

**THE FULLERTON**  
OCEAN PARK HOTEL • HONG KONG

**THE FULLERTON GRADUATION PACKAGE 2024**

WESTERN GRADUATION PACKAGE 2024			
<b>Lunch Buffet Menu I</b>	<b>HK\$688</b> per person	<b>Dinner Buffet Menu I</b>	<b>HK\$880</b> per person
<b>Lunch Buffet Menu II</b>	<b>HK\$788</b> per person	<b>Dinner Buffet Menu II</b>	<b>HK\$980</b> per person

CHINESE GRADUATION PACKAGE 2024	
<b>Chinese Dinner Menu I</b>	<b>HK\$10,288</b> per table of 12 persons
<b>Chinese Dinner Menu II</b>	<b>HK\$12,888</b> per table of 12 persons

Enjoy the following privileges with a minimum of 5 tables of 12 persons or a minimum of 60 persons:

- Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours
- Complimentary use of LED wall for static image display as digital backdrop (limit to 1 static image)
- Elegant ocean centerpieces on reception table and all dining tables
- Your choice of table linens and seat covers
- Complimentary use of in-house audio-visual equipment
- Complimentary valet parking service for up to 2 vehicles
- Complimentary coach service between Ocean Park MTR Station and the hotel

# THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

## TERMS AND CONDITIONS

1. Prices are in Hong Kong Dollars and subject to a 10% service charge.
2. The above package offers are applicable to any graduation lunch or dinner held on or before 31 August 2024.
3. The above lunch and dinner buffet menus are based on a minimum of 60 persons over a 2-hour period.
4. A minimum food and beverage charge is applied on each venue and subject to the event date.
5. Please inform our Events Specialists of any food related allergies as your well-being and comfort are our greatest concern.
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.

For enquiries and reservations, please contact our Events specialists  
on +852 2166 7339 or email at [fop.events@fullertonhotels.com](mailto:fop.events@fullertonhotels.com).

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

## WESTERN GRADUATION BUFFET LUNCH MENU I

### 西式謝師宴自助午宴菜單 (一)

#### APPETISER AND SALAD 頭盤及沙律

Smoked Salmon served with Traditional Condiments 煙三文魚及傳統配料

Pink Prawn Cocktail, Basil Tomato Tartare 粉紅蝦咯嗲、番茄羅勒他他

Prosciutto, Honeydew Melon 風乾火腿、蜜瓜

Japanese Maki Roll, Pink Ginger 日式卷物及紫薑

Chicken and Roasted Pumpkin Walnut Salad 雞肉烤南瓜合桃沙律

Beetroot with Citrus and Spinach Salad 紅菜頭鮮橙菠菜沙律 

Garden Green Salad, 田園雜菜沙律 

Waldorf Salad 華都夫沙律 

#### SOUP 餐湯

French Onion Soup, Cheese Crouton 法式洋蔥湯伴芝士麵包粒

Selection of Artisan Bread 精選手工麵包

#### HOT SELECTION 熱盤

Poached Plaice Fillet, Sweet Corn Salsa 魚湯烺鰈魚柳、粟米莎莎醬

Roasted Chicken in Supreme Soy Sauce 至尊豉油雞

Veal Piccata, Basil Tomato Coulis 炸薄牛仔片配番茄醬

Slow-roasted Pork Spare Rib with Barbecue Sauce 慢煮醬烤豬肋骨

Fried Rice with Crab Meat, Diced Chicken, Roasted Duck, Pine Nut and Conpoy 錦繡炒飯

Sautéed Zucchini and Assorted Mushroom 炒雜菌意大利青瓜 

Penne Pasta with Spicy Tomato Sauce 長通粉配香辣番茄汁 

#### FROM THE CARVERY 烤肉

Roasted Australian Pork Rib with Apple Mustard Jus 澳洲豬肋骨配芥末蘋果汁

## DESSERT 甜品

Bread and Butter Pudding 麵包布甸

New York Cheesecake 紐約芝士蛋糕

Chocolate Tart 朱古力撻

Mango Pomelo Sago 楊枝甘露杯

Chocolate Bounty 椰子朱古力

Vanilla Cream Custard 雲呢拿燉蛋

Earl Grey Puff 伯爵茶泡芙

Freshly Brewed Coffee or English Tea 鮮磨咖啡或英式茗茶

**HK\$688 per person**

**Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours**

每位港幣 **688** 元

包括 **2** 小時無限暢飲汽水及鮮橙汁

*\*The above offers are valid for graduation lunch reception held on or before 31 August 2024.*

