

# 2022 Graduation Package

## 畢業謝師宴套餐

**Lunch Buffet Package from HK\$388 per person**

**Dinner Buffet Package from HK\$478 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\$60 / 3 hours at dinner.

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

- Complimentary Backdrop lettering
- A lunch buffet coupon for 2 persons

Remarks:

\* For bookings from 1 May to 31 August, 2022

\* Subject to 10% service charge

\* Terms & conditions apply

**自助午餐每位港幣\$388 起**

**自助晚餐每位港幣\$478 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\$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:

- 婚宴背景幕掛字
- 2 人午餐自助餐券

備註:

\*適用於 2022 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

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HONG KONG *Parkview*  
陽明山莊

# 2022 Graduation Lunch Buffet Menu

## 2022 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\$388

Sat, Sun & Public Holiday 星期六、日及公眾假期: 港幣 HK\$418

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



# 2022 Graduation Dinner Buffet Menu A

## 2022 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, Shrimp and 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 Cheese Cake 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\$478

Sat, Sun & Public Holiday 星期六、日及公眾假期: 港幣 HK\$508

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

# 2022 Graduation Dinner Buffet Menu B

## 2022 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 焦糖燴蛋  
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