



HOTEL *Alexandra*  
歷山酒店

10%  
OFF

## GRADUATION DINNER PACKAGE 2026

### 2026 謝師宴自助晚宴套餐

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
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	★	★	★
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	★	★	★
In-house backdrop with school's name (English) 背景佈置連學校名牌 (英文)	-	★	★
One glass of welcome fruit punch per person Unlimited serving of soft drinks and chilled orange juice for 3 hours 每位餐前雜果賓治乙杯及無限量汽水及橙汁3小時	★	★	★
Pre-dinner snacks 免費席前小食	4 dozens 打	6 dozens 打	8 dozens 打
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Buffet voucher for 2 persons at Cafe A as raffle prize 歷山餐廳餐券 (2位用) 作抽獎之用	-	Lunch Buffet 自助午餐	Dinner Buffet 自助晚餐

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 Graduation Dinner Buffet Menu A**

**2026 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  
Tomato and Feta Cheese Salad  
番茄希臘芝士沙律  
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**

French Onion Soup  
法式洋葱湯  
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 Pork with Pineapple  
鳳梨咕嚕肉  
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 Seafood and Egg White  
蛋白海鮮炒香苗  
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\$598.00 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3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

**2026 Graduation Dinner Buffet Menu B**

**2026 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

Coleslaw Salad with Raisin

椰菜甘筍沙律

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

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, 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 Pommery Mustard

配燒汁及法國芥末

**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 Pork Ribs with Pineapple

鳳梨京都骨

Braised Bamboo Pith with Seasonal Vegetables

竹筍翡翠扒雙蔬

Fried Rice with Barbecued Pork, Shrimp, Conpoy, Salty Egg and Kale

五福臨門炒香苗

Penne Bolognaise

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\$698.00 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3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