

GRADUATION DINNER PACKAGE 2024 2024 謝師宴晚宴套餐

Enjoy 10% early bird discount on or before 29 February 2024
2024年2月29日或之前預訂，可享9折早鳥優惠
(10% service charge is based on original price 加一服務費按原價計算)



GRADUATION DINNER PACKAGE BENEFITS 謝師宴晚宴套餐優惠

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 100 persons 100人或以上	Minimum 150 persons 150人或以上
In-house backdrop with school's name (English) 背景佈置連學校名字 (英文)	N / A		
Table linen and seat covers 全場華麗桌布及椅套			
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設			
Use of built-in AV equipment 免費使用場內影音設備			
Unlimited serving of soft drinks and chilled orange juice for 3 hours 三小時無限量供應汽水及橙汁			
One glass of welcome fruit punch per person 每位餐前雜果賓治乙杯			
Free fresh fruit cream cake 免費贈送鮮果忌廉蛋糕	3 pounds / 磅	5 pounds / 磅	8 pounds / 磅
Invitation cards (printing excluded) 精美請柬 (不包括內文印刷)	20 sets / 套	40 sets / 套	60 sets / 套
Use of raffle drum and background music 使用抽獎箱及背景音樂			
Raffle prize of Café A voucher for 2 persons 酒店餐飲券 (兩位用) 作抽獎之用	Tea Set 下午茶套餐	Semi-buffet Lunch 半自助午餐	Semi-buffet Dinner 半自助晚餐
Free parking spaces 免費泊車車位	2 spaces / 個	3 spaces / 個	4 spaces / 個

Terms and conditions apply 受條款及細則約束

**For enquiries and reservations, please contact our Event Management Team at
+852 3893 2879 or email to catering@hotelalexandrahk.com
查詢及預訂請致電 +852 3893 2879 或電郵至宴會及會議統籌部：catering@hotelalexandrahk.com**

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)
香港北角城市花園道32號 (港鐵炮台山站B出口)

2024 Graduation Dinner Buffet Menu A

2024 謝師宴自助晚餐 A

Appetizer & Salad 前菜及沙律

Sliced Norwegian Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
Assorted Cold Cut Platter with Pickle 雜錦凍肉拼盤配酸菜
Roasted Pineapple and Prawn Salad 烤菠蘿大蝦沙律
Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉
German Potato Salad with Crispy Bacon Chips 德國薯仔沙律
Kale and Couscous Salad 羽衣甘藍麥米沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Tomato and Feta Cheese Salad 蕃茄希臘芝士沙律

Fresh Salad Green 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
Sliced Cucumber, Cherry Tomatoes and Corn Kernel
青瓜片、車厘茄及粟米粒
Dressings: Balsamic Vinaigrette,
French Dressing and Japanese Sesame Dressing
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷（加州卷、太卷及稻荷壽司）
Assorted Sashimi (Salmon, Tuna & Octopus)
雜錦日式刺身（三文魚、吞拿魚及八爪魚）
Served with Wasabi, Soya Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelks & Mussels 凍蝦、翡翠螺及青口
Dressings: Lemon Wedges, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

French Onion Soup 法式洋葱湯
Selection of Sliced Bread and Rolls, Grissini 精選麵包籃

Carving 烤肉

Honey Glazed Gammon Ham with Pineapple Gravy
蜜汁烤火腿伴菠蘿燒汁

Hot Dish 熱盤

Deep-fried Shrimp and Potato with Salt Egg Yolk Mayo
脆炸薯絲蝦配鹹蛋黃沙律汁
Stir-fried Pork Belly and Kimchi in Korean Style 韓式泡菜炒豬腩肉
Oven-roasted Spring Chicken with Mustard and Garlic 蒜香燒春雞
Masala Beef Curry with Basmati Rice 咖喱牛肉配印度香苗
Baked Sole Filet and Pancetta Roulade with Caper Cream Sauce
焗煙肉龍俐卷配酸豆忌廉汁
Braised Seasonal Vegetables with Enoki 金菇扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White 瑤柱蟹籽蛋白炒香苗
Penne Bolognese 肉醬長通粉

Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Black Glutinous Rice with Coconut Milk 椰汁黑糯米
Orange Crème Brûlée 香橙焦糖燉蛋
Mango Pudding 芒果布甸
Hazelnut Parline and Milk Chocolate Cake 榛子牛奶朱古力蛋糕
Japanese Matcha Cake Roll 日式抹茶卷
White Chocolate with Green Tea Cake 白朱古力綠茶蛋糕
Banana Chocolate Cake 香蕉朱古力蛋糕
Fresh Fruit Platter 鮮果拼盤
Chocolate Fountain Station with Condiments 朱古力噴泉及配料

Coffee & Tea 咖啡及茶

HK\$598 / Per person 每位

2024 Graduation Dinner Buffet Menu B

2024 謝師宴自助晚餐 B

Appetizer & Salad 前菜及沙律

Sliced Norwegian Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Shredded Chicken and Greenbean Noodles with Sesame Dressing
麻醬手撕雞粉皮
Sausage and Cheese Salad 芝士香腸沙律
Thai Pomelo and Squid Salad 泰式柚子魷魚沙律
Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律
Quinoa Salad with Hazelnut, Apple and Dried Cranberry
藜麥沙律配榛子、蘋果及紅莓乾
Marinated Mushroom Salad with Pesto Dressing 菌菇沙律配羅勒香草醬

Fresh Salad Green 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
Sliced Cucumber, Cherry Tomatoes, Corn Kernel 青瓜片、車厘茄、粟米粒
Dressings: Balsamic Vinaigrette,
French Dressing and Japanese Sesame Dressing
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Roll 雜錦壽司及加州卷
Assorted Sashimi (Salmon, Tuna & Octopus)
雜錦日式刺身（三文魚、吞拿魚及八爪魚）
Served with Wasabi, Soya Sauce, Pickled Ginger 配日本芥末、醬油、子薑

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk, Clams & Mussel
鱈場蟹腳、凍蝦、翡翠螺、蜆及青口
Dressings: Lemon Wedges, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Seafood Chowder 海鮮周打忌廉湯
Double-boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞
Selection of Sliced Bread and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted U.S. Sirloin 烤美國西冷牛扒
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dish 熱盤

Roasted Duck Breast with Dark Cherry Gravy 法式烤鴨胸伴黑車厘燒汁
Germany Pork Knuckle 德國鹹豬手
Chicken, Spinach and Cheese Roulade with Porcini Cream Sauce
芝士菠菜雞卷配牛肝菌忌廉汁
Beef Curry with Biryani Rice 咖喱牛肉配印式香苗
Pan-fried Sea Bass with Saffron Clam Sauce 鱸魚柳配紅花蜆汁
Braised Bamboo Pith with Seasonal Vegetables 竹筴翡翠扒雙蔬
Japanese Fried Rice with Eel and Crab Roe 日式蟹籽鰻魚炒飯
Baked Vegetables with Lasagna 焗意式雜菜千層麵

Dessert 甜品

French Cherry Clafoutis with Vanilla Sauce 法式櫻桃布甸配雲呢拿汁
Sweetened Almond Cream with Egg White 蛋白杏仁茶
Custard Cream Puff 忌廉泡芙
Raspberry and Coconut Mousse 紅桑子椰子慕絲杯
Orange Chocolate Cake 香橙朱古力蛋糕
Purple Potato Mousse Cake 紫薯慕斯蛋糕
Mango Napoleon 芒果拿破崙
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅
Fresh Fruit Platter 鮮果拼盤
MÖVENPICK® Ice Cream MÖVENPICK®雪糕

Coffee & Tea 咖啡及茶

HK\$698 / Per person 每位

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
包括無限量供應汽水及橙汁3小時

All above prices are subject to 10% service charge.
Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
以上價目需另收加一服務費。

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。