



2020

Graduation Packages

畢業謝師宴 套餐

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Website 網址 : www.hongkongparkview.com

HONG KONG *Parkview*
陽明山莊

2020 Graduation Packages

畢業謝師宴套餐

Lunch Buffet Package from HK\$358 per person

Dinner Buffet Package from HK\$448 per person

With a party of 40 persons or above, you may enjoy the following privileges:

- Two glasses of fresh orange juice per person
- Karaoke system in the function room
- Parking spaces for guests (subject to availability)
- Free shuttle bus tickets for all guests between Hong Kong Parkview and Central, Admiralty and Wan Chai
- Free flow of soft drinks and fresh orange juice for only HK\$40/2 hours at lunch and HK\$60 / 3 hours at dinner.

With a party of 80 persons or above, you may enjoy the following extra privileges:

- Backdrop lettering
- A lunch buffet coupon for 2 persons

Remarks:

- * For bookings from 1 May to 31 August, 2020
- * Subject to 10% service charge
- * Terms & conditions apply

自助午餐每位港幣\$358起

自助晚餐每位港幣\$448起

凡惠顧40位或以上，可享精選優惠：

- 每位奉送兩杯鮮橙汁
- 享用宴會廳內卡拉OK設施
- 賓客免費泊車 (視乎供應情況而定)
- 穿梭巴士贈券接載賓客由中環愛丁堡廣場前往陽明山莊及由陽明山莊返回中環、金鐘及灣仔
- 每位另加港幣\$40/兩小時(午餐時段)及\$60/三小時(晚餐時段)可無限量供應汽水及鮮橙汁

凡惠顧80位或以上，可享額外精選優惠：

- 禮堂背景幕掛字
- 2人午餐自助餐券

備註：

- * 適用於2020年5月1日至8月31日
- * 另收加一服務費
- * 上述優惠受條款及細則約束

For enquiries and site visit, please contact our Banquet Team at
查詢及預約參觀宴會場地，請與宴會部聯絡

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HONG KONG *Parkview*
陽明山莊

2020 Graduation Lunch Buffet Menu

2020 畢業自助午餐菜譜

Cold Selection 冷盤

Whelk and Fresh Shrimps 海螺及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Salmon and Snapper Sashimi 三文魚及鯛魚刺身
Assorted Japanese Sushi 日式雜錦壽司
Assorted Cold Cut Platter 雜錦凍肉拼盤
Tomato and Mozzarella 蕃茄水牛芝士

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Grilled Pineapple and Pork Cheek with Thai Dressing 烤菠蘿豬頸肉沙律
Avocado, Shrimp and Tomato Salad 蕃茄牛油果蝦沙律
German Potato Salad 德國薯仔沙律
Fresh Fruit Salad 鮮果蝦沙律

Soup 湯

Cream of Mushroom 白菌忌廉湯
(Served with Continental Bread, Rolls and Butter) 配歐陸式麵包

Hot Selection 熱盤

Pan-fried Sole Fillet with Dill Cream Sauce 香煎龍脷魚柳配刁草忌廉汁
Peri Peri Chicken Steak 非洲雞扒
Rack of Lamb with Rosemary Sauce 羊架配香草汁
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯
Sautéed Seasonal Vegetables 清炒時蔬
Japanese Style Fried Rice with Eel 日式鰻魚炒飯
Japanese Chicken Curry 日式咖喱雞
Sweet and Sour Pork 咕嚕肉

Carving 燒烤精選

Roasted Austrian Rib Eye with Gravy and Black Pepper Sauce 澳洲肉眼牛扒配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
Tiramisu 意大利咖啡芝士餅
American Cheesecake 美式芝士餅
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Chocolate Truffle Cake 朱古力松露蛋糕
Chestnut Tart 栗子撻
Green Tea Panna Cotta 綠茶奶凍
Bread Pudding 麵包布甸
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: **港幣HK\$358**

Sat, Sun & Public Holiday 星期六、日及公眾假期: **港幣HK\$388**

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)
以上套餐包括每人兩杯鮮橙汁 (最少40位)

2020 Graduation Dinner Buffet Menu A

2020 畢業晚宴自助晚餐菜譜 A

Cold Selection 冷盤

Whelk and Fresh Shrimps 海螺及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Salmon and Snapper Sashimi 三文及鯛魚刺身
Assorted Japanese Sushi 日式雜錦壽司
Assorted Cold Cut Platter 雜錦凍肉拼盤
Tomato and Mozzarella 蕃茄水牛芝士

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Grilled Pineapple and Pork Cheek with Thai Dressing 烤菠蘿豬頸肉沙律
Avocado, Shrimp and Tomato Salad 蕃茄牛油果蝦沙律
German Potato Salad 德國薯仔沙律
Fresh Fruit Salad 鮮果蝦沙律

