

THE FULLERTON GRADUATION PACKAGE 2026
2026 富麗敦謝師宴套餐

Western Graduation Package 西式謝師宴套餐	
Buffet Lunch Menu 1 自助午餐菜單 (一)	港幣 HK\$688 nett 元 per person 每位
Buffet Lunch Menu 2 自助午餐菜單 (二)	港幣 HK\$788 nett 元 per person 每位
Buffet Dinner Menu 1 自助晚餐菜單 (一)	港幣 HK\$880 nett 元 per person 每位
Buffet Dinner Menu 2 自助晚餐菜單 (二)	港幣 HK\$980 nett 元 per person 每位

Chinese Graduation Package 中式謝師宴套餐	
Chinese Dinner Menu 1 中式晚餐菜單 (一)	每席港幣 HK\$10,288 nett 元 per table of 12 persons 供十二位用
Chinese Dinner Menu 2 中式晚餐菜單 (二)	每席港幣 HK\$12,888 nett 元 per table of 12 persons 供十二位用

Prices are inclusive of a 10% service charge. 以上價錢已包括加一服務費。

**Enjoy the following privileges with a minimum of 5 tables of 12 persons or a minimum of 60 persons:
凡惠顧5席或以上(每席12位),或惠顧60位可享以下禮遇:**

- Free-flowing soft drinks and fresh orange juice for 2 hours
2小時無限暢飲汽水及鮮橙汁
- Complimentary use of LED wall for a static image display as digital backdrop (applicable to event held at The Fullerton Ballroom only)
免費使用LED屏幕展出一張圖片作為電子背景板(僅適用於富麗敦宴會廳舉行之宴會)
- 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 2 vehicles
免費代客泊車服務(最多2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

2026 THE FULLERTON GRADUATION WESTERN BUFFET LUNCH MENU 1
2026 富麗敦謝師宴西式自助午宴菜單 (一)

APPETISERS 頭盤

- Smoked Salmon with Traditional Condiments 煙三文魚配傳統配料 (魚)
Pink Prawn Cocktail with Basil Tomato Tartare 粉紅蝦咯嗲伴番茄羅勒他他 (魚)
Prosciutto with Honeydew Melon 風乾火腿伴蜜瓜
Assorted Maki Rolls with Pink Ginger 日式卷物配紫薑 (魚)(貝)(蛋)(辣)

SALAD 沙律

- Chicken and Roasted Pumpkin Walnut Salad 雞肉烤南瓜合桃沙律 (雞)(蛋)
Beetroot with Citrus and Spinach Salad 紅菜頭鮮橙菠菜沙律 (魚)
Garden Green Salad 田園沙律 (魚)
Waldorf Salad 華多夫沙律 (蛋)(貝)(魚)(辣)

DRESSING 醬料

- Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing
黑醋汁 (魚)(蛋)、意大利香草汁 (魚)(蛋)、凱撒汁 (魚)(蛋)、紫蘇葉汁 (魚)

SOUP 湯

- French Onion Soup with Cheese Crouton 法式洋蔥湯伴芝士麵包粒 (魚)(蛋)(辣)
Assorted Artisan Breads 精選手工麵包 (魚)(蛋)(辣)

HOT SELECTION 熱盤

- Poached Plaice Fillet with Sweet Corn Salsa 魚湯煮鰈魚柳配粟米莎莎醬 (魚)(蛋)
Roasted Chicken in Supreme Soy Sauce 至尊豉油雞 (魚)(蛋)
Veal Piccata with Basil Tomato Coulis 炸薄牛仔片配番茄醬 (魚)(蛋)
Slow-roasted Pork Spare Rib with Barbecue Sauce 慢煮醬烤豬肋骨 (魚)(蛋)
Fried Rice with Crab Meat, Diced Chicken, Roasted Duck, Pine Nut and Conpoy 錦繡炒香苗 (魚)(蛋)(貝)(辣)
Sautéed Zucchini and Assorted Mushroom 炒雜菌意大利青瓜 (魚)
Penne Pasta with Spicy Tomato Sauce 長通粉配香辣番茄汁 (魚)(蛋)

CARVING STATION 烤肉

- Roasted Australian Pork Rib with Apple Mustard Jus 澳洲豬肋骨配芥末蘋果汁 (魚)(蛋)



2026 THE FULLERTON GRADUATION WESTERN BUFFET LUNCH MENU 1
2026 富麗敦謝師宴西式自助午宴菜單 (一)

DESSERTS 甜品

- 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 Choux 伯爵茶泡芙    
- Bread and Butter Pudding 麵包布甸    

