



CHINESE CELEBRATION PACKAGE 2026 2026 中式歡聚筵席套餐

Complimentary Benefits 尊享優惠	Minimum 3 tables / 36 persons 3席 / 36人或以上	Minimum 8 tables / 96 persons 8席 / 96人或以上	Minimum 15 tables / 180 persons 15席 / 180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@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)



2026 中式歡聚筵席午餐 A
2026 Chinese Celebration Lunch Menu A

歷山四小碟
(鹽水鴨、百花炸釀皮蛋、涼伴萵筍、涼伴青瓜雲耳)
Special Appetizer Platter
(Salted Duck, Deep-fried Century Egg stuffed with Shrimp Paste,
Marinated Celtnce, Marinated Cucumber with Black Fungus)

碧綠花姿蝦球
Sautéed Prawn and Squid with Vegetable

花膠海味羹
Fish Maw and Dried Seafood in Supreme Soup

雲腿竹笙扒雙蔬
Braised Vegetable and Bamboo Pith with Yunnan Ham

清蒸海石斑
Steamed Fresh Sea Garoupa

脆皮蒜香雞
Deep-fried Crispy Chicken with Crushed Garlic

金粟松子炒香苗
Fried Rice with Sweet Corn and Pine Nut

金瑤蝦子炆伊府麵
Braised E-fu Noodles with Shrimp Roe and Conpoy

海底椰西米露
Sweetened Sago Cream with Sea Coconut

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK\$7,388 per table

Subject to 10% service charge per table of 10 -12 persons
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\$400 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費, 每席10 - 12位計算
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400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 中式歡聚筵席午餐 B
2026 Chinese Celebration Lunch Menu B

鴻運乳豬拼盤
(乳豬、燒鵝、海蜇)
Assorted Barbecued Meat Platter
(Suckling Pig, Roasted Goose, Marinated Jellyfish)

碧綠蝦球珊瑚蚌
Sautéed Prawn and Coral Clam with Vegetable

姬松茸螺頭燉雞湯
Double-boiled Conch Soup with Blaze Mushroom and Chicken

碧綠原隻湯鮑
Braised Whole Abalone with Vegetable

清蒸西星斑
Steamed Spotted Garoupa

當紅脆皮雞
Roasted Crispy Chicken

黃金海皇炒絲苗
Fried Rice with Assorted Seafood and Salty Egg Yolk

雲腿銀芽炆伊麵
Braised E-fu Noodles with Yunnan Ham and Bean Sprout

冰花蘆薈燉紅蓮
Double-boiled Red Date with Lotus and Aloe

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK\$9,088 per table

Subject to 10% service charge per table of 10 -12 persons
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\$400 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費, 每席10 - 12位計算
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400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 中式歡聚筵席午餐 C
2026 Chinese Celebration Lunch Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

XO醬蝦球帶子
Sautéed Prawn and Scallop with Vegetable in XO Sauce

紅燒花膠海皇翅 / 紅燒花膠海皇燕窩
Braised Shark's Fin with Fish Maw and Assorted Seafood / Braised Bird's Nest with Fish Maw and Assorted Seafood

碧綠原隻鮑魚扣花菇
Braised Whole Abalone with Black Mushroom and Vegetable

清蒸東星斑
Steamed Spotted Garoupa

當紅脆皮雞
Roasted Crispy Chicken

鮑汁鱈魚雞粒炒香苗
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

上湯鮮蝦水餃
Shrimp Dumpling in Supreme Soup

杞子圓肉燉桃膠
Sweetened Peach Gum Soup with Lotus Seed, Dried Longan and Wolfberry

鮮果拼盤
Fresh Fruit Platter

中國茗茶
Chinese Tea

每席 HK\$11,088 per table

Subject to 10% service charge per table of 10 -12 persons
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\$400 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費, 每席10 - 12位計算
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400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 精選中式歡聚筵席晚餐
2026 Special Chinese Celebration Dinner Menu

歷山四小碟

(鹽水鴨、百花炸釀皮蛋、涼伴萵筍、涼伴青瓜雲耳)

Special Appetizer Platter

(Salted Duck, Deep-fried Century Egg stuffed with Shrimp Paste,
Marinated Celtnce, Marinated Cucumber with Black Fungus)

XO 醬 錦繡花枝蝦球

Sautéed Broccoli with Sliced Cuttlefish and Prawn in XO Sauce

蟲草花螺頭燉雞湯

Double-boiled Chicken Soup with Conch and Cordyceps Militaris

碧玉原隻湯鮑

Braised Whole Abalone with Seasonal Vegetable

清蒸海石斑

Steamed Fresh Sea Garoupa

當紅脆皮雞

Roasted Crispy Chicken

鮑汁鱈魚雞粒燴香苗

Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

雲腿銀芽炆伊府麵

Braised E-fu Noodle with Yunnan Ham and Bean Sprout

冰花蘆薈燉紅蓮

Double-boiled Red Date with Lotus and Aloe

美點映雙輝

Chinese Petit Four

中國茗茶

Chinese Tea

每席 HK\$8,388 per table

Subject to 10% service charge per table of 10 -12 persons

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\$600 per table

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

另加一服務費, 每席10 -12位計算

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600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 中式歡聚筵席晚餐 A
2026 Chinese Celebration Dinner Menu A

