



WESTERN CELEBRATION PACKAGE 2026

2026 西式歡聚筵席套餐

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 90 persons 90人或以上	Minimum 120 persons 120人或以上
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	★	★	★
Free corkage for self-brought spirit (1 bottle per table) 自攜烈酒免收開瓶費 (每席1瓶)	★	★	★
Invitation cards (8 sets per table, printing excluded) 精美請柬 (每席8套, 不包括內文印刷)	-	★	★
Unlimited serving of soft drinks, chilled orange juice and house beer (3 hours for dinner, 2 hours for lunch) 無限量汽水、橙汁及啤酒供應 (晚宴3小時、午宴2小時)	★	★	★
Welcome fruit punch (one hour) 1小時迎賓雜果賓治	★	★	★
Mini Longevity Bun (for birthday celebration) 壽宴敬送迷你壽桃包 Preserved ginger and red egg (for baby 100 days celebration) 百日宴敬送子薑及紅雞蛋	★	★	★
Mahjong entertainment with Chinese tea 麻雀耍樂及中式香茗	★	★	★
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個

受條款及細則約束 Terms and conditions may apply

查詢 Enquiries: 3893 2879 / catering@hotelaalexandrahk.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)

2026 Western Celebration Lunch Buffet A
2026 歡聚筵席西式自助午餐 A

Appetizers & Salads 前菜及沙律

Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Marinated Baby Octopus and Green Seaweed
日式迷你八爪魚及中華沙律
Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬
Tomato and Feta Cheese Salad
蕃茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

French Onion Soup
法式洋葱湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Crispy Pork Belly
慢烤脆皮豬腩
Served with Apple Sauce and Gravy
配蘋果醬及燒汁

Hot Dishes 熱盤

Beef Stew in Red Wine Sauce and Root Vegetable
紅酒燴牛肉配根莖蔬菜
Indian Chicken Tikka
印式烤雞
Pan-fried Sole Fillet with Dill Cream Sauce
香煎龍脷柳伴香草忌廉汁
Sautéed Sliced of Cuttlefish with Broccoli and Bell Pepper
彩椒西蘭花炒花枝片
Thai-style Red Curry Duck
泰式紅咖喱鴨
Braised Vegetable with Shredded Yunnan Ham
雲腿絲扒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
Braised E-fu Noodles with Straw Mushroom
干燒草菇伊麵

Dessert 甜品

Bread and Butter Pudding
牛油麵包布甸配雲呢拿汁
Mango Napoleon
芒果拿破崙
Green Tea with Red Bean Swiss Roll
綠茶紅豆瑞士卷
Vanilla Crème Brûlée Tart
法式焦糖燉蛋撻
Black Forest Cake
黑森林蛋糕
Green Tea Panna Cotta
綠茶意大利奶凍
Blueberry Cheesecake
藍莓芝士蛋糕
Fresh Fruit Platter
新鮮果碟

Coffee and Tea Station
自助咖啡及茶

每位 HK\$558.00 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30.00 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白酒無限量供應，每席額外收費港幣30.00元

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

2026 Western Celebration Lunch Buffet B
2026 歡聚筵席西式自助午餐 B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments
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
Beef Root and Orange Salad with Feta Cheese
紅菜頭橙沙律配希臘芝士
Thai Pomelo Salad with Assorted Seafood
泰式柚子海鮮沙律
Sautéed Wild Mushroom Salad with Fresh Herbs
香草炒野菌沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi 壽司

Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙燒壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

Cream of Wild Mushroom Soup
野菌忌廉湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Roasted Australian Sirloin
烤原條澳洲西冷扒
Dressing: Gravy Sauce, Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

Roasted Duck Breast with Orange and Honey Sauce
烤鴨胸配香橙蜜糖汁
Roasted Chicken with Porcini Cream Sauce
烤雞配牛肝菌忌廉汁
Sautéed Shrimp and Green Vegetable with Spicy Sauce
醬爆碧綠蝦仁
Pan-fried Sea Bass Fillet with Shallot Butter Sauce
香煎鱸魚柳伴乾蔥牛油汁
Braised Bamboo Pith with Seasonal Vegetable
竹笙翡翠扒雙蔬
Pork Piccata with Tomato Coulis
香煎意式薄豬柳伴鮮茄醬
Fried Rice with Wild Mushroom and Pine Nut
松子野菌炒香苗
Penne Bolognese
肉醬長通粉

Dessert 甜品

Deep-fried Sesame Ball
芝麻煎堆仔
Sweetened Sago Cream with Mango and Pomelo
楊枝甘露
Purple Potato Mousse Cake
紫薯慕絲蛋糕
Osmanthus Pudding with Wolfberry
杞子桂花糕
Calamansi Meringue Tart
蛋白糖霜香檸撻
Mango Napoleon
芒果拿破崙
Fresh Fruit Platter
新鮮果碟

Coffee and Tea Station
自助咖啡及茶

每位 HK\$688.00 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30.00 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每席額外收費港幣30.00元