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

HK\$688 nett per person
每位港幣 **688** 元

Inclusive of free-flowing soft drinks and fresh orange juice for 2 hours
包括2小時無限暢飲汽水及鮮橙汁

Prices are in Hong Kong Dollars and are inclusive of a 10% service charge.
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2026 THE FULLERTON GRADUATION WESTERN BUFFET LUNCH MENU 2
2026 富麗敦謝師宴西式自助午宴菜單 (二)

APPETISERS 頭盤

Smoked Salmon and Gravlox with Sweet Honey Mustard and Dill Sauce 煙三文魚及刁草醃三文魚配蜜糖芥末汁及莖蘿醬 (魚)
Parma Ham and Salami with Honeydew Melon 巴馬火腿及莎樂美香腸伴蜜瓜
Assorted Sushi and Maki Rolls 日式壽司及卷物 (魚) (貝類) (蛋) (大豆)

SALAD 沙律

Chicken and Roasted Pumpkin Walnut Salad 雞肉烤南瓜合桃沙律 (魚) (蛋)
Garden Green Salad 田園沙律 (魚)
Quinoa Salad with Bean and Corn 藜麥沙律伴雜豆及粟米 (魚)

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing
黑醋汁 (魚) (蛋)、意大利香草汁 (魚) (蛋)、凱撒汁 (魚) (蛋)、紫蘇葉汁 (魚)

SOUP 湯

Manhattan Clam Chowder 曼克頓周打蜆湯 (魚) (蛋) (大豆)
Assorted Artisan Breads 精選手工麵包 (魚) (蛋) (大豆) (蛋)

HOT SELECTION 熱盤

Poached Garoupa with Lemongrass Coconut Cream 水煮石斑配香茅椰子忌廉汁 (魚) (蛋) (魚)
Braised Lamb Shoulder with Celeriac and Carrot 燴羊肩配芹菜頭及甘筍 (魚) (蛋)
Thai Grilled Pork Neck 泰式豬頸肉 (魚) (蛋)
Stir-fried Prawns and Asparagus with XO Sauce XO醬蘆筍炒蝦球 (魚) (蛋) (魚)
Fried Rice with Iberian Pork and Garlic 香蒜西班牙豚肉炒飯 (魚)
Braised Vegetable with King Oyster Mushroom 雜菜炒雞脾菇 (魚)
Penne Pasta with Eggplant and Sun-dried Tomato 茄子番茄乾長通粉 (魚) (蛋) (蛋)

CARVING STATION 烤肉

Roasted U.S. Beef Sirloin with Black Truffle Jus 香烤美國西冷牛肉配黑松露汁 (魚) (蛋)



Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
含木本堅果或花生



Contains Dairy Products
含奶類食品



Contains Fish
含魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON GRADUATION WESTERN BUFFET LUNCH MENU 2
2026 富麗敦謝師宴西式自助午宴菜單 (二)

DESSERTS 甜品

- Apple Crumble with Vanilla Sauce 焗蘋果金寶配雲呢拿汁     
- Raspberry Lychee Mousse 紅桑子荔枝慕絲    
- Crunchy Chocolate Cake 朱古力脆脆蛋糕     
- Yuzu Cheesecake 柚子芝士蛋糕     
- Coconut Choux 椰子泡芙     
- Lemon Meringue Tart 檸檬蛋白撻     
- Assorted Seasonal Fruit Platter 鮮果拼盤 

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

HK\$788 nett per person
每位港幣 **788** 元

Inclusive of free-flowing soft drinks and fresh orange juice for 2 hours
包括2小時無限暢飲汽水及鮮橙汁

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THE FULLERTON








OCEAN PARK HOTEL • HONG KONG

2026 THE FULLERTON GRADUATION WESTERN BUFFET DINNER MENU 1 2026 富麗敦謝師宴西式自助晚宴菜單 (一)

APPETISERS 頭盤

- Seafood on Ice (Prawns, Mussels, Clams) 精選海鮮(蝦、青口、蜆) 
- Assorted Sushi and Maki Rolls 日式壽司及卷物     
- Smoked Salmon and Pepper Tuna with Onion Ring 煙三文魚及黑椒吞拿魚配洋葱圈 
- Chef's Cold Cut Platter with Olive and Pickle 廚師精選風乾火腿拼盤伴橄欖及酸青瓜














SALAD 沙律

- Radish Salad with Mayonnaise 小蘿蔔蛋黃醬沙律   
- Asparagus and Fennel Salad 蘆荀茴香沙律 
- Vine Tomato and Mozzarella Cheese with Basil Salad 番茄芝士沙律  
- Garden Green Salad 田園沙律 
- (Romaine Lettuce, Iceberg, Butter Lettuce, Red Radicchio 羅馬生菜、西生菜、牛油生菜、卷心生菜)