鴻運燒味拼盤
(燒腩、燒鵝、五香牛腩、海蜇)
Assorted Barbecued Meat Platter
(Roasted Pork Belly, Roasted Goose, Chilled Marinated Beef Shank, Marinated Jellyfish)

碧綠花姿蝦球
Sautéed Prawn and Squid with Vegetable

香酥杏片黃金球
Deep-fried Shrimp Paste coated with Almond Flake

雲腿竹笙扒翡翠
Braised Yunnan Ham and Bamboo Pith with Vegetable

姬松茸螺頭燉雞湯
Double-boiled Conch Soup with Blaze Mushroom and Chicken

碧綠原隻鮑魚
Braised Whole Abalone with Vegetable

清蒸海石斑
Steamed Fresh Sea Garoupa

當紅脆皮雞
Roasted Crispy Chicken

揚州炒香苗
Fried Rice with Yangzhou Style

雲腿銀芽炆伊府麵
Braised E-fu Noodles with Yunnan Ham and Bean Sprout

冰花蘆薈燉紅蓮
Double-boiled Red Date with Lotus and Aloe

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK\$8,888 per table

Subject to 10% service charge per table of 10 -12 persons

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\$600 per table

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

另加一服務費, 每席10 - 12位計算

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600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 中式歡聚筵席晚餐 B
2026 Chinese Celebration Dinner Menu B

鴻運乳豬拼盤
(乳豬、燒鵝、海蜇)
Barbecued Sliced Suckling Pig Platter
(Suckling Pig, Roasted Goose, Marinated Jellyfish)

XO醬帶子蝦球
Sautéed Prawn and Scallop with Vegetable in XO Sauce

百花釀蟹鉗
Deep-fried Crab Claw Stuffed with Minced Shrimp

玉環瑤柱甫
Braised Whole Conpoy in Marrow Melon Ring

紅燒雞絲翅/紅燒雞絲燕窩羹
Braised Shark's Fin with Shredded Chicken / Braised Bird's Nest with Shredded Chicken

碧綠原隻鮑魚
Braised Whole Abalone with Vegetable

清蒸沙巴龍躉
Steamed Sabah Giant Garoupa

金沙脆皮一品雞
Deep-fried Crispy Chicken with Crushed Crispy Garlic

黃金海皇炒香苗
Fried Rice with Assorted Seafood and Salty Egg Yolk

蟹肉燴伊府麵
Braised E-fu Noodles with Crab Meat

杞子紅棗桂花湯圓
Sweetened Wolfberry, Red Dates, Osmanthus with Glutinous Dumplings

美點映雙輝
Chinese Petit Four

中國茗茶
Chinese Tea

每席 HK\$10,888 per table

Subject to 10% service charge per table of 10 -12 persons
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\$600 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

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2026 中式歡聚筵席晚餐 C
2026 Chinese Celebration Dinner Menu C

鴻運乳豬全體
Roasted Whole Suckling Pig

XO醬蝦球珊瑚蚌
Sautéed Prawn and Coral Clam with Vegetable in XO Sauce

焗釀蟹蓋
Baked Crab Shell stuffed with Crab Meat and Onion

玉環燕液瑤柱甫
Braised Whole Conpoy in Marrow Melon Rings with Birds' Nest

紅燒花膠海皇翅/紅燒花膠海皇燕窩
Braised Shark's Fin with Fish Maw and Assorted Seafood / Braised Bird's Nest with Fish Maw and Assorted Seafood

碧綠原隻鮑魚扣花菇
Braised Whole Abalone with Black Mushroom and Vegetable

清蒸東星斑
Steamed Spotted Garoupa

當紅脆皮雞
Roasted Crispy Chicken

鮑汁鱈魚雞粒炒香苗
Fried Rice with Dried Octopus and Diced Chicken in Abalone Sauce

上湯鮮蝦水餃
Shrimp Dumpling in Supreme Soup

杞子圓肉燉桃膠
Sweetened Peach Gum Soup with Lotus Seed, Dried Longan and Wolfberry

鮮果拼盤
Fresh Fruit Platter

中國茗茶
Chinese Tea

每席 HK\$13,088 per table

Subject to 10% service charge per table of 10 -12 persons
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\$600 per table
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費, 每席10 - 12位計算
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600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