Cream Soup
野菌忌廉湯

CARVED MEAT

銀爐燒烤

Roasted Whole Bone-in Ham with Honey and Orange Mustard Sauce
蜜汁燒火腿

HOT ITEMS

熱盤類

Duck Confit with Braised Red Cabbage and Prune Sauce
油浸鴨肉配燴紅椰菜和梅汁

Roasted Chicken Breast with Creamed Spinach and Tomato Jam
燒雞胸伴忌廉菠菜

Stir-fried Beef Cubes with Homemade Black Pepper Sauce
黑椒薯仔牛柳粒

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
香燒羊排配芥末和迷迭香金巴利燒汁

Roasted Veal Loin with Brussels Sprouts and Morel Cream Sauce
燒牛仔柳配迷你椰菜和摩利菌忌廉汁

Pan-fried Salmon Fillets with Savoy Cabbage and Curry Cream Sauce
香煎三文魚柳配椰菜和咖哩忌廉汁

Gratinated Mussels with Spinach, Bacon, and Hollandaise Sauce
菠菜煙肉焗青口

Spaghetti with Smoked Chicken and Mushrooms
煙雞胸野菌意大利粉

Fujian-style Fried Rice
福建炒飯

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

DESSERTS

甜品類

Fresh Fruit Cake
鮮果蛋糕

Tiramisu
意大利芝士餅

Chestnut Cake
栗子蛋糕

Apple Tart with Cinnamon and Almonds
杏仁肉桂蘋果撻

Sachertorte with Raspberry Sauce
朱古力蛋糕伴桑莓汁

Pistachio Panna Cotta with Strawberry and Mint
開心果士多啤梨奶凍

Raspberry Mousse Cake
紅桑子慕斯蛋糕

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Ice Cream (two flavours)
雪糕 (兩款口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$830 per person

*Price is subject to a 10% service charge 另設加一服務費
*Minimum of 50 persons is required 需最少50位賓客

DINNER BUFFET MENU II 自助晚餐菜譜 II

APPETISERS AND SALADS

冷盤及沙律類

Smoked Salmon and Mackerel with Onions, Capers, and Dill Pommery Mustard Sauce
煙三文魚拼煙馬鮫魚

Assorted Cold Cuts with Pickles and Pearl Onions
凍肉及風乾意大利肉腸拼盤

Assorted Sashimi and Sushi with Condiments
魚生及壽司拼盤

Parma Ham and Cantaloupe with Truffle Honey
意大利火腿伴蜜瓜

Beetroot and Orange Salad with Honey Vinaigrette
甜菜頭香橙沙律

Marinated Soft-shell crab with Mango, Vegetables, and Chilli Sauce
芒果軟殼蟹伴香辣汁

Crab Legs, Poached Prawns, and Mussels on Ice with Cocktail Sauce
凍蟹腳、蝦及青口拼盤

Brussels Sprouts Salad with Pancetta and Cranberries
紅莓煙肉椰菜沙律

Shrimp and Scallop Salad with Mixed Fruits and Yoghurt Dressing
鮮蝦帶子生果沙律

Roast Beef Salad with Pepper and Onions
燒牛肉沙律

Smoked Duck Breast Salad with Puy Lentils and Orange Dressing
煙鴨胸蘭度豆沙律

Green Salad with Thousand Island Dressing and Vinaigrette
雜菜沙律

SOUP

湯類

Manhattan Clam Chowder
曼哈頓周打蜆湯

CARVED MEAT

銀爐燒烤

Roasted Ribeye with Veal Jus and Mustard
燒肉眼

HOT ITEMS

熱盤類

Roasted Pork Loin with Apple Cinnamon Compote and Honey Jus
蜜汁燒豬柳

Roasted Duck Breast with Sautéed Spinach and Orange Jus
燒鴨胸伴炒菠菜

Coq au Vin
法式燴雞

Braised Beef Cheeks with Roasted Pumpkin and Marsala Onion Sauce
燴牛面頰配南瓜

Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
香燒羊排配芥末和迷迭香金巴利燒汁

Roasted Veal Loin with Brussels Sprouts and Morel Cream Sauce
燒牛仔柳配迷你椰菜和摩利菌忌廉汁

Pan-fried Salmon Fillets with Savoy Cabbage and Curry Cream Sauce
香煎三文魚柳配椰菜和咖哩忌廉汁