DRESSING 醬料

- Lemon, Shallot Vinaigrette, Cocktail Sauce, Chilli Bean Sauce
檸檬 、紅蔥香醋汁 、雞尾酒汁 、豆瓣醬  
- Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing
黑醋汁 、意大利香草汁  、凱撒汁  、紫蘇葉汁 

CONDIMENTS 配料

- Crudités Slice, Hard-boiled Egg, Diced Bacon, Bread Crouton 蔬菜條 、水煮蛋 、煙肉粒、麵包粒 
- Scallion, Olive Oil, Sun-dried Tomato, Walnut 青蔥 、橄欖油 、風乾番茄 、核桃  
- Japanese Soya, Ginger Pickle, Wasabi 日本醬油  、酸薑 、芥末  

SOUP 湯

- Braised Spinach, Scallop and Conpoy in Supreme Broth 瑤柱帶子莧菜羹  
- Cream of Tomato with Garlic Croutons 番茄忌廉湯配蒜茸多士   
- Assorted Artisan Breads 精選手工麵包    

HOT SELECTION 熱盤

- Miso Cod Fish with Spinach and Sake Sauce 西京銀鱈魚伴菠菜配清酒汁   
- Pan-fried Sirloin Steak with Grilled Vegetable 香煎西冷牛扒伴烤蔬菜 
- Roasted Chicken Breast with Wild Mushroom and Rosemary Jus 野菌烤雞胸配迷迭香汁  
- Japanese Fried Rice with Eel 日式鰻魚炒飯   
- Green Kale with Oyster Sauce 蠔油芥蘭   
- Honey Roasted Pumpkin with 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 洋葱炒薯 



Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
含木本堅果或花生



Contains Dairy Products
含奶類食品



Contains Fish
含魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON GRADUATION WESTERN BUFFET DINNER MENU 1
2026 富麗敦謝師宴西式自助晚宴菜單 (一)

CARVING STATION 烤肉

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

DESSERTS 甜品

- Vanilla Cranberry 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
Assorted Seasonal Fruit Platter 鮮果拼盤

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

HK\$880 nett per person
每位港幣 880 元

Inclusive of free-flowing soft drinks and fresh orange juice for 2 hours
包括2小時無限暢飲汽水及鮮橙汁

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THE FULLERTON













OCEAN PARK HOTEL • HONG KONG

2026 THE FULLERTON GRADUATION WESTERN BUFFET DINNER MENU 2 2026 富麗敦謝師宴西式自助晚宴菜單 (二)

APPETISERS 頭盤

- Seafood on Ice (Prawns, Mussels, Clams) 精選海鮮(蝦、青口、蜆) 
Assorted Sushi and Maki Rolls 日式壽司及卷物 
Gravlax with Honey Mustard Dill Dressing 刁草三文魚配蜂蜜芥末汁 
Parma Ham, Coppa, Salami with Honeydew Melon 巴馬火腿、高柏火腿及莎樂美香腸伴蜜瓜
















SALAD 沙律

- Radish Salad with Mayonnaise 小蘿蔔蛋黃醬沙律 
Thai Papaya Salad with Tomato 泰式木瓜番茄沙律 
Waldorf Salad 華多夫沙律 
Garden Green Salad 田園沙律 
(Romaine Lettuce, Iceberg, Butter Lettuce, Red Radicchio 羅馬生菜、西生菜、牛油生菜、卷心生菜)









DRESSING 醬料

- LLemon, Shallot Vinaigrette, Cocktail Sauce, Chilli Bean Sauce
檸檬 、紅蔥香醋汁 、雞尾酒汁 、豆瓣醬 
Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing
黑醋汁 、意大利香草汁 、凱撒汁 、紫蘇葉汁 

CONDIMENTS 配料

- Crudités Slice, Hard-boiled Egg, Diced Bacon, Bread Crouton 蔬菜條 、水煮蛋 、煙肉粒、麵包粒 
Scallion, Olive Oil, Sun-dried Tomato, Walnut 青蔥 、橄欖油 、風乾番茄 、核桃 
Japanese Soya, Ginger Pickle, Wasabi 日本醬油 、酸薑 、芥末 

SOUP 湯

- Double Boiled Chicken Soup with Bamboo Pith and Black Mushroom 竹笙花菇燉雞湯 
Manhattan Clam Chowder 曼克頓周打蜆湯 
Assorted Artisan Breads 精選手工麵包 

