

THE FULLERTON SUMMER WESTERN DINNER PACKAGE 2025
2025富麗敦夏日西式晚宴套餐

	Summer Set Dinner 夏日西式晚餐	Summer Buffet Dinner 夏日自助晚餐
Menu (I) 菜單(一)	港幣 HK\$1,288 per person 每位	港幣 HK\$1,288 per person 每位
Menu (II) 菜單(二)	港幣 HK\$1,488 per person 每位	港幣 HK\$1,488 per person 每位

Enjoy the following privileges with a minimum of 60 persons:

凡惠顧60位或以上，可享以下禮遇：

- Free-flowing soft drinks, fresh orange juice, mineral water, house wine and selected beer for 3 hours
(Additional hour at HK\$100 per person)
3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒
(每位只需另加港幣100元可延長享用以上指定飲品額外1小時)
- Signature welcome mocktails for all guests
每位來賓均奉送無酒精迎賓飲品
- Corkage fee will be waived for self-brought wines or spirits (maximum 1 bottle per table).
Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and
HK\$1,000 per bottle of self-brought spirits
免收自攜餐酒或烈酒開瓶費 (每席乙瓶) (額外開瓶費適用於每瓶自攜餐酒為港幣500元及
每瓶自攜烈酒為港幣1,000元)
- Elegant ocean centerpieces on reception table and all dining tables
全場席上及迎賓桌海洋擺設
- Your choice of table linens and seat covers
提供多款桌布及椅套供選擇
- Complimentary use of in-house audio-visual equipment
免費使用宴會場地內的基本影音設備
- Complimentary valet parking service for up to 3 vehicles
免費代客泊車服務 (最多3輛私家車)
- Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to
11:00 p.m. daily, on a first-come, first-served basis
免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士，每天早上8時至晚上11時，座位有限，先到先得

2025 THE FULLERTON SUMMER WESTERN DINNER MENU (I)
2025 富麗敦夏日西式晚宴菜單 (一)

APPETISER 頭盤

Jumbo Crab Meat Salad, Guacamole Mousseline, Grapefruit, Creamy Egg Yolk
珍寶蟹肉沙律、幼滑牛油果醬、西柚、雞蛋黃醬

SOUP 湯

New England Clam Chowder
新英倫周打蜆湯

Assorted Artisan Breads
精選手工麵包

MAIN 主菜

Slow Braised Beef Cheek with Crushed Herbs Potato, Okra, Portobello, Paprika Beef Jus
慢燴牛臉腩肉伴香草馬鈴薯、秋葵、烤啡菇、烤甜椒牛肉汁

Or 或

Pan-seared Barramundi with Green Pea Mashed, Braised Pearl Turnip, Crispy Kale, Fennel Cream Sauce
香煎盲鱸魚伴青豆薯茸、燴蘿蔔、脆羽衣甘藍、忌廉茴香汁

SWEETS 甜品

Lemon Yuzu Crèmeux, Sable Tart, Lime Meringue
檸檬柚子醬布列塔脆餅、青檸蛋白

The Fullerton Petits Fours
富麗敦甜點

Freshly Brewed Coffee or English Breakfast Tea
鮮磨咖啡或英式早餐茶

HK\$1,288 per person
每位港幣1,288元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours
包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

Prices are in Hong Kong Dollars and subject to a 10% service charge.
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Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
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Contains Dairy Products
含奶類食品



Contains Fish
魚類



Contains Shellfish
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Contains Soy
含大豆



Contains Egg
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Spicy
辣

2025 THE FULLERTON SUMMER WESTERN DINNER MENU (II)
2025 富麗敦夏日西式晚宴菜單 (二)

APPETISER 頭盤

Seared Japanese Scallop with Asparagus Purée, Crispy Parma Ham, Cheese Espuma
香煎日本帶子伴露筍蓉、香脆意大利火腿、芝士泡沫

SOUP 湯

Rich Butternut Squash, Zucchini Soup, Garlic Croutons, Black Truffle Oil
濃滑南瓜意式青瓜湯、蒜香多士、黑松露油

Assorted Artisan Breads

精選手工麵包

MAIN 主菜

Slow Cooked U.S Pork Tenderloin with Honey Glazed Carrots, Wild Mushroom Ragout, Red Wine Jus
低溫烤美國豬柳伴蜜糖燒甘筍、炒野菌、紅酒汁

Or 或

Baked Truffle Crusted Salmon Roulade with Clam Champagne Reduction, Black Garlic Oil
焗脆三文魚卷伴蜆肉香檳汁、黑蒜油

