2023 Graduation Package
畢業謝師宴套餐

Lunch Buffet Package from HK$418 per person
Dinner Buffet Package from HK$508 per person

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

- 2 glasses of fresh orange juice per person
- Complimentary parking spaces for guests (subject to availability)
- Complimentary scheduled shuttle bus from Edinburgh Place Central to Parkview and then back to Wanchai, Admiralty and Central or 60-seater coach(es) between Parkview and selected pick-up and drop-off point(s) on Hong Kong Island for guests
- Free flow of soft drinks and fresh orange juice for only HK$40/2 hours at lunch and HK$80 / 3 hours at dinner

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

- Complimentary backdrop lettering
- HK$500 dining voucher at Tea House

Remarks:
* For bookings from 1 May to 31 August, 2023
* Subject to 10% service charge
* Terms & conditions apply

自助午餐每位港幣$418起
自助晚餐每位港幣$508起

凡惠顧40位或以上，可享精選優惠:

- 每位奉送兩杯鮮橙汁
- 免費泊車位，供來賓使用 (視乎供應情況而定)
- 免費穿梭巴士服務接送來賓由中環愛丁堡廣場前往陽明山莊，及由陽明山莊返回灣仔、金鐘及中環；或60座位旅遊專車往返陽明山莊及港島區某指定上落點
- 每位另加港幣$40/兩小時(午餐時段)及$80/三小時(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:

- 背景幕掛字
- 港幣500 茶館餐飲餐券

備註:
* 適用於2023年5月1日至8月31日
* 另收加一服務費
* 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

Whatsapp : (852) 2812 3456 / 5200 8060　　Email：banquet@hongkongparkview.com

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HONG KONG Parkview 陽明山莊

2023 Graduation Lunch Buffet Menu
2023 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 蕃茄及水牛芝士

Salad 沙律
Salad Bar with Condiments and Dressings 沙律吧配多款配料及沙律醬
Grilled Pineapple and Pork Jowl with Thai Dressing 烤菠蘿豬頸肉沙律
Avocado, Tomato and Shrimps Salad 蕃茄牛油果蝦沙律
German Potato Salad 德國薯仔沙律
Fresh Fruit and Shrimps 鮮果蝦沙律

Soup 湯
Cream of Mushrooms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
Roast 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

Carvery 烤肉精選
Roast 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$418**

Sat, Sun & Public Holiday 星期六、日及公眾假期: **港幣HK$448**

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)
(Served with Continental Bread, Rolls and Butter) 配歐陸式麵包及牛油

10% service charge per person 每位另收加一服務費

2023 Graduation Dinner Buffet Menu A
2023 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
Salad Bar with Condiments and Dressings 沙律吧配多款配料及沙律醬
Grilled Pineapple and Pork Jowl with Thai Dressing 烤菠蘿豬頸肉沙律
Avocado, Tomato and Shrimps Salad 蕃茄牛油果蝦沙律
German Potato Salad 德國薯仔沙律
Fresh Fruit and Shrimps 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
Roast Pork Loin stuffed with Prune 西梅豬柳
Roast New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯
Wok-fried Vegetables with Shrimps 時蔬炒蝦仁
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 with Tomato Coulis 意式蕃茄長通粉

Carvery 烤肉精選
Roast Austrian Rib Eye with Red Wine 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 朱古力黑松露蛋糕
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$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)

10% service charge per person 每位另收加一服務費

2023 Graduation Dinner Buffet Menu B
2023 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, Snapper 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 蕃茄及水牛芝士
Parma Ham with Sweet Melon 巴馬火腿伴蜜瓜

Salad 沙律
Classic Salad Bar with Condiments and Dressings 田園沙律配多款配料及沙律醬
Japanese Cold Noodles Salad with Cucumber and Crab Stick in Sesame Paste 日式冷麵蟹柳沙律
Roast Pumpkin with Herbs and Garlic 香草蒜頭烤南瓜
Braised Beetroot in Orange Juice 香橙汁燴紅菜頭
Thai Style Beef Salads 泰式牛肉沙律
Quinoa, Pineapple and Old Bay Shrimp with Ranch Dressing
藜麥菠蘿及香辣蝦仁配美式沙律醬

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

Hot Selection 熱盤
Chinese Barbecued Meat Platter 中式燒味拼盤
Pan-fried Halibut Fillet with Lemon Butter Sauce 香煎比目魚柳配檸檬牛油汁
Pan-fried Tiger Prawns with Tomato Salsa 香煎老虎大蝦配蕃茄莎莎
Teriyaki Chicken 日式燒雞
Braised Oxtail in Red Wine Sauce 紅酒燴牛尾
Roast 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 蘑菇忌廉汁長通粉
Roast New Potatoes with Garlic and Herbs 香草蒜蓉燒新薯

Carvery 烤肉精選
Roast Austrian Rib Eye with Red Wine 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 白朱古力黑松露蛋糕
Chestnut Tart 栗子撻
Black Sesame Panna Cotta 黑芝麻奶凍
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$538**

Sat, Sun & Public Holiday 星期六、日及公眾假期: **港幣HK$568**

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)

10% service charge per person 每位另收加一服務費