*\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴午餐。*

**With a minimum guaranteed attendance of 60 persons**

最少出席人數為 **60** 位

 Vegetarian Items

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

*Please refer to the terms and conditions for more details.*

以上價錢以港幣計算，並需另收加一服務費。詳情請參閱條款及細則。

WESTERN GRADUATION BUFFET LUNCH MENU II

西式謝師宴自助午宴菜單 (二)

APPETISER AND SALAD 頭盤及沙律

Smoked Salmon and Gravlax, Sweet Honey Mustard & Dill Sauce

煙三文魚、刁草醃三文魚、香草蜜糖芥末汁

Parma Ham, Salami, Melon 巴馬火腿、莎樂美腸伴蜜瓜

Assorted Sushi and Hand Roll Sushi 雜錦壽司及手卷

Chicken and Roasted Pumpkin Walnut Salad 雞肉烤南瓜合桃沙律

Assorted Garden Vegetables, Choices of Dressing and Condiments

雜錦沙律菜配沙律醬汁及配料

Quinoa Salad with Bean and Corn 藜麥沙律伴雜豆及粟米

SOUP 餐湯

Manhattan Clam Chowder 曼克頓蜆肉周打湯

Selection of Artisan Bread 精選手工麵包

HOT SELECTION 熱盤

Poached Garoupa, Lemongrass Coconut Cream 水煮石斑、香茅椰子忌廉汁

Braised Lamb Shoulder, Celeriac, Carrot 燴羊肩、芹菜頭及甘筍

Thai Grilled Pork Neck 泰式豬頸肉

Stir-fried Prawn and Asparagus with XO Sauce XO 醬蘆筍炒蝦球

Fried Rice with Iberian Pork and Garlic 香蒜西班牙豚肉炒飯

Braised Vegetable with King Oyster Mushroom

雜菜炒雞脾菇

Penne Pasta with Eggplant and Sun-dried Tomato 茄子番茄乾長通粉

FROM THE CARVERY 烤肉

Roasted U.S. Beef Sirloin, Black Truffle Jus 焗美國牛肉西冷、黑松露汁

## DESSERT 甜品

Apple Crumble with Vanilla Sauce 蘋果金寶配雲呢拿醬

Raspberry Lychee Mousse 紅桑子荔枝慕絲

Chocolate Crunch Cake 朱古力脆脆蛋糕

Yuzu Cheesecake 柚子芝士蛋糕

Coconut Puff 椰子泡芙

Lemon Meringue Tart 檸檬蛋白撻

Seasonal Fresh Fruit with Berries 精選鮮果

Freshly Brewed Coffee or English Tea 鮮磨咖啡或英式茗茶

**HK\$788 per person**

**Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours**

每位港幣 **788** 元

包括 **2** 小時無限暢飲汽水及鮮橙汁

*\*The above offers are valid for graduation lunch reception held on or before 31 August 2024.*

*\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴午餐。*

**With a minimum guaranteed attendance of 60 persons**

最少出席人數 **60** 位



Vegetarian Items

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

*Please refer to the terms and conditions for more details.*

以上價錢以港幣計算，並需另收加一服務費。詳情請參閱條款及細則。

WESTERN GRADUATION BUFFET DINNER MENU I

西式謝師宴自助晚宴菜單 (一)

APPETISER AND SALAD 頭盤及沙律

Seasonal Seafood Platter 海鮮拼盤

(Pink Prawn, Green Mussel, Clam 粉紅蝦、紐西蘭青口、蜆)

Lemon, Shallot Vinaigrette, Chilli Bean Sauce, Cocktail Sauce

檸檬、乾蔥紅酒醋、豆瓣醬、雞尾汁

Radish Salad with Mayonnaise 小蘿蔔蛋黃醬沙律

Assorted Sushi and Maki Roll 精選日式壽司及卷物

(Japanese Soya, Ginger Pickle, Wasabi 日本醬油、酸薑、芥末)

Smoked Salmon and Pepper Tuna, Onion Ring 煙三文魚、黑椒吞拿魚、洋蔥圈

Chef's Cold Cut Platter with Olive and Pickle 廚師精選風乾火腿拼盤伴橄欖、酸青瓜

Asparagus and Fennel Salad 蘆筍茴香沙律

Vine Tomato and Mozzarella Cheese with Basil Salad 番茄芝士沙律

Garden Green 田園沙律

(Romaine, Iceberg, Butter Head, Red Radicchio 羅馬生菜、西生菜、牛油生菜、卷心生菜)

