



CELEBRATION PACKAGES 2025

Celebrate birthdays, anniversaries, reunion parties, and other special occasions with Marco Polo Hongkong Hotel's customised packages from HK\$540* per person. Let us help you create cherished memories that last a lifetime!

Book a Chinese banquet for a minimum of three tables or a Western banquet for a minimum of 30 guests to enjoy the following benefits:

- Free-flow soft drinks, chilled orange juice, and beers (two hours for lunch or cocktail / three hours for dinner)
- 3lb homemade fresh cream cake / pickled ginger and red eggs
- One bottle of sparkling wine
- Six pieces of one-hour free parking voucher

Book a Chinese banquet for a minimum of eight tables or a Western banquet for a minimum of 80 guests to unlock the following additional offers:

- Four dozen pre-meal refreshments
- Backdrop with standard gold English alphabet letters (maximum 30 letters) / Chinese character for "longevity" in gold
- Twelve pieces of one-hour free parking voucher

Special beverage packages

Free-flow house red and white wines are available for a supplementary HK\$30* per person / HK\$300* per table for two hours or HK\$50* per person / HK\$500* per table for three hours

Please contact our catering team at 2113 3218 or email bqt.hkh@marcopolohotels.com for enquiries or reservations.

Terms and Conditions:

- All prices are subject to a 10% service charge*
- Venues have a minimum charge on food and beverage consumption
- Offer is valid for new event bookings until 30 November 2025
- Package cannot be used in conjunction with other promotional offers
- Benefits cannot be redeemed for cash and can only be used during the event
- All matters and disputes will be subject to the final decision of Marco Polo Hongkong Hotel





2025 喜慶活動套餐

馬哥孛羅香港酒店呈獻精選喜慶活動套餐，每位收費只需港幣540*起，由專業宴會服務團隊為您籌劃各項細節，不論是生日派對、家庭聚會或同事知己飯聚均可樂在其中，共譜難忘回憶！

凡預訂中式宴會三席或以上，或西式宴會滿三十位或以上，尊享：

- 席間無限量供應橙汁、汽水及啤酒（午宴或雞尾酒會供應兩小時 / 晚宴供應三小時）
- 三磅鮮忌廉蛋糕 / 子薑及紅雞蛋
- 氣泡酒乙瓶
- 一小時免費泊車券六張

凡預訂中式宴會八席或以上，或西式宴會滿八十位或以上，額外尊享：

- 四打精美餐前小食
- 標準金色英文字母背景（最多三十個字母） / 「壽」字背景
- 一小時免費泊車券十二張

酒水套餐優惠

每位另加港幣30* / 每席另加港幣300*升級至兩小時無限量供應精選紅、白餐酒 或
每位另加港幣50* / 每席另加港幣500*以升級至三小時

查詢或預訂，請致電 2113 3218或電郵至 bqt.hkh@marcopolohotels.com 與宴會部接洽。

條款及細則：

- 以上價格另設加一服務費*
- 場地設有餐飲最低消費
- 適用於即日起至2025年11月30日之新宴會預訂
- 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，馬哥孛羅香港酒店將保留最終決定權



MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

WESTERN SET LUNCH MENU
西式午宴菜譜

APPETISER 冷盤 (SELECT ONE 可選一項)

Seared Seafood with Pickled Fennel, Olive Salsa, and Creamy Saffron Dressing
烤海鮮配醃茴香、橄欖莎莎醬和藏紅花汁

or 或

Smoked Duck Carpaccio with Caramelised Orange Compote,
Pickled Cucumber, and Ginger Reduction
煙燻鴨片配焦糖香橙、醃黃瓜和生薑汁

or 或

Romaine Salad with Anchovies, Pancetta, Croutons, and Chive Parmesan Ricotta Dressing
羅馬生菜沙律配鯷魚、意式煙肉、麵包粒和巴馬臣芝士醬

MAIN COURSE 主菜 (SELECT TWO 可選兩項)

Roasted Chicken Breast with Puy Lentils, Chorizo Ragout, and Madeira Jus
烤雞胸配蘭度豆、西班牙風腸燉肉和馬德拉汁

or 或

Braised Beef Short Rib with Ratatouille and Garlic Mashed Potatoes
燴牛肋肉配意式雜菜、香蒜薯蓉

or 或

Pan-seared Seabass Fillet with Sautéed Green Beans and Warm Couscous Salad
香煎鱸魚配炒青豆和暖中東小米沙律

or 或

Vegetable Cutlet with Sautéed Okra, Shiitake Mushrooms, and Tomato Sauce
吉列蔬菜餅配炒秋葵、花菇和番茄汁

DESSERT 甜品 (SELECT ONE 可選一項)

Apple Tart with Vanilla Ice Cream
蘋果撻配雲呢拿雪糕

or 或

New York Cheesecake with Berry Compote
紐約芝士蛋糕配蜜餞雜莓

or 或

Black Forest Dome with Cherry Gelée
黑森林蛋糕配櫻桃果凍

or 或

Chilled Guava Sabayon with Island Fruit Salad and Coconut Cream
番石榴沙巴翁配水果沙律和椰子忌廉

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$540 per person

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

*Minimum of 30 persons is required 需最少30位賓客

*Food selections and main course quantity must be confirmed 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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

