

喜慶宴會

CELEBRATION PACKAGES

Elevate your celebrations — be it a Birthday, Full Moon or One-Hundred-Day event — at InterContinental Grand Stanford Hong Kong. Indulge in an experience where elegance meets exceptional culinary artistry.

Executive Chinese Chef Yu Chiu Kwan has meticulously crafted a menu featuring exquisite dishes that bring abundant blessings.

Menu packages start at HK\$ 9,388.

海景嘉福洲際酒店誠意為您打造人生重要時刻。無論是壽宴、滿月酒或百日宴，我們提供典雅氣派的宴會場地，搭配專業宴會策劃團隊，悉心籌辦每個細節。

中菜行政總廚余照軍師傅特別設計多款喜慶宴會菜單，每席港幣9,388起，以精湛廚藝為您的盛宴增添祝福與喜悅。

尊享優惠

- 免費席上擺設
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- 席間免費供應本地啤酒、汽水及冰凍橙汁
- 請柬連封套 (每席六套)
- *滿月或百日宴奉送酸薑紅雞蛋或三磅鮮果忌廉蛋糕一個
- *壽宴奉送免費「壽」字牌匾
- 每三席一個泊車位津貼
- 免費迎賓飲品
- 免費麻將耍樂及茗茶招待

EXCLUSIVE PERKS

- Complimentary centerpiece per dining table
- Free corkage for one bottle of wine or hard liquor per table
- Free-flow of local beer, soft drinks and chilled orange juice for three hours
- 6 Sets of invitation cards with envelopes per table
- *Complimentary pickled ginger and red eggs or a 3-lb fresh fruit cream cake for One-Hundred-Day or full moon event
- *Complimentary Chinese longevity 「壽」 for birthday event
- One parking space allowance for every three tables
- Complimentary welcome drinks
- Mahjong setup served with Chinese tea

預訂或查詢，請致電 (852)2731 2868 或電郵至 catering@icgrandstanford.com 與宴會團隊聯絡。

For booking or information, please contact our Catering Team at (852)2731 2868 or catering@icgrandstanford.com.

香港九龍尖沙咀東部麼地道70號 | 70 Mody Road, East Tsim Sha Tsui, Kowloon, Hong Kong

條款及細則：每個場地設最低消費，另設加一服務費，*最少三席，每席十二人

Terms & Conditions: Minimum charge applies for each venue • Subject to a 10% service charge • *Minimum 3 tables of 12 persons



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

菜單一 MENU A

五福臨門小花碟
脆皮燒腩肉，蔥香海蜇，五香滷牛腩，
欖菜玉豆，廣東燒鴨
Appetiser Combination

葡汁焗釀嚮螺
Baked Sea Conch with Minced Pork in
Mild Curry Sauce

XO醬花枝蝦球
Wok-fried Prawn and Cuttlefish in XO Sauce

瑤柱扒雙寶蔬
Braised Seasonal Vegetables with Conpoy

竹筍蟹肉海皇羹
Braised Seafood Soup with Bamboo Piths
and Crab Meat

蠔皇花菇原隻湯鮑 (十頭)
Braised Whole Abalone with Mushroom in
Oyster Sauce (10-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

一品風沙雞
Roasted Crispy Chicken with Crushed Garlic

百子海皇炒香苗
Fried Rice with Assorted Seafood and
Crab Roe

鮑汁鮮菌炆伊麵
Braised E-Fu Noodles with Mushroom in
Abalone Sauce

生磨合桃露湯丸
Sweet Walnut Cream with Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$9,388 (供十二位用)
HK\$9,388 per table of 12 persons

菜單二 MENU B

海蜇乳豬件
Roasted Suckling Pig with Jellyfish

百花炸蟹鉗
Deep-fried Crab Claw

翡翠黑松露炒帶子
Sautéed Scallop and Vegetables in
Black Truffle Sauce

金瑤伴鴛鴦蔬
Braised Enoki and Straw Mushroom with
Shredded Conpoy

竹筍海皇燕窩羹
Braised Bird's Nest with Assorted Seafood
and Bamboo Piths

蠔皇花菇鮑片
Braised Sliced Abalone with Mushroom in
Oyster Sauce

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

蒜香脆皮雞
Roasted Crispy Chicken with Crushed Garlic

櫻花蝦瑤柱蛋白炒飯
Fried Rice with Conpoy, Sakura Shrimp and
Egg White

蝦籽野菌乾燒伊麵
Braised E-Fu Noodles with Shrimp Roe and
Mushroom

紅豆沙湯丸
Sweet Red Bean Soup with Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$10,688 (供十二位用)
HK\$10,688 per table of 12 persons

菜單三 MENU C

鴻運乳豬全體
Roasted Whole Suckling Pig

格蘭焗釀蟹蓋
Baked Stuffed Crab Shell with Minced Pork
& Onion

翡翠姬松茸帶子
Wok-fried Scallop with Blaze Mushroom
and Vegetables

蟹肉伴鴛鴦蔬
Braised Straw Mushroom and Vegetables
with Crab Meat

鱈魚膠松茸燉菜膽
Double-boiled Fish Maw Soup with
Blaze Mushroom and Cabbage Heart

碧綠花菇鮑片
Braised Sliced Abalone with Mushroom

清蒸東星斑
Steamed Fresh Spotted Garoupa

當紅炸子雞
Roasted Crispy Chicken

蟹肉荷葉飯
Fried Rice with Crab Meat Wrapped in
Lotus Leaf

上湯水餃伊麵
E-Fu Noodles with Shrimp Dumpling in
Supreme Soup

楊枝甘露
Sago Cream with Mango and Pomelo

合時鮮果盤
Fresh Fruit Platter

每席港幣\$12,288 (供十二位用)
HK\$12,288 per table of 12 persons

席間免費提供三小時汽水、冰凍橙汁及本地啤酒
Including 3 hours of free-flow soft drinks, chilled orange juice and local beer during the meal period.
所有價目須另加一服務費
All prices are subject to a 10% service charge