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar, Shiso 黑醋、意大利醋、凱撒汁、紫蘇葉汁

CONDIMENT 配料

Crudites, Boiled Egg, Bacon Bits, Bread Crouton 蔬菜條、焗蛋、煙肉碎、麵包粒

Scallion, Olive Oil, Sun-dried Tomato, Walnut 青蔥、橄欖油、番茄乾、核桃

SOUP 餐湯

Braised Spinach, Scallop and Conpoy in Supreme Soup 瑤柱帶子莧菜羹

Cream of Tomato, Garlic Crouton 番茄忌廉湯、蒜茸多士

Selection of Artisan Bread 精選手工麵包

## HOT SELECTION 熱盤

Miso Cod Fish, Spinach with Sake Sauce 西京燒鱈魚伴菠菜、清酒汁

Pan-fried Sirloin Steak, Grilled Vegetable 香煎西冷牛扒伴蔬菜

Roasted Chicken Breast, Wild Mushroom with Rosemary Jus 烤雞胸伴野菌、露絲馬莉汁

Japanese Fried Rice with Eel 日式鰻魚炒飯

Green Kale with Oyster Sauce 蠔油芥蘭 

Honey Roasted Pumpkin, Almond 蜜糖烤南瓜配杏仁 

Penne Pasta with Wild Mushroom Cream Sauce 野菌忌廉汁長通粉 

Lyonnais Potato 洋蔥炒薯 

## FROM THE CARVERY 烤肉

Roasted Australian Pork Rib with Apple Mustard Jus 香烤澳洲豬肋骨、蘋果芥末

## DESSERT 甜品

Vanilla Red Fruit Roll 雲呢拿紅莓卷

S'mores Tart 棉花糖朱古力撻

Mont Blanc Glass 栗子杯

Jasmine Milk Chocolate 茉莉牛奶朱古力

Tiramisu 意式芝士蛋糕

Coffee Choux 咖啡泡芙

Bread and Butter Pudding 麵包布甸

Seasonal Fresh Fruit 精選鮮果

Freshly Brewed Coffee or English Tea 鮮磨咖啡或英式茗茶

**HK\$880 per person**

**Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours**

每位港幣 **880 元**

包括 **2 小時無限暢飲汽水及鮮橙汁**

*\*The above offers are valid for graduation dinner reception held on or before 31 August 2024.*

*\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴晚餐。*

**With a minimum guaranteed attendance of 60 persons.**

最少出席人數 **60 位**

 Vegetarian Items



WESTERN GRADUATION BUFFET DINNER MENU II

西式謝師宴自助晚宴菜單 (二)

APPETISER AND SALAD 頭盤及沙律

Seasonal Seafood Platter 海鮮拼盤

(Pink Prawn, Green Mussel, Clam 粉紅蝦、紐西蘭青口、蜆)

Lemon, Shallot Vinaigrette, Chilli Bean Sauce, Cocktail Sauce

檸檬、乾蔥紅酒醋、豆瓣醬、雞尾汁

Radish Salad with Mayonnaise 小蘿蔔蛋黃醬沙律

Assorted Sushi and Maki Roll Roll 精選日式壽司及卷物

(Japanese Soya, Ginger Pickle, Wasabi 日本醬油、酸薑、青芥末)

Gravlax with Honey Mustard Dill Dressing 刁草三文魚、蜂蜜芥末汁

Parma Ham, Coppa, Salami, Sweet Melon 巴馬火腿、高柏火腿、莎樂美腸伴蜜瓜

Thai Papaya Salad with Tomato 泰式木瓜蕃茄沙律

Waldorf Salad 華都夫沙律

Garden Green 田園沙律

(Romaine, Iceberg, Butter Head, Red Radicchio 羅馬生菜、西生菜、牛油生菜、卷心生菜)

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar, Shiso 黑醋、意大利醋、凱撒汁、紫蘇葉汁

CONDIMENT 配料

Crudités Slice, Boiled Egg, Bacon Bit, Bread Crouton 蔬菜條、焗蛋、煙肉碎、麵包粒

Scallion, Olive Oil, Sun-dried Tomato, Walnut 青蔥、橄欖油、番茄乾、核桃

SOUP 餐湯

Double Boiled Chicken Soup, Bamboo Pith and Black Mushroom 竹笙花菇燉雞湯

Manhattan Clam Chowder 曼克頓蜆肉周打湯

Selection of Artisan Bread 精選手工麵包

HOT SELECTION 熱盤

Chinese Barbecue Platter 中式燒味拼盤

Teriyaki Mackerel, Broad Bean 香煎鯖魚、日式照燒汁、蠶豆

Roasted Lamb Rack, Ratatouille 香燒羊架燴菜粒  
Stir-fried Prawn with XO Sauce XO 醬炒蝦球  
Braised Spinach with Salted Egg and Preserved Egg 金銀蛋菠菜   
Singaporean Fried Hokkien Noodles 新加坡炒麵  
Fried Rice with Iberian Pork and Garlic 香蒜西班牙豚肉炒飯  
Potatoes Au Gratin with Double Cheese 法式忌廉燴馬鈴薯 

