



GRADUATION DINNER PACKAGE 2025
2025謝師宴自助晚宴套餐

Confirm Before
28/2 to Enjoy
28/2前確認可享

Complimentary Benefits 尊享優惠	Minimum 50 persons 50人或以上	Minimum 100 persons 100人或以上	Minimum 150 persons 150人或以上
Table linen and seat covers 全場華麗桌布及椅套	★	★	★
Splendid silk floral centerpieces for reception table and each dining table 全場席上及迎賓桌絲花擺設	★	★	★
Use of built-in AV equipment 免費使用場內影音設備	★	★	★
Free corkage for self-brought spirit (1 bottle per table) 自攜烈酒免收開瓶費 (每席1瓶)	★	★	★
Invitation cards (printing excluded) 精美請柬 (不包括內文印刷)	★	★	★
Use of raffle drum and background music 使用抽獎箱及背景音樂	★	★	★
In-house backdrop with school's name (English) 背景佈置連學校名牌 (英文)	-	★	★
One glass of welcome fruit punch per person Unlimited serving of soft drinks and chilled orange juice for 3 hours 每位餐前雜果賓治乙杯及無限量汽水及橙汁3小時	★	★	★
Free fresh fruit cream cake 免費贈送鮮果忌廉蛋糕	3 pounds 磅	5 pounds 磅	8 pounds 磅
Free parking space 免費代客泊車車位	4 valets 個	6 valets 個	8 valets 個
Buffet voucher for 2 persons at Cafe A as raffle prize 歷山餐廳餐券 (2位用) 作抽獎之用	-	Lunch Buffet 自助午餐	Dinner Buffet 自助晚餐

受條款及細則約束 Terms and conditions may apply

查詢 Enquiries: 3893 2879 / catering@hotelalexandrahk.com

32 City Garden Road, North Point, Hong Kong (MTR Fortress Hill Station, Exit B)
香港北角城市花園道32號 (港鐵炮台山站B出口)

2025 Graduation Dinner Buffet Menu A

2025 謝師宴自助晚宴 A

Appetizers & Salads 前菜及沙律

- Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
- Assorted Cold Cut Platter with Pickle
雜錦凍肉拼盤配酸菜
- Roasted Pineapple and Prawn Salad
烤菠蘿大蝦沙律
- Waldorf Salad with Smoked Chicken
華都夫沙律伴煙雞肉
- German Potato Salad with Crispy Bacon Chips
德國薯仔沙律
- Kale and Couscous Salad
羽衣甘藍麥米沙律
- Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
- Tomato and Feta Cheese Salad
番茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
- Sliced Cucumber, Cherry Tomato and Corn Kernel
青瓜片、車厘茄及粟米粒
- Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
- Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

- Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷 (加州卷、太卷及稻荷壽司)
- Assorted Sashimi (Salmon, Tuna and Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
- Dressings: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

- French Onion Soup
法式洋葱湯
- Selection of Sliced Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

- Honey Glazed Gammon Ham with Pineapple Gravy
蜜汁烤火腿伴菠蘿燒汁

Hot Dishes 熱盤

- Deep-fried Shrimp and Potato with Salt Egg Yolk Mayo
脆炸薯絲蝦配鹹蛋黃沙律汁
- Stir-fried Pork Belly and Kimchi in Korean Style
韓式泡菜炒豬腩肉
- Roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
- Masala Beef Curry with Basmati Rice
咖喱牛肉配印度香苗
- Baked Sole Filet and Pancetta Roulade with Caper Cream Sauce
焗煙肉龍脷卷配酸豆忌廉汁
- Braised Seasonal Vegetables with Enoki
金菇扒時蔬
- Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
- Penne Bolognaise
肉醬長通粉

Dessert 甜品

- Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
- Black Glutinous Rice with Coconut Milk
椰汁黑糯米
- Orange Crème Brûlée
香橙焦糖燉蛋
- Mango Pudding
芒果布甸
- Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
- Japanese Matcha Cake Roll
日式抹茶卷
- White Chocolate and Green Tea Cake
白朱古力綠茶蛋糕
- Banana Chocolate Cake
香蕉朱古力蛋糕
- Fresh Fruit Platter
鮮果拼盤
- Chocolate Fountain Station with Condiments
朱古力噴泉及配料

Coffee and Tea Station 自助咖啡及茶

每位 HK\$598 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另收加一服務費
包括無限量供應汽水及橙汁3小時
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

2025 Graduation Dinner Buffet Menu B

2025 謝師宴自助晚宴 B

Appetizers & Salads 前菜及沙律

- Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
- Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
- Shredded Chicken and Greenbean Noodles with Sesame Dressing
麻醬手撕雞粉皮
- Sausage and Cheese Salad
芝士香腸沙律
- Thai Pomelo and Squid Salad
泰式柚子魷魚沙律
- Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
- Quinoa Salad with Hazelnuts, Apples and Dried Cranberries
藜麥沙律配榛子、蘋果及紅莓乾
- Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Mesclun Mixed Greens, Lollo Rosso
羅馬生菜、鮮雜菜、紅葉生菜
- Sliced Cucumber, Cherry Tomato, Corn Kernel
青瓜片、車厘茄、粟米粒
- Dressings: Balsamic Vinaigrette, French and Japanese Sesame
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
- Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

- Assorted Sushi and California Roll
雜錦壽司及加州卷
- Assorted Sashimi (Salmon, Tuna & Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
- Served with Wasabi, Soy Sauce, Pickled Ginger
配日本芥末、醬油、子薑

Seafood on Ice 冰鎮海鮮

- Snow Crab Leg, Shrimp, Sea Whelk, Clam & Mussel
鱈場蟹腳、凍蝦、翡翠螺、蜆及青口
- Dressings: Lemon Wedge, Tabasco Sauce, Red Wine Vinegar with
Shallot, Cocktail Sauce
- 醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

- Seafood Chowder
海鮮周打忌廉湯
- Double-boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞
- Selection of Sliced Bread and Rolls, Grissini
精選麵包籃

Carving 烤肉

- Roasted U.S. Sirloin
烤美國西冷牛扒
- Served with Gravy Sauce and Pommery Mustard
配燒汁及法國芥末

Hot Dishes 熱盤

- Roasted Duck Breast with Dark Cherry Gravy
法式烤鴨胸伴黑車厘燒汁
- Germany Pork Knuckle
德國咸豬手
- Chicken, Spinach and Cheese Roulade with Porcini Cream Sauce
芝士菠菜雞卷配牛肝菌忌廉汁
- Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
- Pan-fried Sea Bass with Saffron Clam Sauce
鱸魚柳配紅花蜆汁
- Braised Bamboo Pith with Seasonal Vegetables
竹筍翡翠扒雙蔬
- Japanese Fried Rice with Eel and Crab Roe
日式蟹籽鰻魚炒飯
- Baked Vegetables with Lasagna
焗意式雜菜千層麵

Dessert 甜品

- French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
- Sweetened Almond Cream with Egg White
蛋白杏仁茶
- Custard Cream Puff
忌廉泡芙
- Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
- Orange Chocolate Cake
香橙朱古力蛋糕
- Purple Potato Mousse Cake
紫薯慕絲蛋糕
- Mango Napoleon
芒果拿破崙
- Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
- Fresh Fruit Platter
鮮果拼盤
- MÖVENPICK® Ice Cream
MÖVENPICK®雪糕

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$698** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另收加一服務費
包括無限量供應汽水及橙汁3小時
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材