Soup 湯

Cream of Wild Mushroom 野菌忌廉湯
(Served with Continental Bread, Rolls and Butter) 配歐陸式麵包

Hot Selection 熱盤

Pan-fried Salmon Fillet with Dill Cream Sauce 香煎三文魚柳配刁草忌廉汁
Peri Peri Chicken Steak 非洲雞扒
Rack of Lamb with Rosemary Sauce 羊架配香草汁
Roasted Pork Loin stuffed with Prune 西梅豬柳
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯
Wok-fried Vegetable with Shrimp 時蔬炒蝦
Sweet and Sour Pork 咕嚕肉
Indian Beef Curry 印式咖喱牛
Japanese Style Fried Rice with Eel 日式鰻魚炒飯
Penne Pasta with Tomato Coulis 意式蕃茄直通粉

Carving 燒烤精選

Roasted Austrian Rib Eye with Gravy and Black Pepper Sauce 澳洲肉眼牛扒配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
Tiramisu 意大利咖啡芝士餅
American Cheese Cake 美式芝士餅
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Chocolate Truffle Cake 朱古力松露蛋糕
Chestnut Tart 栗子撻
Green Tea Panna Cotta 綠茶奶凍
Bread Pudding 麵包布甸
Baileys Crème Brûlée 百利甜酒焦糖燉蛋
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: **港幣HK\$448**

Sat, Sun & Public Holiday 星期六、日及公眾假期: **港幣HK\$478**

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)
以上套餐包括每人兩杯鮮橙汁 (最少40位)

2020 Graduation Dinner Buffet Menu B

2020 畢業晚宴自助晚餐菜譜 B

Cold Selection 冷盤

Mussel, Whelk and Fresh Shrimps 青口, 海螺及大蝦
Norwegian Smoked Salmon 挪威煙三文魚
Sashimi of Salmon, Sea Bream and Octopus 三文魚, 鯛魚及八爪魚刺身
Assorted Japanese Sushi 日式雜錦壽司
Assorted Cold Cut Platter 雜錦凍肉拼盤
Tomato and Mozzarella 蕃茄水牛芝士
Parma Ham with Sweet Melon 帕爾瑪火腿伴蜜瓜

Salad 沙律

Classic Salad Bar with Condiments and Dressings 田園沙律配多款沙律醬
Japanese Noodle Salad with Cucumber and Crab Stick in Sesame Paste 日式冷麵蟹柳沙律
Roasted Pumpkin with Herbs and Garlic 香草蒜頭燒南瓜
Braised Beetroot in Orange Juice 香橙汁燴紅菜頭
Thai Style Beef Salad 泰式牛肉沙律
Quinoa, Pineapple and Old Bay Shrimp with Ranch Dressing
藜麥菠蘿及香辣蝦配美式沙律醬

Soup 湯

Manhattan Seafood Chowder 曼克頓海鮮周打湯
(Served with Continental Bread, Rolls and Butter) 配歐陸式麵包

Hot Selection 熱盤

Chinese Barbecued Meat Platter 中式燒味拼盤
Pan-fried Halibut Fillet with Lemon Butter Sauce 香煎比目魚配檸檬牛油汁
Pan-fried Tiger Prawn with Tomato Salsa 香煎老虎大蝦配蕃茄莎莎
Teriyaki Chicken 日式燒雞
Braised Ox-Tail in Red Wine Sauce 紅酒燴牛尾
Roasted Rack of Lamb Chop with Rosemary Sauce 燒羊架配香草燒汁
Sweet and Sour Pork 咕嚕肉
Vegetables Curry 咖喱雜菜
Nasi Goreng with Sambal Sauce 印尼炒飯
Penne with Mushroom Cream Sauce 長通粉配蘑菇忌廉汁
Roasted New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯

Carving 燒烤精選

Roasted Austrian Rib Eye with Gravy and Black Pepper Sauce 澳洲肉眼牛扒配紅酒燒汁及黑椒汁

Dessert 甜品

Seasonal Fresh Fruit Platter 新鮮時令果盤
Tiramisu 意大利咖啡芝士餅
American Cheesecake 美式芝士餅
Chocolate Mousse Cake 朱古力慕絲蛋糕
White Chocolate Truffle Cake 白朱古力松露蛋糕
Chestnut Tart 栗子撻
Black Sesame Panna Cotta 芝麻奶凍
Bread Pudding 麵包布甸
Crème Brûlée 焦糖燉蛋
Mango Sago Pudding 芒果西米布甸
Coffee or Tea 咖啡或茶

Mon - Fri 星期一至五: 港幣HK\$508

Sat, Sun & Public Holiday 星期六、日及公眾假期: 港幣HK\$538

The above package price includes 2 glasses of fresh orange juice per person (Minimum 40 persons)

以上套餐包括每人兩杯鮮橙汁 (最少40位)