SWEETS 甜品

Chocolate Mousse, Remy Martin Cream, Chocolate Sacher Sponge,
Hazelnut Dacquoise, Dark Chocolate Ice Cream

朱古力慕絲、干邑忌廉、特濃朱古力蛋糕、榛子達克瓦茲、黑朱古力雪糕

The Fullerton Petits Fours

富麗敦甜點

Freshly Brewed Coffee or English Breakfast Tea

鮮磨咖啡或英式早餐茶

HK\$1,488 per person
每位港幣1,488元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours
包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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2025 THE FULLERTON SUMMER DINNER BUFFET MENU (I)
2025 富麗敦夏日自助晚宴菜單 (一)

APPETISER 頭盤

Seafood on Ice (Snow Crab Legs, Prawn, Blue Mussel) 精選海鮮 (雪蟹腳、蝦、藍青口) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
Scottish Smoked Salmon, Gravlox 蘇格蘭煙三文魚、香草三文魚 
Tuna Tataki with Ginger and Yuzu Dressing 吞拿魚燒伴生薑酸橘汁 
Chorizo Sausage, Salami, Ari-Dried Beef 西班牙辣肉腸、莎樂美腸、風乾牛肉 

SALAD 沙律

Mixed Hydroponic Lettuce Bar 水耕生菜吧 
Romaine Lettuce, Frisée, Oak Leaf, Arugula 羅馬生菜、九芽菜、橡葉生菜、火箭菜



CONDIMENTS 配料

Red Onion, Boiled Egg, Bread Crouton, Olive, Sun-dried Tomato 紅洋蔥 
Beetroot, Corn, Cucumber, Carrot, Fennel, Cherry Tomato 紅菜頭 
Feta Cheese, Mozzarella, Bacon Bit 希臘芝士 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 


DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing 黑醋汁 
Lemon, Horseradish Cream, Shallot Vinaigrette, Cocktail Sauce, Lime Sauce, Thai Seafood Dressing
檸檬 
紅蔥香醋汁 
雞尾酒汁 
青檸汁 
泰式海鮮醬 

SOUP 湯

Bak Kut Teh 肉骨茶 
Cream of Porcini Soup with Black Truffle 黑松露牛肝菌忌廉湯 
Assorted Artisan Breads 精選手工麵 

HOT SELECTION 熱盤

Grilled Fillet Sea Bass with Lobster and Brandy Sauce 烤鱸魚配龍蝦汁 
Braised Lamb Shank with Pearl Barley and Celeriac 燴羊膝配珍珠薏米及根芹菜 
Herb Crust Chicken Breast with Cajun Tomato Coulis 香草麵包糠焗雞胸配番茄汁 
Braised Beef with Savoy Cabbage and Horseradish 燴牛肉伴捲心菜及辣根醬 
Braised Baby White Cabbage with Shredded Ham and Superior Chicken Broth 金腿上湯扒娃娃菜 
Roasted Rosemary and Pumpkin 香草燒南瓜 
Seafood Fried Rice with Yunnan Ham 金華海鮮炒飯 



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THE FULLERTON
OCEAN PARK HOTEL • HONG KONG



CARVING STATION 烤肉

Roasted Pock Rack with Black Truffle Jus 烤美國有骨豬柳伴黑松露汁  

SWEETS 甜品

Baked Baileys Cheesecake 焗甜酒芝士蛋糕    

Caramel Nuts Tart 焦糖果仁撻     

Eton Mess 雜莓意式奶凍  

Chocolate Raspberry 朱古力紅莓蛋糕    

Bread and Butter Pudding with Vanilla Sauce 麵包布甸配香草汁    

Freshly Brewed Coffee or English Breakfast Tea

鮮磨咖啡或英式早餐茶

HK\$1,288 per person

每位港幣1,288元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours
包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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2025 THE FULLERTON SUMMER DINNER BUFFET MENU (II)
2025 富麗敦夏日自助晚宴菜單 (二)

APPETISER 頭盤

Seafood on Ice (Snow Crab Legs, Prawns, Mussels, Clams) 精選海鮮 (雪蟹腳、蝦、青口、蜆) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
Scottish Smoked Salmon, Gravlox 蘇格蘭煙三文魚、香草三文魚 
Chilled Tofu, Crab Meat Salad 冷豆腐 
Tuna Tataki with Ginger and Yuzu Dressing 吞拿魚燒伴生薑酸橘汁 
Chorizo Sausage, Salami, Ari-Dried Beef 西班牙辣肉腸、莎樂美腸、風乾牛肉 

