



HARBOUR PLAZA
8 DEGREES

KOWLOON · HONG KONG
8度海逸酒店

Imperial Crab Symphony Seafood Dinner Buffet 蟹皇·海鮮交響曲自助晚餐

ICED SEAFOOD 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk & Mussel
鱈場蟹腳、海蝦、海螺及青口

COLD DISHES 冷盤

Mango with Avocado Crab Meat Salad
芒果牛油果蟹肉沙律
Black Pepper Tuna 黑椒吞拿魚
Honeydew Shrimp Salad 蜜瓜蝦沙律
Sichuan Shredded Yellow Bean Sheet 川味千張腐片
Vietnamese-style Cold Braised Pork with Vermicelli
越式涼拌扎肉粉絲
Parma-ham with Honeydew Melon 巴馬火腿伴蜜瓜
Scallop Salad in Thai-style 泰式酸辣扇貝沙律
Assorted Smoked Fish with Condiments 雜錦煙魚碟
Assorted Cheese Platter 雜錦芝士碟

SASHIMI & SUSHI BAR 刺身及壽司區

California Hand Roll 加州手卷
Minced Tuna and Spring Onion Maki Roll 鮪魚蔥軍艦
Teriyaki Sliced Beef with Sesame Roll 燒炙牛肉卷
Assorted Sashimi 新鮮即刺雜錦刺身

SALAD BAR 沙律吧

SOUP 湯

Winter Melon and Crab Meat Soup 冬瓜蟹肉湯
Crab Meat Bisque 蟹肉濃湯

CURRY STATION 咖喱食品

COOKING STATION 即煮區

Grilled King Crab with Herb and Garlic 香草蒜蓉烤皇帝蟹
Pan-fried Iwate Beef with Black Truffle Mashed Potato
即煎日本岩手牛伴黑松露薯蓉
Pan-fried Duck Liver with Black Truffle Sauce
煎鴨肝伴黑松露汁
Braised Golden Abalone with Crab Roe 蟹粉扣黃金鮑魚

HOT DISHES 熱葷

Baked Crab Meat with Cheese 黃金芝士焗蟹肉
Japanese Sake-Infused Steamed Egg Custard with Scallop
and Crab Meat 日式清酒帶子蟹肉燉蛋
Deep-fried Soft Shell Crab with Spicy Salt 避風塘軟殼蟹
Baked Oysters with Bacon / Baked Oysters with Cream
Cheese 煙肉焗蠔 / 忌廉芝士焗蠔
Clams with Herb and White Wine in Italian Style
意大利香草白酒煮大蜆
Salted and Pepper Squid 椒鹽鮮魷
Xiao Long Bao 蒸小籠包
Steamed Pearl Clams with Korean-style Soy Sauce
韓式醬油蒸珍珠貝
Crispy Pigeon 脆皮乳鴿
Grilled Fish Fillet in Teriyaki Sauce 醬燒日式魚柳
Steamed Wild Sole Fish 清蒸野生龍躑
Roasted Chicken in Thai-style 泰式燒雞
Braised Oxtail Red Wine Sauce 紅酒燴牛尾
Grilled Eel Fried Rice with Sansho in Japanese-style
日式山椒鰻魚炒飯
Sautéed Squid with Shredded Pork and Leek 特色小炒皇
Roasted Lamb Chop 燒羊架

DESSERTS 甜品區

Mango Napoleon 芒果拿破崙
Pistachio Cheesecake 開心果芝士蛋糕
Jasmine Pudding 茉莉花布甸
Double Chocolate Cake 特濃朱古力蛋糕
Japanese Soft Cheesecake 日式軟芝士蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Japanese-style Passion Fruit Soft Cheesecake
日式熱情果芝士蛋糕
Chocolate Brownies with Manjari Chocolate Mousse
布朗尼配朱古力慕絲
Baked France Cheese Tart 焗法國軟芝士撻
Fruit Juice Jelly 果汁啫喱
Sweetened Bean Curd 豆腐花
Osmanthus Pudding with Red Date Purée 桂花糕配紅棗蓉
Diced Assorted Fresh Fruits 雜錦鮮果粒
Mövenpick Ice Cream 雪糕

BEVERAGES STATION 自助式餐飲

Coffee, Tea, selected Soft Drinks & Beer
咖啡、茶、果汁、指定汽水及指定啤酒

- 菜式將輪流供應，如有更改，恕不另行通知
- 受有關條款及細則約束
- 如有任何爭議，8度海逸酒店保留最終決定權

- The dishes are on rotational basis and subject to change without prior notice
- Term and conditions apply
- In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final