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

2026 Western Celebration Dinner Buffet A
2026 歡聚筵席西式自助晚餐 A

Appetizers & Salads 前菜及沙律

Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Thai Chicken and Glass Noodles Salad
泰式香辣雞肉粉絲沙律
Roasted Cauliflower and Shrimp Salad with Pomegranate
烤椰菜花石榴子鮮蝦沙律
Grilled Italian Vegetable
意大利扒什菜沙律
Roasted Pumpkin Salad with Pine Nut
燒南瓜松子沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens
and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian,
French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、
法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、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 and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar
with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

Minestrone Soup with Pesto
意大利雜菜湯
Seafood Soup with Shredded Conpoy
海皇瑤柱羹
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Roasted Australian Beef Rib Eye
烤原條澳洲肉眼扒
Dressing: Gravy Sauce, Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

Pan-fried Lamb Cutlet with Green Peppercorn Sauce
香煎羊扒配青胡椒汁
Sautéed Scallop and Prawn with Broccoli
西蘭花炒帶子蝦球
Chicken Curry with Onion Tomato and Cream Sauce,
Basmati Rice
洋蔥蕃茄忌廉汁咖喱雞配印度香苗
Slow-braised Premium Beef Cheek in Burgundy Sauce
法式紅酒慢煮牛面頰肉
Steamed Fresh Sea Garoupa with Supreme Soy Sauce
清蒸原條海斑
Gratinated Vegetable with Cheese
芝士焗時蔬
Fried Rice with Conpoy, Egg White and Mixed Vegetable
瑤柱蛋白雜菜炒香苗
Fafalle Pasta, Pumpkin and Pociini with Cream Sauce
南瓜牛肝菌蝴蝶粉

Dessert 甜品

Baked Apple Crumble with Vanilla Sauce
焗蘋果金寶配雲呢拿汁
Chilled Melon and Sago Syrup with Coconut Milk
椰汁蜜瓜西米露
Strawberry Chiffon Cake
草莓海綿蛋糕
Mango Pomelo Sago Pudding
芒果柚子西米布甸
Seasonal Fruit and White Wine Jelly
白酒鮮果啫喱
Japanese Matcha Cake Roll
日式抹茶卷
Dark Chocolate Raspberry Tart
特濃朱古力紅桑子撻
Mango Cheese Cake
香芒芝士蛋糕
Fresh Fruit Platter
新鮮果碟

**Coffee and Tea Station
自助咖啡及茶**

每位 HK\$698.00 person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50.00 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣50.00元

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

2026 Western Celebration Dinner Buffet B
2026 歡聚筵席西式自助晚餐 B

Appetizers & Salads 前菜及沙律

Smoked Atlantic Salmon Slices with Traditional Condiments
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
Tuna Nicoise Salad
吞拿魚尼多斯沙律
Thai Spicy Prawn and Green Papaya Salad
香辣鮮蝦木瓜沙律
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、蘋果及金巴利乾
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅馬生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean, Corn Kernel, Shredded Carrot and Jade Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressing: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬、日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese
配料：脆麵包、煙肉、巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙燒壽司及加州卷
Assorted Sashimi
(Fresh Salmon, Tuna, Octopus, Deep Water Shrimp and Surf Clam)
雜錦日式刺身
(三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Brown Crab, Shrimp, Sea Whelk, Clam and Mussel
熟蟹、凍蝦、翡翠螺、蜆及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

Seafood Chowder Soup
海鮮周打忌廉湯
Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted U.S. Prime Sirloin Steak
頂級美國西冷牛扒
Dressing: Gravy Sauce and Pommery Mustard
配燒汁及法國芥末
Slow-roasted Pork Belly
慢烤原條黑毛豬腩
Dressing: Apple Sauce and Gravy
配蘋果醬及燒汁

Hot Dishes 熱盤

Herbed Chicken Breast with Ratatouille
香草烤雞伴法式燴菜
Roasted Lamb Cutlet with Tarragon Jus
燒羊扒配他拉根香草汁
Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
Steamed Fresh Sea Garoupa with Supreme Soy Sauce
清蒸原條海斑
Wok-fried Squid and Honey Beans with XO Sauce
XO醬炒鮮魷蜜糖豆
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce
蠔皇花菇扒小棠菜
Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒香苗
Penne with Asparagus, Artichoke and Sun-dried Tomato Sauce
蘆筍朝鮮薊茄蓉直通粉

Dessert 甜品

Warm Chocolate Pudding with Vanilla Sauce
暖朱古力布甸配雲呢拿汁
Mango Sago Cream with Pomelo
楊枝甘露
Pineapple Mousse with Coffee Jelly
菠蘿慕絲配咖啡凍
Tiramisu
意大利芝士餅
Chocolate Cream Roulade
特濃朱古力卷
Black Forest Cake
黑森林蛋糕
Mango Napoleon
芒果拿破崙
Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
Fresh Fruit Platter
新鮮果碟
MÖVENPICK Ice Cream
MÖVENPICK雪糕

**Coffee and Tea Station
自助咖啡及茶**

每位 HK\$828.00 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50.00 per table

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每席額外收費港幣50.00元

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