### FROM THE CARVERY 烤肉

Roasted U.S. Sirloin with Morel Mushroom Cream Sauce 燒美國西冷、羊肚菌忌廉汁  
Mustard, Horseradish Cream 芥末、辣根忌廉

### DESSERT 甜品

Baked Cheesecake 焗芝士蛋糕  
Peach Yoghurt 白桃乳酪  
Opera Cake 歌劇院蛋糕  
Pistachio Puff 開心果泡芙  
Panna Cotta 意式奶凍  
Dark Chocolate Meringue 黑朱古力蛋白餅  
Chestnut Blackcurrant Tart 栗子黑加侖子撻  
Bread and Butter Pudding 麵包布甸  
Seasonal Fresh Fruit 精選鮮果

Freshly Brewed Coffee or English Tea 鮮磨咖啡或英式茗茶

**HK\$980 per person**  
**Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours**

每位港幣 **980** 元  
包括 **2** 小時無限暢飲汽水及鮮橙汁

*\*The above offers are valid for graduation dinner reception held on or before 31 August 2024.*  
\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴晚餐。

**With a minimum guaranteed attendance of 60 persons.**  
最少出席人數 **60** 位

 Vegetarian Items

CHINESE GRADUATION SET DINNER MENU I

中式謝師宴晚宴菜單 (一)

五福臨門大拼盤

Chinese Appetiser Platter

翡翠蝦仁帶子

Sautéed Prawn and Scallop with Seasonal Vegetables

紅燒竹筍雞絲燴燕窩

Braised Bird's Nest with Assorted Bamboo Pith and Shredded Chicken in Supreme Broth

碧綠鮮鮑片

Braised Sliced Abalone with Seasonal Vegetables

清蒸沙巴龍躉

Steamed Giant Garoupa with Spring Onion and Soy Sauce

脆皮炸子雞

Deep-fried Crispy Chicken

錦繡櫻花蝦炒飯

Fried Rice with Sergestid Shrimp and Assorted Meat

金菇鮮菌炆伊麵

Braised E-fu Noodles with Assorted Mushroom and Enoki Mushroom

陳皮紅豆沙

Sweetened Red Bean Cream with Dried Aged Tangerine Peel

富麗敦美點

The Fullerton Chinese Petits Fours

即泡中國茗茶

Freshly Brewed Chinese Tea

HK\$10,288 per table of 12 persons 每席港幣 10,288 元 (12 位)  
Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours  
包括 2 小時無限暢飲汽水及鮮橙汁

*\*The above offers are valid for graduation dinner reception held on or before 31 August 2024.*

*\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴晚餐。*

## CHINESE GRADUATION SET DINNER MENU II

### 中式謝師宴晚宴菜單 (二)

鴻運乳豬全體

Roasted Whole Suckling Pig

碧綠蝦油蝦仁桂花蚌

Sautéed Pacific Clam, Prawn and Seasonal Vegetables with Prawn Oil

紅燒海皇燴燕窩

Braised Bird's Nest with Assorted Seafood in Supreme Broth

翡翠鮑片扣鮑菇

Braised Sliced Abalone with Mushroom and Seasonal Vegetables

清蒸老虎斑

Steamed Tiger Garoupa with Spring Onion and Soy Sauce

蒜香脆皮雞

Deep-fried Crispy Chicken with Garlic

蟹籽海皇炒飯

Fried Rice with Assorted Seafood and Crab Roe

珍菌鮑汁炆伊麵

Braised E-fu Noodles with Assorted Mushroom and Enoki Mushroom in Abalone Sauce

生磨合桃露

Sweetened Walnut Cream

富麗敦美點

The Fullerton Chinese Petits Fours

即泡中國茗茶

Freshly Brewed Chinese Tea

**HK\$12,888 per table of 12 persons 每席港幣 12,888 元 (12 位)**

**Inclusive of free-flowing of soft drinks and fresh orange juice for 2-hours**

**包括 2 小時無限暢飲汽水及鮮橙汁**

*\*The above offers are valid for graduation dinner reception held on or before 31 August 2024.*

*\*以上價錢適用於 2024 年 8 月 31 日或之前舉行之謝師宴晚餐。*