SALAD 沙律

Mixed Hydroponic Lettuce Bar 水耕生菜吧 
Romaine Lettuce, Frisée, Oak Leaf, Arugula 羅馬生菜、九芽菜、橡葉生菜、火箭菜

CONDIMENTS 配料

Red Onion, Boiled Egg, Bread Crouton, Olive, Sun-dried Tomato 紅洋蔥 
Beetroot, Corn, Cucumber, Carrot, Fennel, Cherry Tomato 紅菜頭 
Feta Cheese, Mozzarella, Bacon Bit 希臘芝士 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 
酸薑 
芥末 

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing 黑醋汁 
義大利香草汁 
凱撒汁 
紫蘇葉汁 
Lemon, Horseradish Cream, Shallot Vinaigrette, Cocktail Sauce, Lime Sauce, Thai Seafood Dressing
檸檬 
紅蔥香醋汁 
雞尾酒汁 
青檸汁 
泰式海鮮醬 

SOUP 湯

Double-Boiled Black Chicken Soup with Sea Whelk and Cordyceps Flower 蟲草花烏雞響螺湯 
Rich Butternut Squash Crab Soup with Garlic Croutons 濃香蟹肉南瓜湯配蒜香麵包粒 
Assorted Artisan Breads 精選手工麵 

HOT SELECTION 熱盤

Poached Fillet of Halibut with Crab Meat and Grapes Beurre Blanc 蒸比目魚柳伴蟹肉及葡萄牛油汁 
Slow Cooked Lamb Rack with Roasted Ratatouille 慢煮羊架伴法式燴雜菜 
Herb Crust Kurobuta Pork Loin with Cajun Tomato Coulis 香草包糠焗黑豚豬柳配番茄汁 
Roasted Duck Breast with Apple and Braised Cabbage 香烤鴨胸伴蘋果及燴紅椰菜 
Braised Black Mushroom with Seasonal Vegetables 北菇扒時蔬 
Fried Rice with Scallop and XO Sauce XO醬帶子炒飯 
Mac & Cheese Gratin with Comté Cheese 康堤芝士通心粉 



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THE FULLERTON
OCEAN PARK HOTEL • HONG KONG



CARVING STATION 烤肉

Roasted U.S. Beef Rib Eye with Black Truffle Jus 烤美國肉眼扒伴黑松露汁  

SWEETS 甜品




Fullerton Cheesecake 富麗敦芝士蛋糕   

Fresh Fruit Tart 鮮果撻    

Panna Cotta 意式奶凍  

Tiramisu 意大利芝士餅   

Bread and Butter Pudding with Vanilla Sauce 麵包布甸配香草汁    

Banoffee Pie 香蕉拖肥批   

Freshly Brewed Coffee or English Breakfast Tea

鮮磨咖啡或英式早餐茶

HK\$1,488 per person

每位港幣1,488元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours

包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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TERMS AND CONDITIONS

條款及細則

1. Prices are in Hong Kong Dollars and are subject to a 10% service charge.
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2. The above package offers are applicable to any Summer Western dinner held before 30 September 2025.
以上禮遇適用於2025年9月30日前舉辦之夏日西式晚宴。
3. A minimum food and beverage charge is applied to each venue and subject to the event date.
各個宴會場地均設最低餐飲費用，並視乎宴會日期而定。
4. The above dinner buffet menus are based on a minimum of 60 persons over a 2.5-hour period.
以上自助晚宴菜單只適用於最少60位賓客，供應時間為2小時30分。
5. Your well-being and comfort are our utmost priority. Please inform our Event Specialists of any food allergies or special dietary requirements that you may have.
為客人的健康著想，如閣下或其他賓客對任何食物有過敏反應或特別膳食需求，請與宴會統籌團隊聯絡。
6. The Fullerton Ocean Park Hotel Hong Kong reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.
由於價格變動及食材供應關係，香港富麗敦海洋公園酒店保留修改以上價錢及菜單之權利。

For enquiries and reservations, please contact our Events Specialists on **+852 2166 7339** or email at **fop.events@fullertonhotels.com**.

Please visit **<https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong>** to learn more.

如欲查詢或預訂，歡迎致電**+852 2166 7339**或電郵至**fop.events@fullertonhotels.com**。

與宴會統籌團隊聯絡。如欲了解更多，請瀏覽酒店官方網站

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