

2024 年富麗敦中式春茗晚宴套餐

2024	
菜單 (一)	每席港幣 13,888 元 (供十二位用)
菜單 (二)	每席港幣 15,888 元 (供十二位用)
菜單 (三)	每席港幣 17,888 元 (供十二位用)

凡惠顧 5 席或以上 (每席 12 人), 可享以下禮遇:

- 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
- 每位來賓均奉送無酒精迎賓飲品
- 免費享用中國茗茶
- 自選 5 打餐前小食
- 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)
- 全場席上及迎賓桌鮮花擺設
- 提供多款桌布及椅套供選擇
- 免費使用宴會場地內的基本影音設備
- 免費代客泊車服務 (最多 3 輛私家車)
- 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
- 如預訂 10 席或以上, 可獲贈雙人星耀廳自助晚餐禮券一張
- 如預訂 15 席或以上, 可獲贈海景客房一晚連翌日雙人早餐住宿禮券一張
- 如預訂 20 席或以上, 可獲贈海景客房一晚連翌日雙人早餐及雙人星耀廳自助晚餐禮券一張

# THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

2024 年富麗敦中式春茗晚宴菜單 (一)

## 2024 THE FULLERTON CHINESE SPRING CELEBRATION CHINESE DINNER MENU 1

鴻運乳豬全體

Roasted Whole Suckling Pig

蠔皇八頭鮑魚伴金錢

Braised 8-Head Abalone and Mushroom with Oyster Sauce

紅燒竹筍雞絲燕窩

Braised Bird's Nest Soup with Shredded Chicken and Bamboo Pith

米湯瑤柱銀杏浸菜苗

Poached Seasonal Vegetable with Conpoy, Ginkgo in Rice Broth

清蒸老虎斑

Steamed Tiger Garoupa with Supreme Soy Sauce

龍崗脆皮雞

Deep-fried Crispy Chicken

瑤柱帶子蛋白炒飯

Fried Rice with Egg White and Conpoy

鴻圖燴伊麵

Braised Crab Meat and Crab Cream with E-Fu Noodle

紫薯紫米露

Sweetened Purple Potato Cream with Black Glutinous Rice

新春美點

Chinese Petits Fours

每席港幣 **13,888元** (供十至十二位用)

**HK\$13,888** per table of 10 – 12 persons

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。

# THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

2024 年富麗敦中式春茗晚宴菜單 (二)

## 2024 THE FULLERTON CHINESE SPRING CELEBRATION CHINESE DINNER MENU 2

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠帶子蝦球

Sautéed Scallop and Prawn with Vegetable

蟹肉扒時蔬

Braised Crab Meat with Seasonal Vegetable

百花炸釀蟹鉗

Deep-fried Crispy Crab Claw with Shrimp Paste

高湯蟹肉燴燕窩

Braised Bird's Nest Soup with Fresh Crab Meat

清蒸花尾躉

Steamed Giant Garoupa with Supreme Soy Sauce

蠔皇扣六頭鮑魚伴金錢

Braised 6-Head Abalone and Shiitake Mushroom with Oyster Sauce

南乳吊燒雞

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

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 Conpoy and Mushroom in Abalone Sauce

陳皮紅豆沙

Sweetened Red Bean Soup with Mandarin Peel

新春美點

Chinese Petits Fours

每席港幣 15,888元 (供十至十二位用)

HK\$15,888 per table of 10 – 12 persons

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# THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

2024 年富麗敦中式春茗晚宴菜單 (三)

## 2024 THE FULLERTON CHINESE SPRING CELEBRATION CHINESE DINNER MENU 3

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠帶子蝦球

Sauteed Scallop and Prawn with Vegetable

生菜蠔豉瑤柱甫

Braised Dried Oyster and Conpoy with Lettuce

燕窩翡翠釀銀盞

Braised Winter Melon with Bird's Nest and Assorted Vegetables

鴻圖蟹肉燴花膠

Braised Fish Maw Soup with Crab Meat and Crab Cream

清蒸東星斑

Steamed Spotted Garoupa with Supreme Soy Sauce

蠔皇六頭鮑魚扣鵝掌

Braised 6-Head Abalone and Goose Web with Oyster Sauce

南乳脆皮雞

Roasted Crispy Chicken with Fermented Red Bean Curd Paste

錦繡糯米飯

Fried Glutinous Rice with Preserved Meat

上湯鮮蝦水餃

Shrimp and Pork Dumpling in Supreme Broth

紅蓮燉桃膠

Double-boiled Sweetened Soup with Snow Lotus Seed, Lily Bulb and Peach Resin

新春美點

Chinese Petits Fours

每席港幣 17,888元 (供十至十二位用)

HK\$17,888 per table of 10 – 12 persons

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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。

## 條款及細則

1. 以上優惠適用於 2024 年 1 月 1 日至 3 月 31 日期間舉辦之中式春茗晚宴。
2. 以上價錢以港幣計算，並另收加一服務費。
3. 預訂人數由 5 席起。
4. 各個宴會場地均設最低餐飲費用，並視乎晚宴日期而定。
5. 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，請與宴會統籌團隊聯絡。
6. 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。

如欲查詢或預訂，歡迎致電+852 2166 7338 或電郵至 [fop.events@fullertonhotels.com](mailto: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

<https://www.fullertonhotels.com/zt/fullerton-ocean-park-hotel-hongkong/>