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

Roast 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 Almond
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

*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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

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

Roast Rib Eye 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 Almond
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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

COCKTAIL MENU
雞尾酒會菜譜

APPETISERS AND SALADS (SELECT THREE)

冷盤及沙律類 (可選三項)

Barbecued Lamb Loin with Cherry Tomatoes and Garlic Yoghurt
燒羊柳配車厘茄和香蒜乳酪

Stuffed Apricot with Blue Cheese and Pistachio Crust
芝士開心果釀杏脯

Prawn Skewer with Mango Salsa
大蝦芒果串

Smoked Salmon with Wasabi Mayonnaise and Salmon Roe
煙三文魚伴芥末及魚子

Vegetarian Sushi with Soya Mayonnaise
素壽司

Roasted Duck Breast with Caramelised Pear and
Pommery Mustard Sauce
燒鴨胸配焦糖香梨和芥末籽汁

Vegetable Crudit  with Guacamole and Cream Cheese Herb Dip
蔬菜伴牛油果醬及忌廉芝士

Nuts and Chips
果仁及薯片

HOT ITEMS (SELECT THREE)

熱盤類 (可選三項)

Deep-fried Crab Cake with Chilli Mango Salsa
炸蟹餅伴芒果粒

Mexican Chicken Tortilla with Jalape o Dip
墨西哥雞卷

Assorted Satay with Peanut Sauce
雜錦串燒

Vegetable Samosa with Mint Sauce
雜菜咖喱角

Fried Spring Roll with Sweet and Sour Sauce
炸春卷

Assorted Dim Sum
雜錦點心

Baked Stuffed Mushroom with Brie Cheese and Paprika
焗芝士蘑菇

DESSERTS (SELECT TWO)

甜品類 (可選兩項)

Mini Cheesecake
迷你芝士餅

Fruit Skewer
鮮果串

Deconstructed Apple Pie
蘋果批

Mini Fruit Tartlet
迷你鮮果撻

Mini Tiramisu
迷你意大利芝士餅

Chocolate Profiterole
朱古力泡芙

每位港幣 HK\$580 per person

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

*Minimum of 40 persons is required 需最少40位賓客

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE
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香港 • 港威 • 太子

WESTERN SET DINNER
西式晚宴菜譜

APPETISER 冷盤 (SELECT ONE 可選一項)

Caprese Salad with Buffalo Mozzarella, Vine Tomatoes, and Basil
意式番茄芝士香草沙律

or 或

Beef Carpaccio with Shaved Parmesan,
Sautéed Mushrooms, and Olive Mustard Dressing
生牛肉片配巴馬臣芝士片、炒蘑菇和橄欖芥末醬

or 或

Crab and Avocado Tower with Mango Dip and Hydro Cress Leaves
蟹肉牛油果塔配芒果醬和水芹葉

SOUP 湯 (SELECT ONE 可選一項)

Crab Bisque with Vanilla Cream
蟹肉濃湯配香草忌廉

or 或

Wild Mushroom Cream Soup with Black Truffle Foam
雜野菌忌廉湯配黑松露泡沫

or 或

Swiss Barley Soup with Black Forest Ham
瑞士大麥湯配風乾火腿

MAIN COURSE 主菜 (SELECT TWO 可選兩項)

Grilled Seabass Fillet with Braised Beans, Bacon,
Stir-fried Vegetable with Mint, Saffron Cream, and Pesto Foam
烤鱸魚配燴豆、煙肉、薄荷蔬菜、藏紅花忌廉和香草泡沫

or 或

Roasted Chicken Breast with Ceps, Carrot Mousse, and Horseradish Potato
烤雞胸配牛肝菌、甘筍慕斯和辣根薯蓉

or 或

Roasted Pork Belly Roll
Stuffed with Cashews, Spinach, Braised Red Cabbage, and Potato
燒豬腩卷釀腰果、菠菜、燴紅椰菜、焗薯

DESSERT 甜品 (SELECT ONE 可選一項)

Chocolate Mille-feuille with Vanilla Poached Pear and White Chocolate Cream
朱克力千層酥配雲呢拿煮香梨和白朱克力忌廉

or 或

Pavlova with Mixed Berries
焗蛋白球配雜莓

or 或

Yoghurt Cheesecake with Strawberry Sauce, Balsamic Pistachio Sponge, and Ice Cream
草莓醬乳酪芝士蛋糕配香醋開心果海綿蛋糕和雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茶

每位港幣 HK\$810 per person

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

*Minimum of 30 persons is required 需最少30位賓客

*Food selections and main course quantity must be confirmed 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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

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喱忌廉汁

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 Almond
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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

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 Rib Eye 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 Almond
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

MARCO POLO HOTELS
HONGKONG • GATEWAY • PRINCE

馬哥孖羅酒店
香港 • 港威 • 太子

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

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

*Minimum three tables of 12 persons each 最少三席每席十二位

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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 Almond
南北杏雪耳萬壽果

Chinese Petit Fours
精美甜點

每席港幣 HK\$7,180 per table

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

*Minimum three tables of 12 persons each 最少三席每席十二位

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
竹笙雞絲鮑螺瑤柱羹
or 或

Double-boiled Chicken Soup with Matsutake and Conch
姬松茸螺頭燉竹絲雞

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