HOT SELECTION 熱盤

- Assorted Chinese Barbecue Platter 中式燒味拼盤 
Teriyaki Mackerel with Broad Bean 日式照燒鯖魚伴蠶豆 
Roasted Lamb Rack with Ratatouille 燒羊鞍配法式燴雜菜 
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 法式忌廉芝士焗薯 



Vegan
純素



Vegetarian
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含麩質



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Contains Dairy Products
含奶類食品



Contains Fish
含魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

2026 THE FULLERTON GRADUATION WESTERN BUFFET DINNER MENU 2
2026 富麗敦謝師宴西式自助晚宴菜單 (二)

CARVING STATION 烤肉

Roasted U.S. Beef Sirloin with Morel Mushroom Cream Sauce 香烤美國西冷牛肉配羊肚菌忌廉汁  
Mustard, Horseradish Cream 芥末 、辣根忌廉  

DESSERTS 甜品

New York Cheesecake 紐約芝士蛋糕    
Peach Yoghurt 白桃乳酪  
Opera Cake 歌劇院蛋糕    
Pistachio Choux 開心果泡芙     
Panna Cotta 意式奶凍    
Dark Chocolate Meringue 黑朱古力蛋白餅    
Cassis Chestnut Tart 黑加侖子栗子撻    
Bread and Butter Pudding 麵包布甸    
Assorted Seasonal Fruit Platter 鮮果拼盤 

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

HK\$980 nett per person
每位港幣 **980** 元

Inclusive of free-flowing soft drinks and fresh orange juice for 2 hours
包括2小時無限暢飲汽水及鮮橙汁

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Vegan
純素



Vegetarian
素食



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含魚類



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Contains Soy
含大豆



Contains Egg
含蛋類






Spicy
辣

THE FULLERTON




OCEAN PARK HOTEL • HONG KONG

2026 THE FULLERTON GRADUATION CHINESE SET DINNER MENU 1

2026 富麗敦謝師宴中式晚宴菜單 (一)

五福臨門大拼盤   

Chinese Appetiser Platter

翡翠蝦球炒帶子   

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

錦繡櫻花蝦香苗   

Fried Rice with Sergestidae Shrimp and Assorted Meat

金菇鮮菌炆伊麵   

Braised E-fu Noodles with Assorted Mushrooms

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 nett per table of 12 persons

每席港幣**10,288**元(供十二位用)

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

包括2小時無限暢飲汽水及鮮橙汁

Prices are in Hong Kong Dollars and are inclusive of a 10% service charge.

Please refer to the terms and conditions for more details.

以上價錢以港幣計算，並已包括加一服務費。詳情請參閱條款及細則。



Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
含木本堅果或花生



Contains Dairy Products
含奶類食品



Contains Fish
含魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類






Spicy
辣

2026 THE FULLERTON GRADUATION CHINESE SET DINNER MENU 2
2026 富麗敦謝師宴中式晚宴菜單 (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 in Abalone Sauce

生磨核桃露   

Sweetened Walnut Dessert Soup

富麗敦美點     

The Fullerton Chinese Petits Fours

即泡中國茗茶

Freshly Brewed Chinese Tea

HK\$12,888 nett per table of 12 persons

每席港幣**12,888**元(供十二位用)

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

包括2小時無限暢飲汽水及鮮橙汁

Prices are in Hong Kong Dollars and are inclusive of a 10% service charge.

Please refer to the terms and conditions for more details.

以上價錢以港幣計算，並已包括加一服務費。詳情請參閱條款及細則。



Vegan
純素



Vegetarian
素食



Contains Gluten/Wheat
含麩質



Contains Tree Nuts/Peanuts
含木本堅果或花生



Contains Dairy Products
含奶類食品



Contains Fish
含魚類



Contains Shellfish
含貝類海鮮



Contains Soy
含大豆



Contains Egg
含蛋類



Spicy
辣

TERMS AND CONDITIONS

條款及細則

1. Prices are in Hong Kong Dollars and are inclusive of a 10% service charge.
以上價錢以港幣計算，並已包括加一服務費。
2. The above package offers are applicable to any graduation lunch or dinner held between 1 May and 31 August 2026.
以上禮遇適用於2026年5月1日至8月31日舉行之謝師宴午宴或晚宴。
3. A minimum food and beverage charge is applied on each venue and subject to the event date.
各個宴會場地均設最低餐飲費用，並視乎活動日期而定。
4. The above lunch and dinner buffet menus are based on a minimum of 60 persons over a 2-hour period.
以上自助午餐或晚宴菜單只適用於最少60位賓客，供應時間為2小時。
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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