



GRADUATION DINNER PACKAGE 2027 2027 謝師宴晚宴套餐

Confirm Before
28/2 to Enjoy
28/2 前確認可享

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) 背景佈置連學校名牌 (英文)	-	★	★
One buffet voucher for 2 persons at Cafe A as raffle prize 歷山餐廳雙人自助餐券一張作抽獎之用	-	Buffet Lunch 自助午餐	Buffet Dinner 自助晚餐
2-hour Photo Booth Service (Single Print) 即影即有照相亭	-	★	★
One glass of welcome fruit punch per person 每位餐前雜果賓治乙杯	★	★	★
Party Props 派對小道具	★	★	★
Unlimited serving of soft drinks and chilled orange juice for 3 hours 無限量供應汽水及橙汁三小時	★	★	★
Pre-dinner snacks 免費席前小食	4 dozens 打	6 dozens 打	8 dozens 打
Free parking space 免費泊車位	4 valets 個	6 valets 個	8 valets 個
Invitation cards (printing excluded) 精美請柬 (不包括內文印刷)	20 sets 套	40 sets 套	60 sets 套
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 使用場內影音設備	★	★	★
Use of raffle drum and background music 使用抽獎箱及背景音樂	★	★	★

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)

2027 Graduation Dinner Buffet Menu A

2027 謝師宴自助晚宴 A

Appetizers & Salads 前菜及沙律

Norway Sliced 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
Thai Style Shrimp Glass Noodles Salad
泰式大蝦粉絲沙律
Potato Salad with Bacon and Spring Onion
煙肉洋蔥薯仔沙律
Japanese Crabmeat Stick and Cucumber Salad with Crab Roe
日式蟹籽沙律
Fusilli Pasta Salad with Gammon Ham and Sun-dried Tomatoes
意式火腿螺絲粉沙律

Fresh Salad Greens 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 Tomato and Corn Kernel
青瓜片、車厘茄及粟米粒
Dressing: Balsamic Vinaigrette, French and Japanese Sesame
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、煙肉及巴馬臣芝士片

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 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, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Cream of Mushroom
雜菌忌廉湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

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

Hot Dishes 熱盤

Braised Beef Short Ribs with Red Wine Sauce
紅酒燴牛肋肉
Pan-fried Sole Fillet with Dill Cream Sauce
香煎龍脷柳伴香草忌廉汁
Roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
Sweet and Sour Fish Fillet
糖醋魚柳
Sautéed Shrimp and Chicken with Broccoli
西蘭花炒蝦仁鳳片
Braised Seasonal Vegetables with Enoki
金菇扒時蔬
Fried Rice with Minced Beef
免治牛肉炒飯
Penne with Wild Mushroom and Herbs Cream Sauce
香草忌廉野菌意大利長通粉

Dessert 甜品

Sweetened Sago Cream with Mango and Pomelo
楊枝甘露
Panna Cotta
意大利奶凍
Green Tea Mousse Cake
綠茶慕絲蛋糕
Chocolate Truffle Cake
特濃朱古力蛋糕
Baked Pineapple Crumble
焗菠蘿金寶
Oreo Tiramisu
奧利奧意大利芝士餅
Blueberry Cheesecake
藍莓芝士蛋糕
Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$598 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另收加一服務費
包括無限量供應汽水及橙汁三小時
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
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2027 Graduation Dinner Buffet Menu B

2027 謝師宴自助晚宴 B

Appetizers & Salads 前菜及沙律

Norway Sliced 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

Seafood and Fresh Fruit Salad

海鮮鮮果沙律

Pineapple and Shredded Chicken Salad

菠蘿雞絲沙律

Pomelo Salad with Assorted Seafood

泰式柚子海鮮沙律

Japanese Crabmeat Stick and Cucumber Salad with Crab Roe

日式蟹籽沙律

Bacon and Potato Salad

煙肉薯仔沙律

Fresh Salad Greens 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 Tomato, Corn Kernel

青瓜片、車厘茄、粟米粒

Dressing: Balsamic Vinaigrette, French and Japanese Sesame

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、煙肉及巴馬臣芝士片

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, Soy 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, Clam & Mussel

鱈場蟹腳、凍蝦、翡翠螺、蜆及青口

Dressing: Lemon Wedge, 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

雪耳椰子燉雞湯

Bread Roll with Butter

精選麵包籃

Carving 烤肉

Oven-roasted Striploin with Red Wine Sauce

烤原條西冷伴紅酒汁

Served with Gravy Sauce and English Mustard

配燒汁及英式芥末

Hot Dishes 熱盤

Roasted Rack of Lamb with Pommery Mustard Sauce

燒羊架伴芥末籽汁

Pan-fried Sea Bass Fillet with Shallot Butter Sauce

香煎鱸魚魚柳伴乾蔥牛油汁

Pan-fried Duck Breast with Green Peppercorn Sauce

香煎鴨胸伴青胡椒燒汁

Fried Seafood with Chilli Paste and Sweet Basil in Thai-style

泰式金不換炒海鮮

Sweet and Sour Pineapple Chicken

鳳梨雞

Braised Bamboo Pith with Seasonal Vegetables

竹筴翡翠扒雙蔬

Fried Rice in Yeung Chow Style

揚州炒飯

Penne Bolognese

肉醬長通粉

Dessert 甜品

Sweetened Sago Cream with Mango and Pomelo

楊枝甘露

Chocolate Profiteroles

巧克力泡芙

Mango Napoleon

芒果拿破崙

Orange Chocolate Cake

香橙朱古力蛋糕

Oreo Tiramisu

奧利奧意大利芝士餅

Sea Salt Caramel Cheese Cake

海鹽焦糖芝士餅

French Cherry Clafoutis with Vanilla Sauce

法式櫻桃布甸配雲呢拿汁

Fresh Fruit Platter

鮮果拼盤

MÖVENPICK® Ice Cream

MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

每位 HK\$698 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours

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另收加一服務費

包括無限量供應汽水及橙汁三小時

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

如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