Grilled Prawns with Tarragon Hollandaise
香草扒大蝦

Linguine Pasta with Crab, Asparagus, and Tomato Sauce
番茄蟹肉扁意大利麵

Zucchini and Carrot Gratin with Gruyère Cheese
芝士焗意大利青瓜及甘筍

Stir-fried Seasonal Vegetables
清炒時蔬

Roasted Sweet Potatoes with Maple Syrup
楓糖烤甜薯

DESSERTS

甜品類

Chestnut Cake
栗子蛋糕

Black Forest Cake
黑森林蛋糕

Sachertorte with Raspberry Sauce
朱古力蛋糕伴紅莓汁

Pistachio Panna Cotta with Strawberry
開心果士多啤梨奶凍

Apple Tart with Cinnamon and Almonds
杏仁肉桂蘋果撻

Bread and Butter Pudding with Brandy Sauce
麵包布甸

Assorted Cookies and Chocolates
曲奇餅及朱古力

Lemon Meringue Tart
檸檬蛋白撻

Chocolate Profiteroles
朱古力泡芙

Ice Cream (four flavours)
雪糕 (四種口味)

Seasonal Fresh Fruit Platter
鮮果拼盤

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$930 per person

*Price is subject to a 10% service charge 另設加一服務費

*Minimum of 50 persons is required 需最少50位賓客

CHINESE LUNCH MENU I
中式午宴菜譜 I

"Lo Hei" Salmon Sashimi with Vegetables and Chinese Condiments
風生水起

Sautéed Chicken and Shrimp with Vegetables
碧綠彩鳳蝦仁

Ginseng and Chicken Soup
鮮人參燉雞湯

Braised Seasonal Vegetables with Shredded Conpoy
瑤柱扒雙蔬

Steamed Fresh Garoupa
清蒸沙巴龍躉

Golden Fried Crispy Chicken
當紅炸子雞

Fried Rice with Shrimp and Kale
蘭片蝦粒炒飯

Braised E-fu Noodles with Mushrooms and Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Red Bean Cream with Lotus Seeds and Glutinous Rice Dumplings
喜慶團圓

Chinese Petit Fours
精美甜點

每席港幣 HK\$6,180 per table

CHINESE LUNCH MENU II
中式午宴菜譜 II

Barbecued Suckling Pig with Barbecued Meats Platter
乳豬燒味拼盤

Sautéed Chicken and Scallops with Vegetables
碧綠彩鳳帶子

Double-boiled Chicken Soup with Longan and Cordyceps Flowers
蟲草花桂圓燉竹絲雞

Braised Sliced Whelks, Goose Web, and Shiitake Mushrooms with Vegetables
蠔皇碧綠聚寶盆

Steamed Fresh Garoupa
清蒸沙巴龍躉

Golden Fried Crispy Chicken
當紅炸子雞

Fried Rice with Preserved Meats and Kale
臘味粒芥蘭炒香苗

Wontons with Noodles in Superior Soup
上湯雲吞麵

Double-boiled Snow Fungus with Papaya and Almonds
南北杏雪耳萬壽果

Chinese Petit Fours
精美甜點

每席港幣 HK\$7,180 per table

CHINESE DINNER MENU I
中式晚宴菜譜 I

Barbecued Suckling Pig with Barbecued Meats Platter
乳豬燒味拼盤

Stir-fried Squid and Scallops with Black Truffle Sauce and Vegetables
黑松露醬炒碧綠花枝帶子

Braised Bamboo Pith Soup with Conpoy, Sea Whelk, and Shredded Chicken
竹筍雞絲鮑螺瑤柱羹
or 或

Double-boiled Chicken Soup with Matsutake and Conch
姬松茸螺頭嫩竹絲雞

Braised Whole 8-head Abalone with Shiitake Mushroom
蠔皇金錢扣原隻鮑魚(八頭)

Steamed Fresh Garoupa
清蒸沙巴龍躉

Roasted Marinated Duck
醬燒琵琶鴨

Fujian Fried Rice with Shredded Conpoy and Fresh Shrimp
瑤柱鮮蝦福建炒飯

Braised E-fu Noodles with Mushrooms and Abalone Sauce
鮑汁雙菇炆伊麵

Sweetened Walnut Cream with Glutinous Rice Dumplings
生磨合桃露湯丸

Chinese Petit Fours
精美甜點

每席港幣 HK\$8,288 per table

CHINESE DINNER MENU II
中式晚宴菜譜 II

Barbecued Whole Suckling Pig
鴻運乳豬全體

Golden Fried Shrimp Balls with Goose Liver Paste
黃金鵝肝百花球

Braised Whole Conpoy in Green Marrow with Garlic
百子玉環瑤柱甫

Sautéed Squid and Scallops with Vegetables
碧綠花枝帶子

Double-boiled Geoduck and Duck Soup with Matsutake and Cordyceps Flower
鮮松茸蟲草花燉象拔蚌水鴨
or 或

Bird's Nest with Minced Chicken in Superior Soup
上湯雞茸燕窩羹

Braised Whole 8-head Abalone with Mushroom
蠔皇花菇原隻鮑魚 (八頭)

Steamed Fresh Tiger Garoupa
清蒸老虎斑

Baked Chicken with Chinese Wine
桂花陳酒焗雞

Fried Rice with Preserved Meats and Kale
臘味粒芥蘭炒香苗

Braised E-fu Noodles with Mushrooms in Superior Soup
雙菇上湯炆伊麵

Sweetened Purple Glutinous Rice and Red Bean Soup with Glutinous Rice Dumplings
鴛鴦紫米露湯丸

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

每席港幣 HK\$9,288 per table

CHINESE DINNER MENU III
中式晚宴菜譜 III

Barbecued Whole Suckling Pig
鴻運乳豬全體

Baked Crispy Box Stuffed with Cheese, Bacon, and Prawn
法式焗釀芝士煙肉蝦球酥盒

Sichuan-style Sautéed Chicken and Scallops with Vegetables
碧綠四川鳳球帶子

Braised Pork Tongue with Shiitake Mushrooms and Vegetables
生財大脷金錢

Double-boiled Chicken Soup with Sea Whelk and Fish Maw
花膠螺頭燉竹絲雞

Braised Whole 6-head Abalone with Vegetables
蠔皇碧綠原隻鮑魚 (六頭)

Steamed Fresh Tiger Garoupa
清蒸老虎斑

Golden Fried Crispy Chicken
當紅炸子雞

Stir-fried Glutinous Rice with Preserved Meats
生炒臘味糯米飯

Braised E-fu Noodles with Wild Mushrooms
野菌上湯炆伊麵

Mango Pomelo Sago
楊枝甘露

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

每席港幣 HK\$11,388 per table

CHINESE DINNER MENU IV
中式晚宴菜譜 IV

Barbecued Whole Suckling Pig
鴻運乳豬全體

Golden Fried Crab Meat Rolls with Goose Liver Paste
黃金鵝肝蟹肉卷

Stir-fried Squid and Sea Clams in XO Sauce
翡翠XO醬花枝貴花蚌

Braised Dried Oysters with Sea Moss and Shiitake Mushrooms
發財花菇伴金蠔

Double-boiled Bird's Nest Soup with Crab Meat and Black Truffle
黑松露燕窩蟹肉羹

Braised Whole 6-head Abalone with Vegetables
蠔皇碧綠原隻鮑魚 (六頭)

Steamed Fresh Spotted Garoupa
清蒸西星斑

Golden Fried Crispy Chicken
當紅炸子雞

Fried Rice with Diced Scallops and Shredded Conpoy
瑤柱帶子炒飯

Shrimp Dumplings in Superior Soup
上湯鮮蝦水餃

Double-boiled Sweetened Papaya with Lotus Seeds and Lily Bulbs
蓮子百合燉萬壽果

Seasonal Fresh Fruit Platter
鮮果拼盤

Chinese Petit Fours
精美甜點

每席港幣 HK\$12,288 per table